Claims

[Claim 1]

An oily food for coating, comprising:

a fat-free cocoa solid content of 3 wt.% or less, and

a cocoa butter content of from 0 to 10 wt.%,

the oily food containing Emulsifier A and Emulsifier C, or Emulsifier B and Emulsifier C, and

satisfying the following conditions 1) to 3):

1) constituent fatty acids in an oil and/or fat of the oily food contain a total of from 15 wt.% to 50 wt.% of a saturated fatty acid having 12 carbons and a saturated fatty acid having 14 carbons;

2) constituent fatty acids in an oil and/or fat of the oily food contain a total of from 30 wt.% to 45 wt.% of a saturated fatty acid having 16 carbons and a saturated fatty acid having 18 carbons; and

3) constituent triglycerides in an oil and/or fat of the oily food contain from 5 to 16 wt.% of CN36,

Emulsifier A: one or more emulsifiers selected from glycerin fatty acid esters having an HLB of less than 9, the glycerin fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

Emulsifier B: one or more emulsifiers selected from sucrose fatty acid esters having an HLB of less than 3, the sucrose fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

Emulsifier C: one or more emulsifiers selected from sucrose fatty acid esters having an HLB of 3 or more, the sucrose fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

CN36: a triglyceride in which a total number of carbons of constituent fatty acids is 36 in the triglycerides in the oil and/or fat.

[Claim 2]

The oily food for coating according to claim 1, wherein the emulsifiers contained are Emulsifier A and Emulsifier C.

[Claim 3]

The oily food for coating according to claim 1 or 2, wherein the oil and/or fat of the oily food contains from 40 to 85 wt.% of an interesterified oil and/or fat having a melting point of from 32 to 42°C.

[Claim 4]

The oily food for coating according to claim 3, wherein the interesterified oil and/or fat contained in the oil and/or fat of the oily food satisfies the following conditions 4) to 6):

4) the interesterified oil and/or fat is a random interesterified oil;

5) constituent fatty acids in the interesterified oil and/or fat contain a total of from 25 to 60 wt.% of a saturated fatty acid having 12 carbons and a saturated fatty acid having 14 carbons; and

6) the interesterified oil and/or fat contains from 30 to 60 wt.% of triglycerides in which a total number of carbons of constituent fatty acids is from 36 to 42 in the triglycerides in the interesterified oil and/or fat.

[Claim 5]

An oily food for coating, comprising:

a fat-free cocoa solid content of 3 wt.% or less, and

a cocoa butter content of from 0 to 10 wt.%,

the oily food containing Emulsifier A and Emulsifier C, or Emulsifier B and Emulsifier C, and

an oil and/or fat of the oily food satisfying the following conditions:

(a) the oil and/or fat contains from 40 to 85 wt.% of an interesterified oil and/or fat having a melting point of from 32 to 42°C; and

(b) the oil and/or fat contains from 20 to 50 wt.% of lauric hard butter,

Emulsifier A: one or more emulsifiers selected from glycerin fatty acid esters having an HLB of less than 9, the glycerin fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

Emulsifier B: one or more emulsifiers selected from sucrose fatty acid esters having an HLB of less than 3, the sucrose fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons; and

Emulsifier C: one or more emulsifiers selected from sucrose fatty acid esters having an HLB of 3 or more, the sucrose fatty acid esters containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons,

excluding embodiments containing the following interesterified oil and/or fat:

an interesterified oil and/or fat that contains 72.4% by mass of palm-based oil and/or fat in the raw material oil and/or fat, which were subjected to random interesterification, followed by the removal of high-melting and low-melting fractions, and which satisfies the following compositional requirements:

content of XXO: 44.0% by mass, content of X3: 13.2% by mass, content of X2U: 76.2% by mass, content of X2O: 67.7% by mass, content of XU2+U3: 7.2% by mass, mass ratio of XXO/X2O: 0.650, content of fatty acid having from 16 to 24 carbons: 98.9% by mass, content of saturated fatty acid: 68.6% by mass, content of straight-chain saturated fatty acid having from 16

to 18 carbons: 66.9% by mass, content of unsaturated fatty acid: 31.2% by mass, mass ratio of palmitic acid to stearic acid: 2.17,

the symbols are defined as follows: X: straight-chain saturated fatty acid having from 16 to 24 carbons; U: straight-chain unsaturated fatty acid having 18 carbon atoms; O: oleic acid; X3: triglycerides with three X molecules bonded; X2O: triglycerides with two X molecules and one O molecule bonded; XXO: triglycerides with X bonded at positions 1 and 2, and O bonded at position 3, or triglycerides with X bonded at positions 2 and 3, and O bonded at position 1; U3: triglycerides with three U molecules bonded.

[Claim 6]

A method for producing the oily food for coating according to claim 1 or 2.

[Claim 7]

A method for producing the oily food for coating according to claim 3.

[Claim 8]

A method for producing the oily food for coating according to claim 5.

[Claim 9]

A composite food coated with the oily food for coating according to claim 1 or 2.

[Claim 10]

A composite food coated with the oily food for coating according to claim 3.

[Claim 11]

A composite food coated with the oily food for coating according to claim 5.

[Claim 12]

A method for producing a composite food having a good gloss by using the oily food for coating according to claim 1 or 2.

[Claim 13]

A method for producing a composite food having a good gloss by using the oily food for coating according to claim 3.

[Claim 14]

A method for producing a composite food having a good gloss by using the oily food for coating according to claim 5.

[Claim 15]

A method for improving gloss of a composite food coated with an oily food for coating by using the oily food for coating according to claim 1 or 2.

[Claim 16]

A method for improving gloss of a composite food coated with an oily food for coating by using the oily food for coating according to claim 3.

[Claim 17]

A method for improving gloss of a composite food coated with an oily food for coating by using the oily food for coating according to claim 5.