



\*G00002\*

26



\*162162\*

# ABSTRACT

It is intended to provide foaming oil-in-water type emulsions having extremely short whipping time and excellent heat-resistant shape retention and yet showing  
5 high overrun (more specifically, from 250 to 400% overrun).  
Namely, a foaming oil-in-water type emulsion comprising fats and saccharides as the main components and containing from 30 to 55% by weight of total solid matters, wherein the content of casein-containing proteins amounts to 0.05  
10 to 0.8% by weight in terms of solid matters in the emulsion and the total protein content amounts to 0.05 to 0.8% by weight in terms of solid matters.