Claims

[Claim 1]

An oil-based food product for coating satisfying all of the following 1) to 5):

1) having an oil content of from 35 to 70 mass%;

2) containing a sucrose fatty acid ester with an HLB of from 3 to 17, the sucrose fatty acid ester containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

3) having a yield value of from 0.1 to 10 Pa in a molten state at 50°C;

4) having a content of cocoa butter of 5 mass% or less in the oil-based food product; and

5) having a content of a nonfat cocoa solid of 3 mass% or less and a content of a dairy product of from 5 to 20 mass%,

provided that the main constituent fatty acid of the sucrose fatty acid ester refers to a fatty acid contained in an amount of 60 mass% or more in constituent fatty acids.

[Claim 2]

The oil-based food product for coating according to claim 1, wherein a total content of a saturated fatty acid having 12 carbons and a saturated fatty acid having 14 carbons in all the constituent fatty acids in an oil component is from 15 to 50 mass%.

[Claim 3]

The oil-based food product for coating according to claim 1 or claim 2, wherein, when 0.4 mass% of water is mixed, at 50°C,

a ratio of a yield value after water mixing to a yield value before water mixing is from 0.5 to 5, and

a ratio of a B type viscometer viscosity after water mixing to a B type viscometer viscosity before water mixing is from 0.5 to 5.

[Claim 4]

The oil-based food product for coating according to claim 1 or claim 2, wherein a food product to be coated is a water-containing food product and has a water activity of 0.75 or more.

[Claim 5]

A composite food product in which a water-containing food product is coated with the oil-based food product for coating according to claim 1 or claim 2.

[Claim 6]

A method for producing an oil-based food product for coating satisfying all of the following requirements 1) to 5), the method comprising blending a sucrose fatty acid ester of 2) before refinement, and performing mixing and refining treatment:

1) having an oil content of from 35 to 70 mass%;

2) containing a sucrose fatty acid ester with an HLB of from 3 to 17, the sucrose fatty acid ester containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons;

3) having a yield value of from 0.1 to 10 Pa at 50°C after production;

4) having a content of cocoa butter of 5 mass% or less in the oil-based food product; and

5) having a content of a nonfat cocoa solid of 3 mass% or less and a content of a dairy product of from 5 to 20 mass%,

provided that the main constituent fatty acid of the sucrose fatty acid ester refers to a fatty acid contained in an amount of 60 mass% or more in constituent fatty acids.

[Claim 7]

A method for producing a composite food product, the method comprising coating a water-containing food product with an oil-based food product for coating obtained by the production method according to claim 6.

[Claim 8]

A method for maintaining fluidity of an oil-based food product for coating so that the oil-based food product for coating satisfies the following requirements A) and B) by using an oil-based food product for coating obtained by the production method according to claim 6:

when 0.4 mass% of water is mixed, at 50°C,

A) a ratio of a yield value after water mixing to a yield value before water mixing is from 0.5 to 5, and

B) a ratio of a B type viscometer viscosity after water mixing to a B type viscometer viscosity before water mixing is from 0.5 to 5.

[Claim 9]

A method for improving gloss of a composite food product, the method comprising coating a surface of the composite food product with an oil-based food product for coating,

the oil-based food product:

having a content of a nonfat cocoa solid of 3 mass% or less and a content of a dairy product of from 5 to 20 mass%,

having a content of cocoa butter of 5 mass% or less,

having an oil content of from 35 to 70 mass%,

containing a sucrose fatty acid ester with an HLB of from 3 to 17, the sucrose fatty acid ester containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons, and

having a yield value of from 0.1 to 10 Pa in a molten state at 50°C.