Claims:

[Claim 1]

A water-in-oil emulsified fat or oil composition for roll-in comprising a 35-70 wt% fat or oil, and a 0.05-5 wt% adhesive protein material in terms of dry matter.

[Claim 2]

The water-in-oil emulsified fat or oil composition for roll-in of claim 1, wherein the adhesive protein material is one or more selected from egg albumen, whey, and soybean protein material.

[Claim 3]

The water-in-oil emulsified fat or oil composition for roll-in of claim 1 or 2, wherein a 5-50 wt% flavor material is contained.

[Claim 4]

The water-in-oil emulsified fat or oil composition for roll-in of any one of claims 1-3, wherein it is for a layered cereal-flour food of 3-24 layers.

[Claim 5]

A layered cereal-flour food comprising the water-in-oil emulsified fat or oil composition for roll-in of any one of claims 1-4, wherein the layered cereal-flour food has 3-24 layers.

[Claim 6]

A water-in-oil emulsified fat or oil composition for roll-in comprising, a 0.05-5 wt% egg albumen in terms of dry matter.

[Claim 7]

The water-in-oil emulsified fat or oil composition for roll-in of claim 6, wherein it comprises a 35-70 wt% fat or oil.

[Claim 8]

A layered cereal-flour food comprising the water-in-oil emulsified fat or oil composition for roll-in of claim 6 or 7.

Claims:

[Claim 1]

A layered cereal-flour food using the water-in-oil emulsified fat or oil composition for roll-in comprising a 35-70 wt% fat or oil, and a 0.05-5 wt% adhesive protein material in terms of dry matter, wherein the adhesive protein material is one or more selected from egg albumen, whey, and soybean protein material, further wherein the layered cereal-flour food has 3-24 layers.