5. A vanilla flavor was charged, and the mixture was stirred for 1 minute.

6. The mixture was emulsified and homogenized with a high-pressure homogenizer (one pass of 150 kgf/cm^2, LAB1000 available from SMT Co., Ltd.).

7. Aging was performed overnight under refrigeration (5°C) to obtain a frozen dessert mix.

8. The obtained frozen dessert mix was frozen with an ice cream maker (available from AIKOH) for 15 minutes.

9. The frozen mix was dispensed into a container and shock-frozen at -40°C for 60 minutes.

10. The mix was stored in a frozen state. The obtained lactic ice was used as the frozen dessert of the present invention.

[0046]

As raw materials for the lactic ice, the following materials were used.

Skimmed milk powder: "Skimmed milk powder" available from Yotsuba Milk Products Co., Ltd.

Sweetened frozen egg yolk: "Sweetened Frozen Egg Yolk 20" available from Kewpie Egg Corporation

Powdered starch syrup: "Sandex 100" available from Sanwa Starch Processing Co., Ltd.

Emulsifier: " EMULSY P-100" available from Riken Vitamin Co., Ltd.

Stabilizers: "San Best NN305" available from San-Ei Gen F.F.I., Inc.

Vanilla flavor: "OW-010" available from Ogawa & Co., Ltd.

[0047]

(Method for Analyzing Oil and/or Fat for Frozen Dessert Mix)

The fatty acid compositions of the oils and/or fats for a frozen dessert mix were analyzed according to the method of AOCS Official Method Ce 1h-05.

The SFCs at 10°C, 20°C and 30°C of the oils and/or fats for a frozen dessert mix were measured in accordance with IUPAC 2 150(a) Solid Content Determination in Fats by NMR. That is, each of the oils and/or fats was held in an environment of 80°C for 30 minutes, held in an environment of 60°C for 30 minutes to completely melt, and then held in an environment of 0°C for 60 minutes to be solidified. Thereafter, the solid fat content was measured by NMR ("minispec mq20" available from Bruker) after each of the oils and/or fats was held in each of temperature environments of 10°C, 20°C and 30°C for 30 minutes.

The content of a triglyceride, in which only saturated fatty acids are bonded, contained in the oil and/or fat for a frozen dessert mix (the saturated fatty acids as used herein referring to saturated fatty acids having 16 or more carbon atoms) was measured by high performance liquid chromatography analysis. The measurement was carried out under the conditions: column: ODS, solvent: acetone/acetonitrile = 80/20, liquid amount: 0.9 mL/min, column temperature: 25°C, and detector: differential refractometer.

[0048]

(Evaluation Method)

	Palm middle-melting-point oil	7.2	7.2	7.2	8.1	5.5	4.5	-	-	-	5.5
Skimmed milk powder		8.0									
Granulated sugar		10.0									
Powdered starch syrup		5.0									
Sweetened frozen egg yolk		2.0									
Emulsifier		0.2									
Stabilizer		0.2									
Vanilla flavor		0.05									
Ion exchange water		64.55									
Fatty acid composition of oil and/or fat for frozen dessert mix [mass%]	C6	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
	C8	1.0	1.0	0.5	1.0	1.0	1.0	1.0	1.0	2.0	1.0
	C10	0.9	0.9	0.5	0.9	0.9	0.9	0.9	0.9	1.9	0.9
	C12	4.9	4.8	4.8	4.9	4.9	5.0	4.9	4.8	9.5	4.8
	C14	2.8	2.8	2.5	2.8	2.7	2.7	2.7	2.8	4.5	2.8
	C16	42.1	42.1	42.2	43.3	38.1	36.1	37.9	40.9	37.2	39.0
	C18	4.5	3.9	4.0	4.5	4.2	4.1	4.4	4.6	5.0	4.1
	C18:1	36.2	36.7	37.6	34.5	36.6	37.4	36.7	35.5	31.5	38.4
	C18:2	6.8	6.8	6.8	6.2	7.3	7.8	8.6	8.3	7.4	7.8
Randomly interesterified oil B/Randomly interesterified oil A blending ratio		1.8	1.8	1.8	0.9	3.5	4.5	2.0	0	0	0
SFC of oil and/or fat for frozen dessert mix [%]	10°C	55.5	57.2	57.8	60.5	51.1	48.1	43.1	49.1	45.7	42.9
	20°C	16.6	19.0	19.6	19.5	15.2	15.1	20.3	22.3	19.1	5.0
	30°C	0.3	1.0	1.4	0.1	1.6	2.3	7.1	7.8	6.6	0.2
Content of triglyceride in which only saturated fatty acids are bonded in oil and/or fat for frozen dessert mix [%]		1.7	1.7	1.7	1.4	2.3	2.6	5.4	5.8	5.1	0.7
Evaluation	Meltability in mouth	4	4	4	5	3	3	4	2	2	2
	Refreshing feel	5	4	4	4	4	3	4	2	3	2
	Thick feel	4	4	3	4	3	4	4	4	4	4

"Content of triglyceride in which only saturated fatty acids are bonded" refers to the content in which three molecules of a saturated fatty acid having 16 or more carbon atoms bond to a triglyceride backbone.

