[CLAIMS]

[Claim 1]

A water-in-oil emulsified composition,

wherein fatty acids in an oil and fat mixture that constitutes the water-in-oil emulsified composition comprises 7-29 wt% of lauric acid; and

7-19 wt% of palmitic acid, a weight ratio of stearic acid/lauric acid being 0.1-1.6,

wherein a hardness (rheometer measurement value, plunger diameter: 3 mm and intrusion rate: 5 cm/min) at -18°C is 500-1500 gf,

wherein a water phase is 10-35 wt%,

wherein an oil phase of the water-in-oil emulsified composition comprising:

27-60 wt% of a liquid-form oil,

a total content of 15-49 wt% of a palm kernel stearin, and/or a transesterified oil containing lauric acid as a constituent fatty acid,

wherein the liquid-form oil is one or more selected from the group consisting of canola oil, soybean oil, corn oil, sunflower oil, rice bran oil, cottonseed oil, and safflower oil,

the transesterified oil contains, with respect to all constituent fatty acids, 5-25 wt% of lauric acid, 5-25 wt% of palmitic acid and 10-35 wt% of stearic acid, a weight ratio of stearic acid/palmitic acid being 0.5-7.

[Claim 2]

The water-in-oil emulsified composition according to claim 1,

wherein a difference between the hardness at -18°C and a hardness (rheometer measurement value, plunger diameter: 10 mm and intrusion rate: 5 cm/min) at 20°C is 300-1200 gf.

[Claim 3]

The water-in-oil emulsified composition according to claim 1 or 2, comprising:

a transesterified oil containing, as constituent fatty acids, 5-25 wt% of lauric acid, 5-25 wt% of palmitic acid and 10-35 wt% of stearic acid, a weight ratio of stearic acid/palmitic acid being 0.5-7.

[Claim 4]

The water-in-oil emulsified composition according to any one of claims 1 to 3 that is for delivery in a frozen state and/or for storage in a frozen state.