CLAIMS

~~[Claim 1]~~

~~A wheat flour preparation containing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to fat and oil of 10:90 to 80:20, the wheat flour preparation satisfying a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.~~

~~[Claim 2]~~

~~A method for producing a wheat flour preparation, the method comprising~~

~~mixing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to fat and oil of 10:90 to 80:20; and~~

~~performing a grinding treatment to satisfy a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.~~

[Claim ~~3~~1]

Biscuits containing a wheat flour preparation containing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to fat and oil of 10:90 to 80:20, the wheat flour preparation satisfying a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.

[Claim ~~4~~2]

A method for producing biscuits based on a flour butter method, the method comprising using a wheat flour preparation containing roasted wheat flour having a gluten vitality of 75 to 90% and fat and oil in a weight ratio of roasted wheat flour to

fat and oil of 10:90 to 80:20, the wheat flour preparation satisfying a particle size distribution in which 50 vol% or more of roasted wheat flour particles have a particle size of 50 to 200 μm while no particles have a size of 250 μm or more.