

[CLAIMS]

1. An aerated fat-based confectionery having a shape comprising: top and bottom surfaces that are parallel to each other; and a side surface provided perpendicularly to the top and side surfaces.
2. The aerated fat-based confectionery according to claim 1, which has a specific gravity is 0.5 to 1.0.
3. The aerated fat-based confectionery according to claim 1 or 2, which has a fat content is 30 to 60% by weight.
4. The aerated fat-based confectionery according to any one of claims 1 to 3, wherein the fat-based confectionery is chocolate.
5. The aerated fat-based confectionery according to any one of claims 1 to 4, which has a rectangular parallelepiped shape.
6. The aerated fat-based confectionery according to any one of claims 1 to 5, produced by cutting an aerated fat-based confectionery mass in a sheet-shaped molded form with a heated wire.
7. A method for producing an aerated fat-based confectionery, comprising cutting an aerated fat-based confectionery with a heated wire.
8. The method for producing an aerated fat-based confectionery according to claim 7, wherein the aerated fat-based confectionery has a specific gravity of 0.5 to 1.0.
9. The method for producing an aerated fat-based confectionery according to claim 7 or 8, wherein the hot wire constituting the heated wire comprises a material that, when energized, generates heat and the surface temperature of the heated wire is 40 to 80°C.

CLAIMS

1. A method for producing an aerated fat-based confectionery, characterized in that an aerated fat-based confectionery is cut with a heated wire.
2. The method for producing an aerated fat-based confectionery according to claim 1, wherein the aerated fat-based confectionery has a specific gravity of 0.5 to 1.0.
3. The method for producing an aerated fat-based confectionery according to claim 1 or 2, wherein the hot wire constituting the heated wire comprises a material that, when energized, generates heat and the surface temperature of the heated wire is 40 to 80°C.
4. The method for producing an aerated fat-based confectionery according to any one of claims 1 to 3, wherein the aerated fat-based confectionery has a shape comprising: top and bottom surfaces that are parallel to each other; and a side surface provided perpendicularly to the top and side surfaces.
5. The method for producing an aerated fat-based confectionery according to any one of claims 1 to 4, wherein the aerated fat-based confectionery has a fat content is 30 to 60% by weight.
6. The method for producing an aerated fat-based confectionery according to any one of claims 1 to 5, wherein the fat-based confectionery is chocolate.
7. The method for producing an aerated fat-based confectionery according to any one of claims 1 to 6, wherein the aerated fat-based confectionery has a rectangular parallelepiped shape.