

ROLL-IN OIL-AND-FAT COMPOSITION

Abstract

The present invention addresses an issue of providing a roll-in oil-and/or-fat composition that exhibits good puffiness for a Danish pastry or the like while having a smooth physical property that is suitable for folding-in. The present invention also addresses an issue of simplifying the formulation of the roll-in oil-and/or-fat composition. Provided is a roll-in oil-and/or-fat composition containing from 5 to 26 mass% of a predetermined interesterified oil and/or fat blended into an oil phase. It was discovered that excellent suitability for folding-in is exhibited and puffiness of a Danish pastry or the like is improved when the content of palmitic acid and the content of stearic acid in the interesterified oil and/or fat are in prescribed ranges and the solid fat content (SFC) of oils and/or fats other than the interesterified oil and/or fat are in a prescribed range, and thereby the present invention was achieved.

No drawings