

CLAIMS

[Claim 1]

An oily food material for coating a frozen confectionery wherein a triglyceride composition of oil and fat satisfies the following conditions (1) to (6):

(1) St00 is present in an amount of 10 wt% to 50 wt%;

(2) a triglyceride or triglycerides whose constituent fatty acids have 30 to 38 carbon atoms in total are present in an amount of 8 to 30 wt%;

(3) POP is present in an amount of 3 wt% to 15 wt%; and

(4) SUS is present in an amount of 14.7 wt% to 34.6 wt%,

(5) SUU is present in an amount of 23.2 wt% to 35.3 wt%,

and

(6) P00 is present in an amount of 5.8 wt% to 20 wt%;

wherein

S represents a saturated fatty acid having 16 to 20 carbon atoms, U represents an unsaturated fatty acid having 16 to 18 carbon atoms,

St represents stearic acid,

O represents oleic acid, and

P represents palmitic acid,

wherein the oil and fat content in the oily food material for coating a frozen confectionery is 50 wt% to 63.3 wt%.

[Claim 2]

The oily food material for coating a frozen confectionery according to claim 1, wherein the P00 content in the oil and fat is 15 wt% or less.

[Claim 3]

The oily food material for coating a frozen confectionery according to claim 1, wherein the POP is present in an amount of 10 wt% or less.

[Claim 4]

The oily food material for coating a frozen
confectionery according to claim 2, wherein the POP is present in
5 an amount of 10 wt% or less.

[Claim 5]

A frozen confectionery coated with the oily food
material for coating a frozen confectionery according to claim 1.