

[DESCRIPTION]

[TITLE OF INVENTION]

OIL AND FAT FOR SUPPRESSING BLOOM

[Technical Field]

5 [0001]

The present invention relates to a technique for suppressing generation of bloom in a chocolate-like food product.

[Background Art]

[0002]

10 Examples of applications regarding an anti-bloom agent include Patent Literature 1 which discloses that agents satisfying requirements such as inclusion of a predetermined amount of a predetermined mono-U-di-S-type triglyceride (SSU) are used as an anti-bloom agent. In addition, Patent Literature 2 discloses that blooming resistance at the time of slow cooling can be recognized when combining an extremely
15 hardened high-erucic-acid rapeseed oil with a USU fat.

Patent Literature 3 is an application referred to as an “oil and fat composition containing a fat bloom inhibitor, and chocolate containing the same,” and discloses that “at least one kind selected from the group consisting of glycerin organic acid fatty acid esters, polyglycerin saturated fatty acid esters, and sorbitan saturated fatty acid esters” is
20 contained as the fat bloom inhibitor.

[Reference List]

[Patent Literature]

[0003]

[Patent Literature 1]

25 Japanese Patent Laid-open No. H02-138937

[Patent Literature 2]

PCT International Publication No. WO2016/125791

[Patent Literature 3]

Japanese Patent Laid-open No. 2006-271328

5 [Summary of Invention]

[Technical Problem]

[0004]

An object of the present invention is to provide an oil and fat for suppressing bloom in a chocolate-like food product, or a chocolate-like food product in which the oil
10 and fat is used by a simple method.

[Solution to Problem]

[0005]

The inventors of the present inventions carried out intensive studies to solve the above-described problems.

15 According to the examples, the anti-bloom agent disclosed in Patent Literature 1 needs to be prepared by interesterification of predetermined oils and fats and then fractionation using hexane, which makes the manufacture complicated.

Patent Literature 2 discloses a chocolate-like oil and fat composition characterized by containing 20 to 99% by mass of USU triglycerides and 1 to 20% by
20 mass of SSS triglycerides (Claim 1), and discloses that a content of SSU triglycerides is less than 5% by mass (Claim 3). Also in Patent Literature 2, according to the examples, a separation operation is necessary in the preparation of a USU fat, and the preparation is complicated.

Patent Literature 3 discloses a plurality of named emulsifying agents as a fat
25 bloom inhibitor, but all of the agents have a large number of types, and substantially

· In Comparative Example 2 containing 32.6% by mass of SSU, which is known to have the effect of suppressing bloom generation in the related art, the number of days until bloom was confirmed was relatively long, but Comparative Example 2 did not pass the examination.

5 · In Example 1 according to the present invention, despite the fact that the amount of SSU was the same as that of Comparative Example 2, the number of days until generation of the bloom was confirmed could be greatly extended by using the extremely hardened high-erucic-acid rapeseed oil in combination.

 · In the case of simply adding the extremely hardened high-erucic-acid rapeseed
10 oil to cocoa butter, it was not possible to extend the number of days until generation of bloom was confirmed to a pass level (Comparative Example 4).

[0026]

Examination 2

An effect of using an emulsifying agent in combination was verified.

15 A sample was prepared according to the formulation in Table 4. A preparation method was performed according to the “○ Preparation method of sample of oil and fat for suppressing bloom.”

 The effect of suppressing bloom generation of the obtained sample was evaluated. A method was performed according to a “○ Evaluation method 2 of effect of
20 suppressing bloom generation.”

 The obtained results are shown in Table 5. In addition, amounts (calculated values) of an SSU-type triglyceride and an extremely hardened high-erucic-acid rapeseed oil in the obtained sample (a chocolate-like food product) are shown in Table 6.

[0027]

25 Table 4: Formulation