

Claims

1. An impregnated puffed food in which an oil and fat based confectionery material is permeated into an inner part of a food material to be impregnated, containing 2.4 to 6.0% by weight of an edible oil and fat and 0.4 to 0.6% by weight of an emulsifier,
5 wherein the emulsifier is a higher fatty acid monoglyceride having an HLB of 4.0 to 5.0 and/or a sucrose fatty acid ester having an HLB of 10 to 12, and wherein the food material to be impregnated is a puffed confectionery having inner porous voids, and a surface thereof coated with a saccharide layer.
- 10 2. The impregnated puffed food according to claim 1, wherein a content of the oil and fat based confectionery material in the impregnated puffed food is 56 to 70% by weight.
3. The impregnated puffed food according to claim 1 or 2, wherein a thickness between porous cross sections of the puffed food is 15 to 25 mm.
- 15 4. The impregnated puffed food according to any one of claims 1 to 3, wherein the edible oil and fat is palm oil, palm kernel oil, shortening or a mixture thereof.
5. The impregnated puffed food according to any one of claims 1 to 4, wherein the saccharide layer contains sucrose, maltose, lactose or a mixture thereof.
- 20 6. The impregnated puffed food according to any one of claims 1 to 5, wherein the oil and fat based confectionery material has a viscosity at 34°C of 3000 to 15000 cps.
7. The impregnated puffed food according to any one of claims 1 to 6, wherein the oil and fat based confectionery material is a chocolate.
- 25 8. A process for producing an impregnated puffed food comprising the steps of the following (a) to (c):

(a) discharging raw materials containing 40 to 80% by weight of wheat flour, 2.4 to 6.0% by weight of an edible oil and fat, and 0.4 to 0.6% by weight of an emulsifier using an extruder to obtain a puffed confectionery;

(b) spraying an aqueous solution containing at least one of sucrose, maltose and lactose to the puffed confectionery and subsequently drying to obtain a food material to be impregnated; and

(c) impregnating an oil and fat based confectionery material into the food material to be impregnated, the step comprising placing the food material to be impregnated in a hermetically closed container under a reduced pressure condition, coating with the oil and fat based confectionery material while maintaining the reduced pressure state, and then releasing the pressure to the atmospheric pressure.

9. The process according to claim 8, wherein the aqueous solution is an aqueous solution of 60 to 80% by weight of sucrose, an aqueous solution of 40 to 60% by weight of maltose, or an aqueous solution of 40 to 60% by weight of lactose.

10. The process according to claim 8 or 9, comprising after the step (c):

(c2) placing the food material to be impregnated under a pressurized condition while maintaining the state in which the food material to be impregnated is coated with the oil and fat based confectionery material in the hermetically closed container, and then releasing the pressure to the atmospheric pressure.

11. The process according to claim 8 or 9, comprising after the step (c):

(c3) placing the food material to be impregnated again under a reduced pressure condition while maintaining the state in which the food material to be impregnated is coated with the oil and fat based confectionery material in the hermetically closed container, and then returning the pressure to the atmospheric pressure.