Description

Title of Invention: PLATE-FORM OILY FOOD PRODUCT

Technical Field

[0001]

The present invention relates to the provision of a plate-shaped oily food product for use between baked confectioneries and to a composite confectionery using the same.

Background Art

[0002]

Many food products having an oily food product sandwiched between baked confectioneries are provided.

In many of these food products, soft food products called sandwich creams, spreads, shortenings, and the like are used as the oily food product, and oils and fats suitable for these applications have been examined (Patent Document 1).

An oily food product such as a sandwich cream is a material that exhibits fluidity or plasticity as well as a high level of adhesion to a baked confectionery. Therefore, baked confectioneries having a sandwich cream interposed therebetween have been distributed in the marketplace for a long time because the adhered surfaces of such baked confectioneries rarely detach in the distribution process. (Patent Document 2)

Citation List

Patent Document

[0003]

Patent Document 1: JP 2013-150625 A

Patent Document 2: JP 2018-166428 A

Summary of Invention

Technical Problem

[0004]

Meanwhile, there are many demands for adopting a plate-shaped material such as a chocolate bar as an oily food product to be used between baked confectioneries.

Chocolate bars are generally chocolate of a constant thickness, formed by tempering melted chocolate and then molding the tempered chocolate by inserting into a mold, and are characterized by a hard, crisp texture, a rich chocolate-like flavor, and meltability in the mouth.

[0005]

Oily food products such as chocolate bars are characterized by a crisp texture and rich flavor in comparison to conventional sandwich creams and spreads. When these oily food products are sandwiched between baked confectioneries, the surface of the oily food product is

firmly solidified, and therefore so-called "wetting" necessary for adhesion is not present, and the baked confectioneries and the oily food product do not adhere to each other. Accordingly, a problem has existed in that the baked confectioneries are not adhered via the oily food product and quickly detach in the distribution process.

[0006]

In order to solve this problem of detachment, a method may be used in which an oily food product such as melted chocolate is coated onto a chocolate bar to produce "wetting" and thereby adhere the chocolate bar to the baked confectioneries.

However, the melted chocolate must be prepared separately from the chocolate bar, and this separate preparation complicates the continuous production process.

[0007]

In light of the above, the present inventors conducted various examinations, and used a method in which a plate-shaped oily food product is partially melted by residual heat remaining after baking baked confectioneries, and the plate-shaped oily food product is then adhered to the baked confectioneries. However, although adhesiveness can be improved by melting the plate-shaped oily food product using residual heat, if melted too much, the plate-shaped oily food cannot be maintained in a plate state. On the other hand, if the plate-shaped oily food product is not melted, a problem of not being able to adhere the plate-shaped oily food product to the baked confectioneries occurs.

[0008]

Accordingly, an object of the present invention is to provide a composite confectionery in which the residual heat remaining after baking baked confectioneries is used to adhere the baked confectioneries to each other with a plate-shaped oily food product interposed therebetween, and in which stickiness, detachment, and displacement are suppressed in the production and distribution processes. Another object of the present invention is to provide a plate-shaped oily food product that can maintain a plate shape even after adhesion, has good food texture and flavor, and can be used for adhesion of baked confectioneries.

Solution to Problem

[0009]

As a result of further intensive studies to solve the above problems, the inventors discovered that when a plate-shaped oily food product contains an oil and/or fat A satisfying certain requirements regarding the iodine value, saturated fatty acid content, and S3-type triglyceride content, and the oil and/or fat components in the oily food product satisfy specific requirements, the flavor and meltability in the mouth are excellent, and the plate-shaped oily food product can be used for adhering baked confectioneries.

[0010]

That is, the present invention relates to the following aspects.

(1) A plate-shaped oily food product of tempering type containing oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of the following requirements 1) to 3), and the oil and/or fat components satisfying the following requirements (a) and (b), wherein

the oil and/or fat A:

1) has an iodine value of from 60 to 200,

2) contains from 5 to 50 wt.% of a saturated fatty acid, and

3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product:

(a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and

(b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%;

provided that:

S is a saturated fatty acid having from 16 to 24 carbons,

U is an unsaturated fatty acid having from 16 to 24 carbons,

S3 is a triglyceride having three S bonded thereto,

SUS is a triglyceride having S bonded at positions 1 and 3 thereof and U bonded at position 2 thereof,

SU2 is a triglyceride having one S and two U bonded thereto, and

U3 is a triglyceride having three U bonded thereto.

(2) The plate-shaped oily food product according to (1), wherein the oil and/or fat components account for from 25 to 65 wt.% of the entire oily food product.

(3) The plate-shaped oily food product according to (1) or (2), wherein the plate-shaped oily food product is used for adhering baked confectioneries.

(4) A method for producing a plate-shaped oily food product, the method including molding, into a plate shape having a thickness of from 2 mm to 20 mm, an oily food product containing oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of the following requirements 1) to 3), and the oil and/or fat components satisfying the following requirements (a) and (b), wherein

the oil and/or fat A:

1) has an iodine value of from 60 to 200,

2) contains from 5 to 50 wt.% of a saturated fatty acid, and

3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product:

(a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and

(b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%.