[Table 2-2]

[mass%]		Example 8	Example 9	Example 10	Example 11	Example 12	Example 13	Example 14
Oil and/or fat for frozen dessert mix	Randomly interesterified oil A-1	1.0	2.0	2.0	2.0	2.0	2.0	2.0
	Randomly interesterified oil A-2	-	-	-	-	-	-	-
	Randomly interesterified oil A-3	-	-	-	-	-	-	-
	Randomly interesterified oil B	2.0	2.9	2.7	2.5	2.3	2.0	1.5
	Palm super olein	-	-	-	-	-	-	-

What is claimed is:

[Claim 1]

An oil and/or fat for a frozen dessert mix comprising: a randomly interesterified oil A satisfying the following (a) to (c); and a randomly interesterified oil B obtained by using a non-lauric oil and/or fat as a raw material oil and/or fat:

(a) containing a medium-chain fatty acid-bound oil and/or fat (MCT) as a raw material oil and/or fat for the randomly interesterified oil;

(b) a content of a saturated fatty acid having from 6 to 10 carbon atoms being from 0.3 to 30 mass% in a constituent fatty acid composition; and

(c) a content of a saturated fatty acid having from 12 to 14 carbon atoms being from 45 to 80 mass% in the constituent fatty acid composition,

provided that the medium-chain fatty acid-bound oil and/or fat (MCT) is an oil and/or fat containing a fatty acid having from 6 to 10 carbon atoms as a main component in the constituent fatty acid composition.

[Claim 2]

The oil and/or fat for a frozen dessert mix according to claim 1, wherein a mass ratio (B/A ratio) of a blending amount of the randomly interesterified oil B to a blending amount of the randomly interesterified oil A is from 0.5 to 5.0.

[Claim 3]

The oil and/or fat for a frozen dessert mix according to claim 1, wherein the randomly interesterified oil A further satisfies the following (d):

(d) a content of an oleic acid is 10 mass% or less in the constituent fatty acid composition.

[Claim 4]

The oil and/or fat for a frozen dessert mix according to claim 1, wherein the randomly interesterified oil B is obtained by using a palm-based oil and/or fat as a raw material oil and/or fat.

[Claim 5]

The oil and/or fat for a frozen dessert mix according to claim 4, wherein the randomly interesterified oil B is obtained by using palm olein as a raw material oil and/or fat.

[Claim 6]

The oil and/or fat for a frozen dessert mix according to claim 1, further comprising a palm-based oil and/or fat.

[Claim 7]

The oil and/or fat for a frozen dessert mix according to claim 6, wherein the palm-based oil and/or fat is a palm middle-melting-point oil.

[Claim 8]

The oil and/or fat for a frozen dessert mix according to claim 1, further comprising a lauric oil and/or fat.

[Claim 9]

The oil and/or fat for a frozen dessert mix according to claim 8, wherein the lauric oil and/or fat is coconut oil.

[Claim 10]

The oil and/or fat for a frozen dessert mix according to claim 1, wherein a content of an unsaturated fatty acid is from 35 to 65 mass% in the constituent fatty acid composition of the oil and/or fat for a frozen dessert mix,

the unsaturated fatty acid as used herein referring to oleic acid, linoleic acid, or linolenic acid.

[Claim 11]

The oil and/or fat for a frozen dessert mix according to claim 1, wherein a content of a triglyceride, in which only saturated fatty acids are bonded, contained in the oil and/or fat for a frozen dessert mix is 5 mass% or less,

the triglyceride, in which only saturated fatty acid are bonded as used herein referring to a saturated fatty acid having 16 or more carbon atoms, three molecules of which are bonded to a triglyceride backbone.

[Claim 12]

A frozen dessert using from 1 to 25 parts by mass of the oil and/or fat for a frozen dessert mix according to claim 1 in 100 parts by mass of the frozen dessert.

[Claim 13]

A method for producing a frozen dessert mix, the method comprising: a step of preparing an emulsion using the oil and/or fat for a frozen dessert mix according to claim 1; a sterilization step; a homogenization step; and a cooling step.

[Claim 14]

A method for producing a frozen dessert, the method comprising freezing by using the frozen dessert mix obtained in claim 13.

[Claim 15]

A method for improving flavor of a frozen dessert when eaten, the method comprising using the oil and/or fat for a frozen dessert mix according to claim 1.