

WATER-IN-OIL TYPE EMULSION COMPOSITION TO BE KNEADED IN

Technical Field

[0001]

5 The present invention relates to a water-in-oil emulsion composition for kneading.

Background Art

[0002]

10 A baked confectionery such as madeleine, financier, and pound cake is highly palatable, and is always required superior flavor and texture, and various research and development efforts have been made accordingly. Especially in recent years, the baked confectionery is required to have a natural milk taste and a strong moist texture. The baked confectionery is also popular as a gift, and a method of maintaining a moist texture as much as possible is sought.

[0003]

20 For example, Patent Document 1 discloses a baked confectionery having a moist texture and a good meltability in the mouth without roughness. Patent Document 1 discloses a baked confectionery that substantially includes no flour, including 40 to 80 mass % of lipid, 1 to 10 mass % of protein, and 5 to 25 mass % of available

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carbohydrate, where the lipid includes 50 mass % or more of a triacylglycerol having a C6-12 medium-chain fatty acid as constituent fatty acids relative to the lipid.

5 In addition, Patent Document 2 discloses a baked confectionery of which a moist texture and a soft texture are maintained even after long-term storage. Patent Document 2 discloses a baked confectionery dough including 70 to 180 parts by mass of fat relative to 100 parts by mass of grain flour, where a content of liquid oil in the
10 fat is 35 to 65 mass %, and where the fat is derived from a plastic fat composition, a foaming fat, and an oil-in-water emulsion, of which continuous phase is fat.

Prior Art Documents

15 Patent Documents

[0004]

Patent Document 1: WO 2016/010103 A1

Patent Document 2: JP 2015-195746 A

20 Summary of Invention

Problems to be Solved by Invention

[0005]

An object of the present invention is to provide a water-in-oil emulsion composition for kneading, which
25 enables to prepare a baked confectionery having a natural

milk taste and a strong moist texture by a simple method, and the obtained baked confectionery may maintain a good texture for a long period of time.

5 Means for Solving Problems

[0006]

The present inventors have intensively studied to solve the above problems.

Patent Document 1 relates to a baked confectionery
10 which does not substantially contain grain flour, and thus it lacks versatility.

Patent Document 2 needs to use the fat derived from a plastic fat composition, a foaming fat, and an oil-in-water emulsion, of which continuous phase is fat, and thus a
15 process for producing the baked confectionery is complicated.

Therefore, the present inventors have further studied. As a result they have found that a baked confectionary having good moist texture and meltability in the mouth
20 after baking may be produced and the good texture may be maintained for a long period of time by using a water-in-oil emulsion composition of the present invention. The present invention has been completed by these findings.

[0007]

25 That is, the present invention relates to:

(1) a water-in-oil emulsion composition for kneading including an interesterified fat A, a liquid oil, and a fresh cream, where the interesterified fat A has 5 to 25% by weight of lauric acid content, 5 to 25% by weight of palmitic acid content, and 10 to 35% by weight of stearic acid content, relative to total constituent fatty acids, 0.5 to 3 of stearic acid/palmitic acid weight ratio, 30 to 40°C of slip melting point, 20 to 50% of SFC at 20°C, and 12% or less of SFC at 35°C;

(2) the water-in-oil emulsion composition for kneading of (1), including 10 to 70% by weight of the interesterified fat A and 10 to 70% by weight of the liquid oil;

(3) a baked confectionery including the water-in-oil emulsion composition for kneading of (1) or (2);

(4) a method for imparting or enhancing a moist texture of baked confectionery including using the water-in-oil emulsion composition for kneading of (1) or (2).

Effects of Invention

[0008]

A water-in-oil emulsion composition for kneading of the present invention enables to produce a baked confectionery having good moist texture and meltability in the mouth after baking. In addition, the good texture may

be maintained for a long period of time.

Mode for Carrying Out Invention

[0009]

5 A water-in-oil emulsion composition for kneading of
the present invention is an emulsion composition which may
be used for kneading into a baked confectionery such as
madeleine, and is usually a water-in-oil emulsion. As used
herein, the emulsion is a water-in-oil emulsion, and may be
10 a water-in-oil emulsion or an oil-in-water-in-oil emulsion.
An aqueous phase of the water-in-oil emulsion composition
of the present invention is a mixture of water or liquid
sugar and a component dissolved in the water or liquid
sugar in the water-in-oil emulsion composition. And, it is
15 separated and recognized as a water-based portion when the
emulsified state is broken by heating the emulsion
composition.

