

CLAIMS

1. A white chocolate-impregnated food in which a porous food is impregnated with a white chocolate that contains a plant powder, wherein a median diameter of the plant powder is 5 to 20 μm .
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2. The white chocolate-impregnated food according to claim 1, wherein a nonfat milk solids content in the white chocolate is less than 15% by weight.
3. The white chocolate-impregnated food according to claim 1 or
10 2, wherein the plant powder is milled with a wet mill.
4. The white chocolate-impregnated food according to claim 3, wherein the wet mill is selected from a refiner and a ball mill.
5. The white chocolate-impregnated food according to any one of
15 claims 1 to 4, wherein a plant for a raw material of the plant powder is fruits, vegetables, teas, seeds, or herbs.
6. The white chocolate-impregnated food according to claim 5, wherein the plant is strawberries, tomatoes, or matcha.
7. The white chocolate-impregnated food according to any one of
20 claims 1 to 6, wherein the white chocolate that contains the plant powder further contains an emulsifier, and a content of the emulsifier is 0.7 to 1.2% by weight with respect to the white chocolate that contains the plant powder.
8. The white chocolate-impregnated food according to any one of
25 claims 1 to 7, wherein the white chocolate that contains the plant powder further contains an acidulant.
9. The white chocolate-impregnated food according to claim 8,

wherein a content of the acidulant is over 0% by weight to 0.3% by weight with respect to the white chocolate that contains the plant powder.

5 10. The white chocolate-impregnated food according to any one of claims 1 to 9, wherein a bubble size on a surface of the porous food is 100 μm to 1000 μm .

11. The white chocolate-impregnated food according to any one of claims 1 to 10, wherein a thickness of the porous food is 3 mm to 25 mm.

10 12. A method for producing a white chocolate-impregnated food, the method comprising the steps of :

(a) mixing plant powder and edible oil and fat, and milling the plant powder to obtain plant powder paste in which a median diameter of the plant powder is 5 to 20 μm ;

15 (b) mixing the plant powder paste and white chocolate containing less than 15% by weight of nonfat milk solids to obtain plant powder-containing white chocolate; and

(c) impregnating the plant powder-containing white chocolate into a porous food.

20 13. The method according to claim 12, wherein in the step (a), the plant powder is milled using a wet mill.

14. The method according to claim 13, wherein the wet mill is selected from a refiner and a ball mill.

25 15. The method according to any one of claims 12 to 14, wherein the step (c) includes a step (c1) of placing the porous food in a sealed container under a reduced pressure conditions, allowing the porous food

to come into contact with or be immersed in the plant powder-containing white chocolate, with a reduced pressure state being kept, and returning pressure to atmospheric pressure.

5 16. The method according to any one of claims 12 to 14, wherein the step (c) includes a step (c2) of allowing the porous food to come into contact with or be immersed in the plant powder-containing white chocolate in a sealed container, then, placing the porous food under a reduced pressure conditions and returning pressure to atmospheric pressure.

10 17. The method according to claims 15 or 16, wherein the step (c) includes a step (c3), following the step (c1) or the step (c2), of placing the porous food under a reduced pressure conditions or a pressurized conditions while being kept in contact with or immersed in the plant powder-containing white chocolate in a sealed container, and returning
15 pressure to atmospheric pressure.

18. A white chocolate-impregnated food obtained by the method according to any one of claims 12 to 17.

CLAIMS

1. A white chocolate-impregnated food in which a porous food is impregnated with a white chocolate that contains a plant powder, wherein a median diameter of the plant powder is 10 to 18 μm , wherein a bubble size on a surface of the porous food is 100 μm to 1000 μm , and wherein a thickness of the porous food is 3 mm to 25 mm.
2. The white chocolate-impregnated food according to claim 1, wherein a nonfat milk solids content in the white chocolate is less than 15 % by weight.
3. The white chocolate-impregnated food according to claim 1 or 2, wherein the plant powder is milled with a wet mill.
4. The white chocolate-impregnated food according to claim 3, wherein the wet mill is selected from a refiner and a ball mill.
5. The white chocolate-impregnated food according to any one of claims 1 to 4, wherein a plant for a raw material of the plant powder is fruits, vegetables, teas, seeds, or herbs.
6. The white chocolate-impregnated food according to claim 5, wherein the plant is strawberries, tomatoes, or matcha.
7. The white chocolate-impregnated food according to any one of claims 1 to 6, wherein the white chocolate that contains the plant powder further contains an emulsifier, and a content of the emulsifier is 0.7 to 1.2 % by weight with respect to the white chocolate that contains the plant powder.
8. The white chocolate-impregnated food according to any one of claims 1 to 7, wherein the white chocolate that contains the plant powder further contains an acidulant.
9. The white chocolate-impregnated food according to claim 8, wherein a content of the acidulant is over 0 % by weight to 0.3 % by weight with respect to the white chocolate that contains the plant powder.
10. A method for producing a white chocolate-impregnated food, the method comprising

the steps of :

(a) mixing plant powder and edible oil and fat, and milling the plant powder to obtain plant powder paste in which a median diameter of the plant powder is 10 to 18 μm ;

(b) mixing the plant powder paste and white chocolate containing less than 15 % by weight of nonfat milk solids to obtain plant powder-containing white chocolate; and

(c) impregnating the plant powder-containing white chocolate into a porous food, wherein a bubble size on a surface of the porous food is 100 μm to 1000 μm , and wherein a thickness of the porous food is 3 mm to 25 mm.

11. The method according to claim 10, wherein in the step (a), the plant powder is milled using a wet mill.

12. The method according to claim 11, wherein the wet mill is selected from a refiner and a ball mill.

13. The method according to any one of claims 10 to 12, wherein the step (c) includes a step (c1) of placing the porous food in a sealed container under a reduced pressure conditions, allowing the porous food to come into contact with or be immersed in the plant powder-containing white chocolate, with a reduced pressure state being kept, and returning pressure to atmospheric pressure.

14. The method according to any one of claims 10 to 12, wherein the step (c) includes a step (c2) of allowing the porous food to come into contact with or be immersed in the plant powder-containing white chocolate in a sealed container, then, placing the porous food under a reduced pressure conditions and returning pressure to atmospheric pressure.

15. The method according to claims 13 or 14, wherein the step (c) includes a step (c3), following the step (c1) or the step (c2), of placing the porous food under a reduced pressure conditions or a pressurized conditions while being kept in contact with or immersed in the plant powder-containing white chocolate in a sealed container, and returning pressure to atmospheric pressure.

16. A white chocolate-impregnated food obtained by the method according to any one of claims 10 to 15.