CLAIMS

1. A process for producing a fat for confectionery, comprising adding a water-soluble tea polyphenol to an aqueous medium to form a solution, and adding the solution to a fat, wherein, in the fat for confectionery, a content of the water-soluble tea polyphenol is 100 ppm by weight to 500 ppm by weight, a content of an emulsifier is 100 ppm by weight to 750 ppm by weight, a content of the emulsifier is 1.5 times or less as much as a content of the water-soluble tea polyphenol, and value of A/N is 2.0 or more, wherein

A represents CDM stability time of the fat for confectionery comprising 100 ppm by weight to 500 ppm by weight of water-soluble tea polyphenol, and

N represents CDM stability time of base fat of A, wherein the base fat does not comprise water-soluble tea polyphenol.

2. A process for producing a fat for confectionery, comprising adding a water-soluble tea polyphenol to an aqueous medium to form a solution, and adding the solution to a fat, wherein, in the fat for confectionery, a content of the water-soluble tea polyphenol is 300 ppm by weight to 500 ppm by weight, a content of an emulsifier is 100 ppm by

weight to 750 ppm by weight, a content of the emulsifier is 1.5 times or less as much as a content of the water-soluble tea polyphenol, and value of A/N is 3.0 or more, wherein

A represents CDM stability time of the fat for confectionery comprising 300 ppm by weight to 500 ppm by weight of water-soluble tea polyphenol, and

N represents CDM stability time of base fat of A, wherein the base fat does not comprise water-soluble tea polyphenol.

3. A process for producing the fat for confectionery according to claim 1 or 2, comprising adding the water-soluble tea polyphenol to an aqueous medium to form a solution, and adding the solution to a fat and then removing water under reducing pressure.