[0010]

20 The water-in-oil emulsion composition for kneading of
the present invention contains an interesterified fat A.
The interesterified fat A contains 5 to 25% by weight of
lauric acid, 5 to 25% by weight of palmitic acid, and 10 to
35% by weight of stearic acid, relative to the total
constituent fatty acids. In addition, the interesterified
25 fat A has 0.5 to 3 of stearic acid/palmitic acid weight

ratio, 30 to 40°C of slip melting point, 20 to 50% of SFC at 20°C, and 12% or less of SFC at 35°C. Further, the water-in-oil emulsion composition for kneading of the present invention preferably contains 10.0 to 70.0% by weight, more preferably 15.0 to 65.0% by weight, and further preferably 18.0 to 60.0% by weight of the above interesterified fat A.

[0011]

An interesterification reaction in the present invention may be a method using a chemical catalyst such as sodium methylate or a method using an enzyme such as lipase. In addition, the interesterification reaction may be a non-selective randomization reaction or a selective interesterification reaction having position specificity. It is preferable that the interesterification reaction is a non-selective randomization reaction.

[0012]

The water-in-oil emulsion composition for kneading of the present invention contains a liquid oil having fluidity at room temperature (20°C). Specific examples thereof include corn oil, cottonseed oil, soybean oil, rapeseed oil, rice oil, sunflower oil, safflower oil, olive oil, peanut oil, almond oil, avocado oil, hazelnut oil, walnut oil, perilla oil, linseed oil, palm oil low melting point fraction, shea olein, and medium-chain fatty acid

triglyceride. These may be used alone or in combination of two or more. Further, an oil prepared by mixing and interesterifying these liquid oils may be used if the prepared oil has fluidity at room temperature (20°C).

5 Further, the water-in-oil emulsion composition of the present invention preferably contains 10.0 to 70.0% by weight, more preferably 15.0 to 65.0% by weight, and further preferably 18.0 to 60.0% by weight of the above liquid oil.

10 [0013]

The water-in-oil emulsion composition for kneading of the present invention is not particularly limited except for containing the above interesterified fat and liquid oil, and another fat may be added. The other fat to be added
15 may be any fats as long as they are edible fats. The specific examples thereof include palm oil, palm kernel oil, coconut oil, shea butter, sal fat, mango oil, illipe butter, cacao butter, lard, beef tallow, milk fat, and processed fat obtained by subjecting these fats to one or more kinds
20 of treatment selected from hydrogenation, fractionation and interesterification. These fats may be used alone or in combination of two or more thereof.

[0014]

The water-in-oil emulsion composition for kneading of
25 the present invention contains a fresh cream. The fresh

cream may be a natural fresh cream obtained by separating from raw milk or milk, and may be a cream obtained by braking and reconstructing an emulsion system of the natural fresh cream. For example, it is not particularly limited as long as it is a fresh cream having an oil content of 18% by weight or more which is commercially available, but it is more preferably a fresh cream having an oil content of 30 to 50% by weight. The water-in-oil emulsion composition of the present invention preferably contains 3 to 30% by weight, more preferably 5 to 26% by weight, and further preferably 8 to 23% by weight of fresh cream.

[0015]

The water-in-oil emulsion composition for kneading of the present invention preferably contains buttermilk powder obtained by drying buttermilk produced as a by-product during butter production (during churning). The water-in-oil emulsion composition of the present invention preferably contains 0.2 to 3.0% by weight, more preferably 0.3 to 2.5% by weight, and further preferably 0.5 to 2.0% by weight of buttermilk powder to enhance milk flavor and body taste.

[0016]

The water-in-oil emulsion composition for kneading of the present invention preferably has a water content of 5

to 30% by weight, more preferably 8 to 26% by weight, and most preferably 10 to 23% by weight. When the water content of the water-in-oil emulsion composition is in this range, it is preferable that the water-in-oil emulsion composition has good workability at the time of preparing the dough for confectionery and the texture of the baked confectionery has a moist texture. If the water content is too low, the water-in-oil emulsion composition may become crumbly. On the contrary, if the water content is too high, the obtained baked confectionery may have a hard texture due to dense dough. Water derived from fresh cream, buttermilk powder, and other components, which will be described later, is also taken into account for the above water content.

