

FOAMABLE WATER-IN-OIL EMULSION

ABSTRACT OF THE DISCLOSURE

A foamable water-in-oil emulsion for buttercream having good foamability is provided, by using a fat containing large amounts of palm oil and palm oil product
5 which is previously difficult to use. The foamable water-in-oil emulsion for buttercream having good foamability is obtainable by using a fat formulated with 90 wt% or more of palm oil and a processed fat from palm oil, with a polysorbate as emulsifying agent. Furthermore, a foamable water-in-oil emulsion for buttercream containing substantially no trans-fatty acids is also readily obtainable.