Similar to the confirmation of storability, Langue De Chat biscuits adhered by the plate-shaped oily food product were stored at 25°C for 14 days, after which the flavor and meltability in the mouth of the plate-shaped oily food product in the composite confectionery were confirmed.

Good: Favorable. Rich chocolate sensation and good meltability in the mouth

Marginal: Acceptable range. The flavor was somewhat weak, but was an acceptable level.

Poor: Not acceptable. Oily

Food Texture

Similar to the confirmation of storability, Langue De Chat biscuits adhered by the plate-shaped oily food product were stored at 25°C for 14 days, after which the food texture of the plate-shaped oily food product in the composite confectionery was confirmed.

Good: Favorable. Crispy chocolate bar-like texture

Marginal: Acceptable range. Slightly chewy and soft

Poor: Not acceptable. Soft texture

The above items were evaluated, and when all the items were evaluated as being marginal or better, the quality was determined to be passing.

[0038]

[Table 2]

	Comparative Example 1	Example 1	Example 2	Comparative Example 2	Comparative Example 3	Comparative Example 4	Example 3
Whole milk powder [parts]	30.00	30.00	30.00	23.08	30.00	5.10	5.10
Cream cheese powder [parts]	0	0	0	0	0	17.50	17.50
Sugar [parts]	34.80	34.80	34.80	39.37	34.80	49.20	49.20
Cocoa butter [parts]	18.20	22.00	22.00	10.00	22.00	28.20	23.20
CBE [parts]	0	0	6.20	0	13.20	0	0
Oil and/or fat A1 [parts]	17.00	13.20	7.00	0	0	0	5.00
Fractionated palm medium melting point portion [parts]	0	0	0	27.00	0	0	0
Lecithin [parts]	0.50	0.50	0.50	0.50	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05	0.05	0.05	0.05	0.05

addition, when the oil and/or fat A1 was not contained, adhesion did not occur even when the amount of milk fat derived from a cheese material was increased.

In Comparative Example 2, the fractionated palm medium melting point portion was used, the oil and/or fat A1 was not contained, and the amount of the SUS-type triglyceride and the total content of the SU2-type and U3-type triglycerides were made close to each other. However, when the plate-shaped oily food product was designed without the inclusion of the oil-and-fat A1, stickiness after production and stickiness during storage were observed.

[0040]

Experiment (2)

Next, plate-shaped oily food products were prepared in the same manner as in Experiment (1) with the exception of changing the formulation details as described in Table 3, and the functions of the plate-shaped oily food products were evaluated.

The results are shown in Table 3.

[0041]

Table 3

	Comparative Example 5	Example 4	Example 5	Example 6	Example 7	Comparative Example 6
Cocoa mass [parts]	37.24	37.24	37.24	37.24	37.24	37.24
Sugar [parts]	42.57	42.57	42.57	42.57	42.57	42.57
Cocoa butter [parts]	2.64	2.64	12.64	14.64	17.64	2.64
CBE [parts]	0	10.00	0	2.00	0	17.00
Oil and/or fat A1 [parts]	17.00	7.00	7.00	3.00	2.00	0
Lecithin [parts]	0.50	0.50	0.50	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05	0.05	0.05	0.05
Oil and/or fat components [%]	40.1	40.1	40.1	40.1	40.1	40.1
(Oil and/or fat A)/(oil and/or fat components) [%]	42.4	17.4	17.5	7.5	5.0	0
(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	57.6	82.6	82.5	92.5	95.0	100.0
SUS/(oil and/or fat components) [%]	60.1	75.4	76.1	82.4	84.2	86.2
SU2/(oil and/or fat components) [%]	26.2	15.0	14.6	10.0	8.7	7.2
U3/(oil and/or fat components) [%]	2.7	1.4	1.1	0.5	0.3	0.5