[0017]

An oil phase used in the water-in-oil emulsion composition for kneading of the present invention preferably has an SFC (solid fat content) at 20°C of 5 to 35%, more preferably 6.5 to 30%. If the SFC at 20°C is too high, the water-in-oil emulsion composition may be too hard. On the other hand, if the SFC at 20°C is too low, the water-in-oil emulsion composition is too soft to make a dough sticky, or there is an influence on rising of the baked confectionery. As used herein, the oil phase of the water-in-oil emulsion composition for kneading in the

present invention is a mixture of fat and a component dissolved in fat. And, it is separated and recognized as a fat-based portion when the water-in-oil emulsion composition is heated and melted and the emulsified state is broken. Therefore, the measurement of SFC is taken into consideration of the milk fat content of fresh cream and butter.

[0018]

The oil phase used in the water-in-oil emulsion composition for kneading of the present invention preferably has an SFC at 30°C of 10% or less, more preferably 8% or less, and further preferably 5% or less. If the SFC at 30°C is too high, the obtained water-in-oil emulsion composition and baked confectionery may deteriorate in meltability in the mouth, and it is not preferable.

[0019]

An emulsifier may be added to the water-in-oil emulsion composition for kneading of the present invention as long as the effect of the present invention is not impaired. Examples of the emulsifier include lecithin, glycerol fatty acid ester, polyglycerol condensed ricinoleic acid ester, sugar ester, polyglycerol fatty acid ester, sorbitan fatty acid ester, polyoxyethylene sorbitan fatty acid ester, propylene glycol fatty acid ester, and

various organic acid monoglyceride such as acetic acid monoglyceride, tartaric acid monoglyceride, acetic acid-tartaric acid mixed monoglyceride, citric acid monoglyceride, diacetyl tartaric acid monoglyceride, lactic acid monoglyceride, succinic acid monoglyceride, and malic acid monoglyceride, stearyl calcium lactate, and stearyl sodium lactate.

[0020]

The water-in-oil emulsion composition for kneading of the present invention may contain a component which is usually formulated in a water-in-oil emulsion as another component other than the above. Examples of the other component include food material and food additive, for example, saccharide, thickening stabilizer, caseinate such as sodium caseinate, and calcium caseinate, salty taste agent such as sodium chloride, and potaassium chloride, acidulant such as acetic acid, lactic acid, and gluconic acid, sweetener such as stevia, and aspartame, colorant such as β -carotene, caramel, and monascus color, antioxidant such as tocopherol, and tea extract, flavor, seasoning, pH adjuster, preservative, fruit, juice, coffee, nut paste, spice, cacao mass, cocoa powder, grain, bean, vegetable, meat, and fish.

[0021]

A method for producing the water-in-oil emulsion

composition for kneading of the present invention may include a general method as exemplified below. First, fat and a component that dissolves in fat, such as an oil-soluble emulsifier, in a set formulation are mixed and the component is dissolved in the fat to form an oil phase. The fat in the oil phase is completely melted. A temperature for it is generally 55 to 75°C though it depends on the melting point of the fat. Next, water and a component that dissolves in water, such as water-soluble flavor material, in a set formulation are mixed to form an aqueous phase. In addition, when liquid sugar is used and water is not used, a water-soluble component is mixed and dissolved in the liquid sugar.

[0022]

After the preparation of the oil phase and the aqueous phase is completed, the aqueous phase is added to the oil phase while stirring to obtain a "preparation liquid" substantially emulsified in the water-in-oil. At this time, when the stirring is insufficient or the temperature of the oil phase is too low, the emulsification may be reversed, and therefore it is necessary to sufficiently stir and keep the temperature at a sufficient temperature.

[0023]

The preparation liquid is fed by a pump and passed through a pasteurization device as appropriate, and then

supplied to a device for producing a water-in-oil emulsion composition. In the stage immediately before being supplied to the device for producing a water-in-oil emulsion composition, the preparation liquid needs to be in
5 a dissolved state at 40 to 70°C, and more preferably 55 to 65°C.

[0024]

Various devices having a cooling function may be used as a device for producing a water-in-oil emulsion
10 composition. Specific Examples of the device include a device equipped with scraped cooler and mixer, such as Combinator, Perfector, and Votator. By these devices, for example, the preparation liquid is cooled to 3 to 20°C at the outlet of the cooling device at a rate of 1-8°C /
15 second. If the cooling rate is too slow, granular crystals may be easily generated, and if the cooling rate is too fast, a large amount of cooling energy may be required.

[0025]

A dough for baked confectionery in the present
20 invention is a dough mixture before baking which is prepared by mixing and kneading raw materials such as grain flour and the water-in-oil emulsion composition. The grain flour as a raw material may be added in advance to water or other raw materials to some extent or may be pregelatinized.

