Description

Title of Invention: OIL-BASED FOOD PRODUCT FOR COATING

Technical Field

[0001]

Related Application

The present application claims the benefit of priority from Japanese Patent Application No. 2023-054499 filed with the Japan Patent Office on March 30, 2023. The priority application is incorporated herein by reference in its entirety.

[0002]

The present invention relates to an oil-based food product for coating.

Background Art

[0003]

A food product obtained by coating a water-containing food product with an oil-based food product is widely used in terms of flavor, good appearance, and development of a variety of products. Among oil-based food products, chocolate and food products coated with chocolate coating are also used for the purpose of imparting a high-grade feeling, and are widely preferred.

Typically, chocolate using cocoa mass or cocoa powder has been widely used for coating applications, but in recent years, colored chocolate having various color tones has also been used for the purpose of developing a variety of products. These oil-based food products for coating are required to have a good gloss for a good appearance when coated.

[0004]

Patent Document 1 describes an invention relating to chocolate for coating, containing a polyglycerol condensed ricinoleate and a fiber such as a cocoa fiber.

provided that the main constituent fatty acid of the sucrose fatty acid ester is a fatty acid contained in an amount of 60 mass% or more in constituent fatty acids;

(2) the oil-based food product for coating according to (1), which has a content of a nonfat cocoa solid of 3 mass% or less and a content of a dairy product of from 2 to 30 mass%;

(3) the oil-based food product for coating according to (1) or (2), wherein a total content of a saturated fatty acid having 12 carbons and a saturated fatty acid having 14 carbons in all the constituent fatty acids in an oil component is from 15 to 50 mass%;

(4) the oil-based food product for coating according to (1) or (2), wherein, when 0.4 mass% of water is mixed, at 50°C,

a ratio of a yield value after water mixing to a yield value before water mixing is from 0.5 to 5, and

a ratio of a B type viscometer viscosity after water mixing to a B type viscometer viscosity before water mixing is from 0.5 to 5;

(5) the oil-based food product for coating according to (1) or (2), wherein a content of cocoa butter in the oil-based food product is 5 mass% or less;

(6) the oil-based food product for coating according to (1) or (2), wherein a food product to be coated is a water-containing food product and has a water activity of 0.75 or more;

(7) a composite food product in which a water-containing food product is coated with the oil-based food product for coating according to (1) or (2);

(8) a method for producing an oil-based food product for coating satisfying all of the following requirements 1) to 3), the method including blending a sucrose fatty acid ester of 2) before refinement, and performing mixing and refining treatment:

1) having an oil content of from 35 to 70 mass%;

2) containing a sucrose fatty acid ester with an HLB of from 3 to 17, the sucrose fatty acid ester containing, as a main constituent fatty acid, a saturated fatty acid having from 16 to 24 carbons; and

◎: Particularly good, ○: good, Δ: slightly dull but within an acceptable range, ×: poor

· Evaluation of gloss: glossiness

For evaluating the gloss, the glossiness was measured.

The glossiness was measured with a gloss checker (HORIBA IG-320, incident angle: 60°) after chocolates were coated on a plastic film at 50°C and solidified at 20°C for 1 hour.

The obtained oil-based food products for coating were subjected to "Verification 2 of fluidity at the time of water mixing" and "Coating test" described above. The results are listed in Table 5. The "C12 + C14" in the table indicates a total content of saturated fatty acids having 12 carbons and saturated fatty acids having 14 carbons.

[0039]

[Table 4]

	Comparative Example 2	Example 1	Comparative Example 3	Example 2	Example 3
Cocoa mass [parts]	7.0	7.0	0	0	0
Cocoa powder [parts]	8.0	8.0	0	0	2.5
Whole milk powder [parts]	0.9	0.9	10.3	10.3	9.0
Sugar [parts]	24.7	24.7	44.1	44.1	43.0
Lactose [parts]	3.3	3.3	0	0	0.0
Vegetable oil and/or fat W [parts]	5.0	5.0	5.6	5.6	5.5
Vegetable oil and/or fat X [parts]	51.1	51.1	40.0	40.0	40.0
Lecithin [parts]	0.3	0.3	0.3	0.3	0.3
Sucrose fatty acid ester a [parts]	0	0.3	0	0.3	0.3
Oil component/[%] in product	60.9	60.7	48.1	48.0	47.8
Nonfat cocoa solid/[%] in product	9.8	9.8	0	0	2.1
Dairy product/[%] in product	0.9	0.9	10.3	10.2	8.9
Cocoa butter/[%] in product	4.7	4.7	0	0	0.3
Cocoa butter/[%] in oil component	7.7	7.8	0	0	0.6
C12 + C14/[%] in constituent fatty acids	37.4	37.4	38.0	38.0	37.2

[0040]

[Table 5]