CLAIMS

1. A method for improving puffiness in a baked layered grain flour food product, the method comprising:

folding a roll-in oil-and/or-fat composition into a grain flour dough for baking; and then;

baking,

wherein

the roll-in oil-and/or-fat composition comprises an oil phase consisting of an oil and/or fat mixture C and an oil and/or fat A,

the roll-in oil-and/or-fat composition contains from 5 to 26 mass% of the oil and/or fat A in the oil phase,

the oil and/or fat A satisfies the following requirements 1 to 3, and

the oil and/or fat mixture C satisfies the following requirements 4 to 9:

1. a palmitic acid content is from 20 to 40 wt.%, and a stearic acid content is from 1 to 20 wt.%,
2. a weight ratio of stearic acid/palmitic acid is from 0.025 to 0.5,
3. a solid fat content (an SFC) at 10°C is 50% or less,
4. an SFC at 10°C is from 49% to 72%,
5. an SFC at 15°C is from 39% to 61%,
6. an SFC at 20°C is from 29% to 49%,
7. an SFC at 25°C is from 20% to 35%,
8. an SFC at 30°C is from 13% to 24%, and
9. an SFC at 35°C is from 7% to 14.5%.