

CLAIMS

[Claim 1] A method for producing a chocolate comprising adding a powdery seed agent for chocolate to a melted chocolate dough comprising a synthetic emulsifier having 7 or less HLB and an extremely hydrogenated high erucic rapeseed oil, wherein the melted chocolate dough does not comprise a fat crystal, and wherein the seed agent comprises stabilized crystal of triglyceride in which constituent fatty acids of 1,3-positions are behenic acid and 2 position is oleic acid (BOB).

[Claim 2] A method for imparting a function of automatic restoration at 37 to 43°C to a chocolate, comprising adding a powdery seed agent for chocolate to a melted chocolate dough comprising a synthetic emulsifier having 7 or less HLB and an extremely hydrogenated high erucic rapeseed oil, wherein the melted chocolate dough does not comprise a fat crystal, and wherein the seed agent comprises stabilized crystal of BOB.