25 [0026]

A baked confectionery in the present invention is not particularly limited as long as it is produced by baking a confectionery dough having a total water content of less than 35% by weight before baking using wheat flour as a raw material. Examples of the baked confectionery include any confectioneries, for example, sponge cake such as shortcake, butter cake such as madeleine, financier, and Baumkuchen, feuilletage such as waffle, tart, and mille-feuille, dessert confectionery, doughnut, biscuit such as biscuit, and cookie, steamed bun, Japanese confectionery such as mooncake, and processed product produced by coating, sandwiching, injecting, or wrapping a filling such as chocolate, cream, jam, and red bean paste, to these confectioneries.

In particular, the present invention is suitable for a buttercake, which is a baked confectionery using a soft flour as wheat flour, such as pound cake, madeleine, financier, and Baumkuchen.

[0027]

In the present invention, a method for producing a dough for baked confectionery is not particularly limited, and for example, a method such as all-in-one mix method, post-flour method, sugar batter method, and flour batter method may be used.

Examples

[0028]

The present invention will be described in more detail below, but the spirit of the present invention is not limited to the following Examples. In the Examples, % and part are weight basis.

Methods for measuring fatty acid composition, slip melting point, and SFC of fat are as follows.

Fatty acid composition is measured in accordance with the Standard Methods for the Analysis of Fats and Oils of Japan Oil Chemists' Society (1996) 2.4.1.2 Methyl Esterification Method (Boron Trifluoride/Methanol Method).

Slip melting point is measured in accordance with the Standard Methods for the Analysis of Fats and Oils of Japan Oil Chemists' Society (1996) 2.2.4.2 (slip melting point).

SFC is measured in accordance with AOCS Official Method, Fifth edition, Cd16-81, more specifically, by heating fat at 60°C for 60 minutes to melt the fat, then cooling to 0°C and keeping the temperature for 60 minutes to solidify, and then measuring SFC after keeping the temperature to each measuring temperature for 30 minutes.

[0029]

Preparation of interesterified fat

[0030]

(Preparation of interesterified fat A)

A mixed fat of 34 parts of palm low-melting point fraction (iodine value: 67), 30 parts of palm kernel low-melting point fraction (iodine value: 26), 27 parts of fully hydrogenated rapeseed oil (iodine value: 1.2), and 9 parts of rapeseed oil was subjected to random interesterification reaction with sodium methyrate as a catalyst, and then decolorized and deodorized as usual to obtain interesterified fat A-1 as a refined oil. The obtained interesterified fat A-1 had 11.4% by weight of lauric acid content, 15.1% by weight of palmitic acid content, and 27.9% by weight of stearic acid content, relative to the total constituent fatty acid, 1.0 of weight ratio of stearic acid / palmitic acid, 34.9°C of slip melting point, 40.0% of SFC at 20°C, and 8.6% of SFC at 35°C.

[0031]

A mixed fat of 44 parts of palm low-melting point fraction (iodine value: 67), 40 parts of palm kernel olein (iodine value: 26), and 16 parts of fully hydrogenated rapeseed oil (iodine value: 1.2) was subjected to random interesterification reaction with sodium methyrate as a catalyst, and then decolorized and deodorized as usual to obtain interesterified fat A-2 as a refined oil. The obtained interesterified fat A-2 had 15.3% by weight of lauric acid content, 18.6% by weight of palmitic acid

content, and 18.0% by weight of stearic acid content, relative to the total constituent fatty acid, 1.0 of weight ratio of stearic acid / palmitic acid, 33.2°C of slip melting point, 27.9% of SFC at 20°C, and 2.6% of SFC at 35°C.

[0032]

Refined rapeseed oil was used as a liquid oil.

[0033]

Refined corn oil and medium-chain fatty acid triglyceride (caprylic acid was about 60% and caprylic acid was about 40% as constituent fatty acids) were mixed at a weight ratio of 95:5. The mixture was subjected to random interesterification reaction with sodium methyate as a catalyst, and then decolorized and deodorized as usual to obtain interesterified liquid oil as a refined oil, which had fluidity at room temperature (20°C).

