

Title of Invention:
LIQUID OIL AND/OR FAT FOR WATER-IN-OIL EMULSIONS

ABSTRACT

An object of the present invention is to provide a water-in-oil emulsion that has a high proportion of an aqueous phase, that has a syneresis inhibiting effect even though it is substantially free of water-soluble dietary fiber and an emulsifier other than lecithin, and that has a required hardness. Specifically, use of a liquid oil and/or fat for a water-in-oil emulsion having a specific constituent fatty acid composition and having a diglyceride content and a triglyceride content each within a certain range can impart a syneresis inhibiting effect and a required hardness to the water-in-oil emulsion, thereby achieving the object.