

ABSTRACT OF THE DISCLOSURE

Disclosed is a plastic water-in-oil emulsion which has excellent physical properties suitable for a layered wheat flour puffed food such as a pie, a croissant and a danish pastry, and which contains substantially no trans acid. Specifically disclosed is

5 a plastic water-in-oil emulsion containing substantially no trans acid and suitable for a layered wheat flour puffed food, which contains 10 to 50 wt% of a hard oil-and-fat mainly composed of lauric acid (e.g., a high-melting-point fraction of palm kernel oil, a highly hydrogenated oil of palm kernel oil, a highly hydrogenated oil of a palm kernel fractionated oil), wherein the oily phase has a SFC value of 50 or greater at 10°C and 10

10 or less at 35°C.