[CLAIMS]

[Claim 1]

A foamable oil-in-water-type emulsion comprising:

10 to 30 wt% of fats;

a stabilizing emulsifier and a demulsifier as emulsifiers, wherein, in a case where a content of the stabilizing emulsifier is X wt% and a content of the demulsifier is Y wt%, a value of (X/Y) is 10 or more, and a total amount of X and Y is 0.1 to 3 wt%;

10 to 20 wt% of saccharides; and

water,

wherein a total solid content is 39.5 to 50 wt%,

a temperature of the foamable oil-in-water-type emulsion is adjusted to 3°C to 25°C and then allowed to foam after being stored at 20°C to 40°C, and

the foamable oil-in-water-type emulsion satisfies any one selected from the following i), ii), iii), and iv):

i) the fats are a fat C formed of 88 to 98 wt% of a fat A that is a laurin-based fat having a rising melting point of 35°C to 42°C, and 2 to 12 wt% of a fat B that is an fully hydrogenated high erucic acid rapeseed oil in which C22 saturated fatty acids represent 20 to 60 wt% of all constituent fatty acids,

ii) the fats are the fat A and contain, as lipophilic emulsifiers, one or more kinds of glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, polyglycerin fatty acid ester, and propylene glycol fatty acid ester, in which a content of C20-24 saturated fatty acids in all constituent fatty acids is 50 wt% or more,

iii) the fats are the fat C and further contain the lipophilic emulsifiers described in ii), and

iv) the fats are a fat D formed of more than 98 wt% and less than 100 wt% of the

fat A, and more than 0 wt% and less than 2 wt% of the fat B; and further contain the lipophilic emulsifiers described in ii).

[Claim 2]

The foamable oil-in-water-type emulsion according to claim 1, wherein the fat A is one or more kinds selected from fractionated oil, hydrogenated oil, and transesterified oil of palm kernel oil, palm oil, and babassu oil.

[Claim 3]

The foamable oil-in-water-type emulsion according to claim 1, wherein a content of the lipophilic emulsifiers according to claim 1 is 0.1 to 3 wt% with respect to the foamable oil-in-water-type emulsion.

[Claim 4]

The foamable oil-in-water-type emulsion according to claim 1, wherein, as the saccharides, 5 to 25 wt% of one or more kinds selected from starch decomposition products, oligosaccharides, disaccharides, monosaccharides, and sugar alcohols are contained.

[Claim 5]

A method for manufacturing a foamed oil-in-water-type emulsion, the method comprising:

storing the foamable oil-in-water-type emulsion according to claim 1 at 20°C to 40°C;

thereafter adjusting the temperature to 3°C to 25°C; and

thereafter allowing the foamable oil-in-water-type emulsion to foam.