

Claims

1. A method for producing a chocolate crumb comprising 1 to 70 mass% of solid milk or protein-containing raw material, 1 to 18 mass% of oil-and/or-fat, and 15 to 96 mass% of saccharide, the method comprising:

an adjustment process, in which, before Maillard reaction with the solid milk or protein-containing raw material and saccharide occurs, a moisture regulator is added to adjust moisture content during the reaction to 5 to 10 mass% per 100 mass% of a chocolate crumb raw material, and

a Maillard reaction process, in which the chocolate crumb raw material with the adjusted moisture content during the reaction is heated and the reaction is carried out at the reaction temperature of 100 - 120 degrees C for 1 - 60 minutes, to cause the Maillard reaction,

wherein after the Maillard reaction process, cacao mass is added.

2. The method for producing the chocolate crumb according to claim 1, wherein in the Maillard reaction process, the reaction temperature is 100 - 120 degrees C and the reaction is carried out for 3 - 40 minutes.

3. The method for producing the chocolate crumb according to claim 1, wherein in the Maillard reaction process, the reaction temperature is 100 - 120 degrees C and the reaction is carried out for 5 - 30 minutes.

4. The method for producing the chocolate crumb according to claim 1, wherein in the Maillard reaction process, the reaction temperature is 110 - 115 degrees C and the reaction is carried out for 3 - 40 minutes.
5. The method for producing the chocolate crumb according to any one of claims 1 to 4, further comprising:
a drying process after the Maillard reaction process.
6. The method for producing the chocolate crumb according to claim 5, wherein the drying process is a process for removing moisture by decompression or vacuum drying.
7. A method for producing a food product using the chocolate crumb produced by the method for producing the chocolate crumb according to any one of claims 1 to 6.
8. The method for producing the food product according to claim 7, wherein the food product is selected from the group consisting of chocolate, chocolate cream and ice cream mixes, drinks, baked goods, and fresh confectionery.