[0034]

A mixed fat of 50 parts of palm oil (iodine value: 52), 10 parts of palm stearin (iodine value: 42), and 40 parts of palm kernel olein (iodine value: 26) was subjected to random interesterification reaction with sodium methyate as a catalyst, and then decolorized and deodorized as usual to obtain interesterified fat B having medium melting point as a refined oil. The obtained interesterified fat B had 15.0% by weight of lauric acid content, 33.0% by weight of

palmitic acid content, and 4.5% by weight of stearic acid content, relative to the total constituent fatty acid, 0.1 of weight ratio of stearic acid / palmitic acid, 33.5°C of slip melting point, 32.5% of SFC at 20°C, and 2.5% of SFC at 35°C.

[0035]

A hard fraction (iodine value: 7) obtained by fractionating palm kernel oil was used as palm kernel stearin.

[0036]

Study 1 Preparation of water-in-oil emulsion for kneading

Each water-in-oil emulsion from formulation described in table 1 was prepared according to the following "preparation method of water-in-oil emulsion".

"Preparation method of water-in-oil emulsion"

1. Edible fats were melted or temperature-controlled at 60 to 70°C to prepare a mixed fat, and an oil-soluble emulsifier was added thereto to prepare an oil phase.

2. Raw materials classified as aqueous phase raw materials were added and dissolved in water.

3. The aqueous phase was added and mixed to the stirring oil phase. The obtained mixed liquid is called as a preparation liquid.

4. The preparation liquid was supplied to a device for producing a water-in-oil emulsion composition (Combinator)

to obtain a water-in-oil emulsion composition.

5. The water-in-oil emulsion composition was packed into a cardboard case and refrigerated at 3 to 7°C.

[0037]

5 Table 1 Formulation of water-in-oil emulsion composition for kneading

	Examples							
	1	2	3	4	5	6	7	8
Interesterified fat A-1	50.0(%)	50.0			50.0	35.0	20.0	50.0
Interesterified fat A-2			50.0	50.0				
Rapeseed oil	30.4	30.4	30.4	30.4	20.4	40.4	50.4	
Interesterified liquid oil								30.4
Palm kernel stearin						5.0	10.0	
Buttermilk powder		1.0	1.0	1.0		1.0	1.0	1.0
Fresh cream (48% milk fat)	10.0	10.0	10.0		20.0	10.0	10.0	10.0
Fresh cream (35% milk fat)				10.0				
Water	8.8	7.8	7.8	7.8	8.8	7.8	7.8	7.8
Emulsifier	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8
Water content	13.6	12.6	12.6	13.7	18.3	12.6	12.6	12.6
SFC of oil phase								
20°C	17.4	17.4	10.3	10.3	23.1	11.9	7.1	19.8
35°C	2.4	2.4	0.1	0.1	3.2	0.4	0.1	2.5

Unit : % by weight

Emulsifier : unsaturated monoglyceride and soy lecithin

	Comparative Examples		
	1	2	3
Interesterified fat A-1		50.0	50.0
Rapeseed oil	28.4(%)	30.0	28.7
Interesterified fat B	27.8		2.3
Palm kernel stearin	14.2		
Butter (83% milk fat)			5.0
Buttermilk powder			1.5
Fresh cream (48% milk fat)	20.0		
Water	8.8	19.2	11.7
Emulsifier	0.8	0.8	0.8
Water content	19.2	19.2	12.6
SFC of oil phase			
20°C	16.8	18.1	19.0
35°C	0.0	2.4	2.5

[0038]

Study 2 Preparation of madeleine

Table 2 Formulation of madeleine

Soft flour	25.0 (%)
Granulated sugar	25.0
Whole egg	25.0
Water-in-oil emulsion composition	25.0
Baking powder	0.5

5 [0039]

A dough for madeleine was prepared by gradually adding 25 parts of the water-in-oil emulsion composition for kneading (melted and temperature-controlled at 50°C) to a mixture of 25 parts of soft flour, 25 parts of granulated sugar, 25 parts of whole egg, and 0.5 part of baking powder while starrng with a mixer. After resting the kneaded dough for 30 minutes or more, approximately 30 g of the kneaded dough was poured into a mold of madeleine, and then baked in an oven at top temperature of 190°C and bottom temperature of 170°C for 15 minutes to prepare madeleine.

[0040]

A madeleine (baked confectionery) of Example 1 was prepared by using the water-in-oil emulsion composition for kneading of Example 1.

20 [0041]

A madeleine of Example 2 was prepared in the same manner as Example 1 except that the water-in-oil emulsion

composition for kneading of Example 2 was used instead of the water-in-oil composition for kneading of Example 1.

[0042]

5 A madeleine of Example 3 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Example 3 was used instead of the water-in-oil composition for kneading of Example 1.

