CLAIMS

1. A solid fat composition for layered puffed food, that includes 0.1 ml to 20 ml of a gas per 100g of the solid fat composition, wherein in the inner structure of the solid fat composition, plural sheet-like and/or rod-like fat crystal phases are bound at a part of their adjacent surfaces.

2. The solid fat composition according to claim 1, that is molded into a sheet-like form, a block-like form, a dice-like form or a cylindrical form.

3. The solid fat composition according to claim 1 or 2, that has a water content of 0 wt% to 17 wt% relative to the total weight of the solid fat composition.

4. A method for producing a solid fat composition for layered puffed food, comprising the steps of:

supplying a gas to mixed raw materials of a solid fat composition; and

crystallizing the raw materials of a solid fat composition,

wherein in the step of crystallizing,

the raw materials of a solid fat composition are quenched and kneaded, and passed through a resting tube, and

the raw materials of a solid fat composition including a gas are passed through a mesh having a dimension of the opening of 2.0 mm to 5.6 mm only at a location from an inlet of the resting tube to a middle part of the flow direction of the resting tube.

5. The method for producing a solid fat composition according to claim 4, wherein the mesh is provided at two locations at the inlet of the resting tube and at the middle part of the flow direction of the resting tube.

6. The method for producing a solid fat composition according to claim 4 or 5, further comprising the step of molding the raw materials of a solid fat composition.