CLAIMS

1. An oil and fat for coating frozen dessert, comprising a random interesterified oil and a non-interesterified POP-containing oil and fat, wherein conditions of (i) to (vi) described below are all satisfied:

(i) a saturated fatty acid content in constituent fatty acids of the random interesterified oil is 20.0% by weight to 30.0% by weight;

(ii) a content of saturated fatty acids with 20 or more carbon atoms in constituent fatty acids of the random interesterified oil is less than 2.0% by weight;

(iii) a stearic acid content in constituent fatty acids of the random interesterified oil is 2.0% by weight to 11.5% by weight;

(iv) a weight ratio of palmitic acid/stearic acid in constituent fatty acids of the random interesterified oil (P/St) is 0.5 to 8.0;

(v) a solid fat content (SFC) at 5°C of the random interesterified oil is less than 10%, and an SFC at 15°C is less than 6.0%; and

(vi) a POP content of the non-interesterified POP-containing oil and fat is 20.0% by weight to 70.0% by weight,

where P represents palmitic acid, and O represents oleic acid.

2. The oil and fat for coating frozen dessert according to claim 1, wherein (vii) a lauric acid content in constituent fatty acids of the random interesterified oil is less than 2.0% by weight.

3. The oil and fat for coating frozen dessert according to claim 1 or 2, wherein (viii) a formulation amount of the random interesterified oil is 10% by weight to 95%

by weight, and a formulation amount of the non-interesterified POP-containing oil and fat is 5% by weight to 90% by weight.

4. The oil and fat for coating frozen dessert according to any one of claims 1 to 3, wherein (ix) a raw material oil and fat of the random interesterified oil includes one or more selected from symmetrical triglyceride-rich oils and fats.

5. Chocolates for coating frozen dessert, containing the oil and fat for coating frozen dessert according to any one of claims 1 to 4.

6. Chocolates for coating frozen dessert, containing the oil and fat for coating frozen dessert according to any one of claims 1 to 4 in an amount of 10.0% by weight to 70.0% by weight.

7. The chocolates for coating frozen dessert according to claim 5 or 6, wherein a content of laurin-based fat is 25.0% by weight or less.

~~8. A method of manufacturing an oil and fat for coating frozen dessert, comprising: formulating a random interesterified oil and a non-interesterified POP-containing oil and fat, wherein conditions of (i) to (vi) described below are all satisfied:~~

~~(i) a saturated fatty acid content in constituent fatty acids of the random interesterified oil is 20.0% by weight to 30.0% by weight;~~

~~(ii) a content of saturated fatty acids with 20 or more carbon atoms in constituent fatty acids of the random interesterified oil is less than 2.0% by weight;~~

~~(iii) a stearic acid content in constituent fatty acids of the random interesterified oil is 2.0% by weight to 11.5% by weight;~~

~~(iv) a weight ratio of palmitic acid/stearic acid in constituent fatty acids of the random interesterified oil (P/St) is 0.5 to 8.0;~~

~~(v) a solid fat content (SFC) at 5°C of the random interesterified oil is less than 10%, and an SFC at 15°C is less than 6.0%; and~~

~~(vi) a POP content of the non-interesterified POP-containing oil and fat is 20.0% by weight to 70.0% by weight,~~

~~where P represents palmitic acid, and O represents oleic acid.~~

~~9. The method of manufacturing an oil and fat for coating frozen dessert according to claim 8, wherein (vii) a lauric acid content in constituent fatty acids of the random interesterified oil is less than 2.0% by weight.~~

~~10. The method of manufacturing an oil and fat for coating frozen dessert according to claim 8 or 9, wherein (viii) a formulation amount of the random interesterified oil is 10% by weight to 95% by weight, and a formulation amount of the non-interesterified POP-containing oil and fat is 5% by weight to 90% by weight.~~

~~11. The oil and fat for coating frozen dessert according to any one of claims 8 to 10, wherein (ix) a raw material oil and fat of the random interesterified oil includes one or more selected from symmetrical triglyceride-rich oils and fats.~~