product that is excellent in mochi-like texture and also has soft texture.

[0014]

As described above, various methods which involve devised selection and formula of raw materials or devised production methods thereof have heretofore been disclosed as methods for conferring mochi-like texture to bakery products. Bakery products having mochi-like texture, however, tend to exhibit weakened mochi-like texture when their moist texture or soft texture is enhanced. Unfortunately, bakery products having both mochi-like texture and soft texture are technically difficult to mass-produce.

[0015]

The production of the bakery product of the present invention employs a waxy tapioca starch (β waxy tapioca starch) and/or a modified waxy tapioca starch as a starchy raw material. A pregelatinized waxy tapioca starch can be used as the modified waxy tapioca starch. Also, one or more modified waxy tapioca starches selected from 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 can be used as the modified waxy tapioca starch. Alternatively, one or more modified waxy tapioca starches selected from 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 of the waxy tapioca starch (β waxy tapioca

starch) can be used as the modified waxy tapioca starch for use in the production of the bakery product of the present invention.

[0016]

The starchy raw material for use in bakery product production of the present invention can be prepared as a starchy raw material mix for bakery product production containing 0.5 to 100 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.

[0017]

The present invention encompasses a method for producing a bakery product having mochi-like texture and soft texture, comprising producing the bakery product using the starchy raw material mix for bakery product production of the present invention as a starchy raw material. The method for producing a bakery product can be used in the production of various bakery products. Examples of the bakery products can include breads, cakes, doughnuts, baked confectioneries, and non-fermented breads.

[0018]

More specifically, the present invention includes: [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 [1], wherein the modified waxy

tapioca starch is a pregelatinized waxy tapioca starch;

[3] the bakery product according to [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 [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; and [5] the bakery product according to any one of [1] to [4], wherein the bakery product is a bread, a cake, a doughnut, a baked confectionery, or a non-fermented bread.

[0019]

The present invention also includes: [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 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 [6], wherein the modified waxy tapioca starch contained in the starchy raw material is a modified waxy tapioca starch defined in any one of [2] to [4]; [8] a method for producing a bakery

product having mochi-like texture and soft texture, comprising producing the bakery product

Ingredient	Comparative Example 36	Example 60	Example 61
Powder for French bread	15	15	15
Tapioca starch	85	-	-
Waxy tapioca starch	-	85	-
Sample No.3	-	-	85
Non-fat dry milk powder	3	3	3
Whole egg	10	10	10
Common salt	1.3	1.3	1.3
Shortening	25	25	25
Salad oil	5	5	5
Water	58	58	58
Soy sauce	3	3	3
Sesame	10	10	10

[0134]

(Results of Biscoito de polvilho test)

The Biscoito de polvilho produced using the waxy tapioca starch or the hydroxypropyl waxy tapioca starch was confirmed to have favorable soft texture and mochi-like texture.

[0135]

<Test 22 (Pao de queijo test: Examples 62 and 63 are reference examples.)>

Each Pao de queijo was produced according to the formula shown in Table 39 by a routine method using tapioca starch, waxy tapioca starch, or hydroxypropyl waxy tapioca starch (sample No. 3).

[0136]

[Table 39]

Ingredient	Comparative Example 37	Example 62	Example 63
Tapioca starch	100	-	-
Waxy tapioca starch	-	100	-
Sample No.3	-	-	100
Parmesan cheese	40	40	40
Whole egg	70	70	70
Common salt	1.5	1.5	1.5
Water	40	40	40
Liquid fat	5	5	5

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 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.