

ABSTRACT

FROZEN CONFECTIONERY, AND OIL AND FAT FOR PRODUCING
CONFECTIONERY

To provide a frozen confectionery and an oil and fat
5 for producing confectionery having an excellent oxidation
stability and an excellent flavor. A confectionery and an
oil and fat for producing confectionery containing 15 to
500 weight ppm of a water-soluble tea polyphenol, which is
inherently sparingly soluble in fat, and having an
10 emulsifier content no higher than double the tea polyphenol
content.