## CLAIMS

1. A bakery product produced using a starchy raw material for use in bakery product production using wheat flour as starchy raw material, wherein the starchy raw material contains 0.5 to 95 parts by mass of a waxy tapioca starch and/or a modified waxy tapioca starch with respect to 100 parts by mass of the starchy raw material.

2. The bakery product according to claim 1, wherein the modified waxy tapioca starch is a pregelatinized waxy tapioca starch.

3. The bakery product according to claim 1, wherein the modified waxy tapioca starch is one or more modified waxy tapioca starches selected from the group consisting of a hydroxypropyl pregelatinized waxy tapioca starch, a hydroxypropylated cross-linked pregelatinized waxy tapioca starch, an acetyl pregelatinized waxy tapioca starch, and an acetylated cross-linked pregelatinized waxy tapioca starch.

4. The bakery product according to claim 1, wherein the modified waxy tapioca starch is one or more modified waxy tapioca starches selected from the group consisting of an acetylated waxy tapioca starch, an acetylated cross-linked waxy tapioca starch, a hydroxypropylated waxy tapioca starch, and a hydroxypropylated cross-linked waxy tapioca starch.

5. The bakery product according to any one of claims 1 to 4, wherein the bakery product is a bread, a cake, a doughnut, a baked confectionery, or a non-fermented bread.

6. A starchy raw material mix for bakery product production comprising a starchy raw material for use in bakery product production using wheat flour as starchy raw material, wherein the starchy raw material contains 0.5 to ~~100~~95 parts by mass of a waxy tapioca starch and/or a modified waxy tapioca starch with respect to 100 parts by mass of the starchy raw material.

7. The starchy raw material mix for bakery product production according to claim 6, wherein the modified waxy tapioca starch contained in the starchy raw material is a modified waxy tapioca starch defined in any one of claims 2 to 4.

8. A method for producing a bakery product having mochi-like texture and soft texture, comprising producing the bakery product using a starchy raw material mix for bakery product production according to claim 6 or 7 as a starchy raw material.

9. The method for producing a bakery product according to claim 8, wherein the bakery product is a bread, a cake, a doughnut, a baked confectionery, or a non-fermented bread.