[0043]

10 A madeleine of Example 4 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Example 4 was used instead of the water-in-oil composition for kneading of Example 1.

[0044]

15 A madeleine of Example 5 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Example 5 was used instead of the water-in-oil composition for kneading of Example 1.

[0045]

20 A madeleine of Example 6 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Example 6 was used instead of the water-in-oil composition for kneading of Example 1.

[0046]

25 A madeleine of Example 7 was prepared in the same manner as Example 1 except that the water-in-oil emulsion

composition for kneading of Example 7 was used instead of the water-in-oil composition for kneading of Example 1.

[0047]

5 A madeleine of Example 8 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Example 8 was used instead of the water-in-oil composition for kneading of Example 1.

[0048]

10 A madeleine of Comparative Example 1 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Comparative Example 1 was used instead of the water-in-oil composition for kneading of Example 1.

[0049]

15 A madeleine of Comparative Example 2 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Comparative Example 2 was used instead of the water-in-oil composition for kneading of Example 1.

20 [0050]

A madeleine of Comparative Example 3 was prepared in the same manner as Example 1 except that the water-in-oil emulsion composition for kneading of Comparative Example 3 was used instead of the water-in-oil composition for
25 kneading of Example 1.

[0051]

"Method for evaluating taste of madeleine"

The madeleine prepared by the formulation of Table 3 was evaluated with a sensory evaluation by five panelists, who engage with the development of Western-style confectionery and evaluate the prepared Western-style confectionery as a daily activity, at 1 day and 7 days after preparing a madeleine sample to evaluate texture (moist texture) and milk taste according to the following criteria. The evaluation points of 1.0 to 5.0 for each of the results were determined by consultation, and the results were summarized in Table 3. As a result of the evaluation, a sample meeting both 4.0 or more of evaluation after 1 day and 3.0 or more of evaluation after 7 days was considered as acceptable.

Evaluation criteria of texture

(Moist and soft texture) 5.0 > 4.0 > 3.0 > 2.0 > 1.0 (Hard and coarse texture)

Evaluation criteria of milk taste

(Sweet flavor and natural milk taste) 5.0 > 4.0 > 3.0 > 2.0 > 1.0 (Thin and heavy taste)

[0052]

Table 3 Result of evaluation of taste of madeleine

	Examples							
	1	2	3	4	5	6	7	8
After 1 day								
Moist texture	4.2	4.4	4.2	4.8	4.7	4.0	4.2	4.8
Milk taste	3.7	4.0	4.2	3.5	5.0	4.2	4.3	4.0
After 7 days								
Moist texture	3.2	3.4	3.5	3.6	4.4	3.2	3.4	3.8
Milk taste	3.2	3.3	3.5	3.0	4.5	3.5	3.5	3.3

	Comparative Examples		
	1	2	3
After 1 day			
Moist texture	3.0	3.2	3.5
Milk taste	4.0	1.0	2.5
After 7 days			
Moist texture	2.0	1.5	2.0
Milk taste	3.5	1.0	2.0

[0053]

As described above, all examples met 4.0 or more after 1 day and 3.0 or more after 7 days. However, Comparative Example 1 did not satisfy moist texture both after 1 day and after 7 days since the interesterified fat A was not contained while milk taste was acceptable since fresh cream was contained. In addition, Comparative Examples 2 and 3 met moist texture after 1 day since the interesterified fat A was contained, but did not meet moist texture after 7 days. Further, Comparative Examples 2 and 3 did not satisfy milk taste after 1 day since fresh cream was not contained.

CLAIMS

1. A water-in-oil emulsion composition for kneading comprising an interesterified fat A, a liquid oil, and a fresh cream, wherein the interesterified fat A has 5 to 25% by weight of lauric acid content, 5 to 25% by weight of palmitic acid content, and 10 to 35% by weight of stearic acid content, relative to total constituent fatty acids, 0.5 to 3 of stearic acid/palmitic acid weight ratio, 30 to 40°C of slip melting point, 20 to 50% of SFC at 20°C, and 12% or less of SFC at 35°C.

2. The water-in-oil emulsion composition for kneading according to claim 1, comprising 10 to 70% by weight of the interesterified fat A and 10 to 70% by weight of the liquid oil.

3. A baked confectionery comprising the water-in-oil emulsion composition for kneading according to claim 1 or 2;

4. A method for imparting or enhancing a moist texture of baked confectionery comprising using the water-in-oil emulsion composition for kneading according to claim 1 or 2.