

CLAIMS

[Claim 1]

An oily food material for coating a frozen  
confectionery wherein a triglyceride composition of oil and fat  
5 satisfies the following conditions (1) to (4):

(1) StOO is present in an amount of 10 wt% to 50 wt%;

(2) a triglyceride or triglycerides whose constituent  
fatty acids have 30 to 38 carbon atoms in total are present in an  
amount of 8 to 30 wt%;

10 (3) POP is present in an amount of 15 wt% or less; and

(4) SUS is present in an amount of less than 15 wt%,  
and/or SUU is present in an amount of less than 30 wt%;

wherein

S represents a saturated fatty acid having 16 to 20 carbon atoms,

15 U represents an unsaturated fatty acid having 16 to 18 carbon  
atoms,

St represents stearic acid,

O represents oleic acid, and

P represents palmitic acid.

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[Claim 2]

The oily food material for coating a frozen  
confectionery according to claim 1, wherein POO content in the  
oil and fat is 20 wt% or less.

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[Claim 3]

The oily food material for coating a frozen  
confectionery according to claim 1, wherein POO content in the  
oil and fat is 15 wt% or less.

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[Claim 4]

The oily food material for coating a frozen  
confectionery according to claim 1, wherein the POP is present in  
an amount of 10 wt% or less.

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[Claim 5]

The oily food material for coating a frozen confectionery according to claim 2, wherein the POP is present in an amount of 10 wt% or less.

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[Claim 6]

The oily food material for coating a frozen confectionery according to claim 3, wherein the POP is present in an amount of 10 wt% or less.

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[Claim 7]

The oily food material for coating a frozen confectionery according to claim 1, wherein the oil and fat content in the oily food material for coating a frozen confectionery is 50 wt% or more.

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[Claim 8]

The oily food material for coating a frozen confectionery according to claim 2, wherein the oil and fat content in the oily food material for coating a frozen confectionery is 50 wt% or more.

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[Claim 9]

The oily food material for coating a frozen confectionery according to claim 3, wherein the oil and fat content in the oily food material for coating a frozen confectionery is 50 wt% or more.

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[Claim 10]

The oily food material for coating a frozen confectionery according to claim 4, wherein the oil and fat content in the oily food material for coating a frozen confectionery is 50 wt% or more.

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[Claim 11]

The oily food material for coating a frozen confectionery according to claim 5, wherein the oil and fat content in the oily food material for coating a frozen  
5 confectionery is 50 wt% or more.

[Claim 12]

The oily food material for coating a frozen confectionery according to claim 6, wherein the oil and fat  
10 content in the oily food material for coating a frozen confectionery is 50 wt% or more.

[Claim 13]

A frozen confectionery coated with the oily food  
15 material for coating a frozen confectionery according to claim 1.

[Claim 14]

A frozen confectionery coated with the oily food material for coating a frozen confectionery according to claim 11.  
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[Claim 15]

A frozen confectionery coated with the oily food material for coating a frozen confectionery according to claim 12.

25 [Claim 16]

The oily food material for coating a frozen confectionery according to claim 1, wherein the POP is present in an amount of 3 wt% or more.

30 [Claim 17]

The oily food material for coating a frozen confectionery according to claim 1, wherein the SUS is present in an amount of 14.7 wt% or more.

[Claim 18]

The oily food material for coating a frozen confectionery according to claim 1, wherein the SUU is present in an amount of 23.2 wt% or more.

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[Claim 19]

The oily food material for coating a frozen confectionery according to claim 2, wherein the POO is present in an amount of 5.8 wt% or more.

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[Claim 20]

The oily food material for coating a frozen confectionery according to claim 7, wherein the oil and fat content in the oily food material for coating a frozen confectionery is 63.3 wt% or less.

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