

Claims

1. A ground processed food material of cacao and / or cacao processed product, characterized in that the material is a cylinder heated extruder-processed ground product of cacao and / or cacao processed product, wherein the content of viable bacteria contained in the cylinder heated extruder-processed ground product is 3,000/g or less, and wherein the average particle size of the non-oil and fat components of the extruder processed ground product is in the range of 100 to 300 μm , wherein the average particle diameter is measured using a laser diffraction particle size distribution measurement method.

2. The ground processed food material of cacao and / or cacao processed product according to claim 1, wherein the average particle size of the non-oil and fat components of a wet-pulverized product obtained by wet-pulverizing the cylinder heated extruder processed ground product is in the range of 2.26 to 13.24 μm , and wherein the average particle diameter is measured using a laser diffraction particle size distribution measurement method.

3. The ground processed food material of cacao and / or cacao processed product according to claim 1, wherein the cacao and / or cacao processed product is at least one of cacao nibs, cacao mass, dark chocolate, white chocolate, and cocoa powder.

4. The ground processed food material of cacao and / or cacao processed product according to claim 1, wherein the extruder-processed ground product of cacao and / or cacao processed product is liquid state or semi-solid state.

5. A food or drink product characterized by comprising the ground processed food material of cacao and / or cacao processed product according to any one of claims 1 to 4.

6. A method of manufacturing a ground processed food material of cacao and / or cacao processed product according to claim 1,

characterized in that the method comprises a step of grinding cacao and / or cacao processed product with a cylinder heated extruder, and

a step of mixing the cacao and / or cacao processed product that have been subjected to the grinding process with saccharides, powdered milk, plant-based milk powder substitutes, and vegetable oils and fats by dispersing them in the extruder.

7. The method according to claim 6, wherein the extruder is equipped with a screw for performing elongated flow and grind, and has 2 to 8 shafts with a multi-point feed mechanism.

8. The method according to claim 6 or 7, wherein the method further comprises a step of pulverizing the mixture using a wet fine grinding mill.

9. The method according to any one of claims 6 to 8, wherein the method further comprises a step of adding at least one of whole milk powder, saccharides, or hydrolyzate derived from vegetable raw materials into the extruder.

10. A molded product obtained by cooling and solidifying the ground processed food material of cacao and / or cacao processed product obtained by the method according to any one of claims 6 to 9.

11. Chocolate powder obtained by finely pulverizing the ground processed food material obtained by the method according to any one of claims 6 to 9, or obtained by finely pulverizing the molded product according to claim 10.