

Abstract

IMPREGNATION TYPE COMPOSITE FATTY CONFECTIONERY

The present invention provides a composite fat-based confectionery comprising a porous food material impregnated with a fat-based confectionery material containing a nonfat milk solids and having a moisture content of 1% by weight or more, wherein the fat-based confectionery material contains at least one sucrose fatty acid ester selected from the group consisting of a sucrose erucic acid ester and a sucrose stearic acid ester having an HLB value of 9 to 11. Such a composite fat-based confectionery has the porous food material sufficiently impregnated with the fat-based confectionery material.

No figure