

FOAMABLE OIL-IN-WATER EMULSIFIED OIL OR FAT COMPOSITION,
AND FOAMABLE OIL-IN-WATER TYPE EMULSIFIED PRODUCT

ABSTRACT

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The present invention addresses the problem of providing a foamable oil-in-water emulsified product, and an oil or fat composition used in same, the product having: good emulsifying stability when used in a foamable oil-in-
10 water emulsified product; excellent workability, foamability, and external appearance when whipped; good shape retention, resistance to water separation, and decorating and squeezing workability; and, despite being vegetable-oil-based, having a mouthfeel and dairy flavor
15 similar to that of fresh cream when eaten. The problem is resolved by having the lauric acid content, P_2O content, and P_2O PPO content of fatty acids constituting a transesterified oil or fat in lipase transesterification, in which palm oil or fat and lauric oil or fat are used as
20 starting materials, be adjusted to 8-24 wt%, 5-18 wt%, and 30-60 wt%, respectively; and by adjusting a foamable oil-in-water emulsified product using an oil or fat composition including the transesterified oil or fat.

25 No Fig.