What is claimed is:

1. A Roll-in emulsified oil and fat composition which substantially does not contain trans-fatty acid, characterized in that its oil phase contains 25~55wt% of a liquid oil and 6~33wt% of SOS (2-oleo-1,3-distearin), and lauric acid as constituting fatty acid of the oil phase is in an amount of 7wt% or less.

2. The Roll-in emulsified oil and fat composition according to Claim 1, wherein the liquid oil is in an amount of 1.3~8 times the amount of SOS in the oil phase.

3. The Roll-in emulsified oil and fat composition according to Claim 2, wherein the oil phase further contains 0.2~17wt% of milk fat.

4. The Roll-in emulsified oil and fat composition according to any one of Claims 1 to 3, wherein the oil phase further contains 2~6wt% of POP(2-oleo-1,3-dipalmitin).

5. The Roll-in emulsified oil and fat composition according to Claim 4, wherein the oil phase further contains 0.05wt% or more of an emulsifier having effect to promote crystallization of oil and fat.

6. A method for preparing the Roll-in emulsified oil and fat composition according to Claim 5, characterized in that, 0.05wt% or more of the emulsifier having effect to promote crystallization of oil and fat is blended in the oil phase.

7. A pastry prepared by using the Roll-in emulsified oil and fat composition according to any one of Claims 1 to 5.

What is claimed is:

1. A Roll-in emulsified oil and fat composition which substantially does not contain trans-fatty acid, characterized in that its oil phase contains 32~45wt% of a liquid oil and 2~17wt% of milk fat and 7~16wt% of SOS (2-oleo-1,3-distearin), and lauric acid as constituting fatty acid of the oil phase is in an amount of 7wt% or less.

2. The Roll-in emulsified oil and fat composition according to Claim 1, wherein the oil phase further contains 0.05wt% or more of at least one selected from sorbitan fatty acid ester having esterification rate of 28~60% and sorbitol type amount of 20~40%, and sucrose fatty acid ester having HLB of 2 or below and linked with the palmitic acid as an emulsifier having effect to promote crystallization of oil and fat.

3. A method for preparing the Roll-in emulsified oil and fat composition according to Claim 2, characterized in that, 0.05wt% or more of at least one selected from sorbitan fatty acid ester having esterification rate of 28~60% and sorbitol type amount of 20~40%, and sucrose fatty acid ester having HLB of 2 or below and linked with the palmitic acid as the emulsifier having effect to promote crystallization of oil and fat is blended in the oil phase.

4. A pastry prepared by using the Roll-in emulsified oil and fat composition according to any one of Claims 1 to 3.