(5) A composite confectionery containing the plate-shaped oily food product described in (1) or (2).

(6) A composite confectionery containing the plate-shaped oily food product described in (3).

(7) A method for producing a composite confectionery, the method including adhering baked confectioneries using the plate-shaped oily food product described in (4).

(8) A method for improving adhesiveness and suppressing displacement and detachment, the method including adhering baked confectioneries using the plate-shaped oily food product described in (1) or (2).

(9) A method for improving adhesiveness and suppressing displacement and detachment, the method including adhering baked confectioneries using the plate-shaped oily food product described in (3).

In other words, the present invention provides the following aspects.

(1) A plate-shaped oily food product of tempering type containing oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of the following requirements 1) to 3), and the oil and/or fat components satisfying the following requirements (a) and (b), wherein

the oil and/or fat A: 1) has an iodine value of from 60 to 200, 2) contains from 5 to 50 wt.% of a saturated fatty acid, and 3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product: (a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and (b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%:

provided that:

S is a saturated fatty acid having from 16 to 24 carbons,

U is an unsaturated fatty acid having from 16 to 24 carbons,

S3 is a triglyceride having three S bonded thereto,

SUS is a triglyceride having S bonded at positions 1 and 3 thereof and U bonded at position 2 thereof,

SU2 is a triglyceride having one S and two U bonded thereto, and

U3 is a triglyceride having three U bonded thereto.

(2) The plate-shaped oily food product according to (1), wherein the oil and/or fat components account for from 25 to 65 wt.% of the entire oily food product.

(3) The plate-shaped oily food product according to (1) or (2), wherein the plate-shaped oily food product is used for adhering baked confectioneries.

(4) A method for producing a plate-shaped oily food product, the method including molding, into a plate shape having a thickness of from 2 mm to 20 mm, an oily food product containing oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of the following requirements 1) to 3), and the oil and/or fat components satisfying the following requirements (a) and (b), wherein

the oil and/or fat A: 1) has an iodine value of from 60 to 200, 2) contains from 5 to 50 wt.% of a saturated fatty acid, and 3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product: (a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and (b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%.

(5) A composite confectionery containing the plate-shaped oily food product described in any one of (1) to (3).

(6) A method for producing a composite confectionery, the method including adhering baked confectioneries using the plate-shaped oily food product described in any one of (1) to (3).

(7) A method for improving adhesiveness and suppressing displacement and detachment, the method including adhering baked confectioneries using the plate-shaped oily food product described in any one of (1) to (3).

Advantageous Effects of Invention

[0011]

By using the residual heat remaining after baking baked confectioneries, the baked confectioneries are easily adhered to each other with the plate-shaped oily food product interposed therebetween, and thereby a composite confectionery in which stickiness, detachment, and displacement do not easily occur can be provided. Furthermore, a plate-shaped oily food product that can maintain a plate shape even after adhesion, has good food texture and flavor, and can be used for adhesion of baked confectioneries can also be provided.

Description of Embodiments

[0012]

Embodiments of the present invention will be described in detail below. Examples of oils and/or fats in the present invention include fat content (cocoa butter) derived from cocoa raw materials such as cocoa mass and cocoa, milk fat content derived from dairy raw materials, vegetable oils and fats such as rapeseed oil, soybean oil, sunflower seed oil, cottonseed oil, peanut oil, rice bran oil, corn oil, safflower oil, olive oil, kapok oil, sesame oil, evening primrose oil, palm oil, shea oil, sal butter, coconut oil, and palm kernel oil, algae oil, oils and fats derived from microbial fermentation, animal oils and fats such as milk fat, beef fat, lard, fish oil and whale oil, and processed oils and fats obtained by subjecting these oils and fats to processing such as hardening, fractionation, and interesterification.

The content of the oil and/or fat components in the plate-shaped oily food product refers to the wt.% including all the oils and fats contained in the cocoa mass, whole milk powder, or the like.

[0013]

In the present invention, oily food products are food products in which fats and oils form a continuous phase, and include chocolates, butter creams, and spreads. The term “chocolates” as used in the present invention is not limited to “pure chocolate”, “chocolate”, “semi-chocolate”, and “chocolate-using foods” as defined by the Fair Trade Council of the Japan National

Chocolate Industry and the Fair Trade Council for Chocolate-Using Foods, and may include "chocolate-like foods" composed of an oil and/or fat other than cocoa butter and an edible material other than cocoa solids, and other food products, such as for example, a food product of a curry flavor or a cheese flavor in which an edible material is dispersed in an oil and/or fat used as a base.

The plate-shaped oily food product of the present invention refers to a plate-shaped oily food product having a specific thickness. The thickness is not particularly limited, but in order to obtain a composite confectionery suitable for eating, the thickness of the plate-shaped oily food product is preferably from approximately 2 mm to approximately 20 mm. The plate-shaped oily food product forms a plate state, and therefore has a certain hardness.

The degree of hardness varies depending on the thickness of the plate, and for example, when the plate is approximately 2 mm thick, the hardness measured with a rheometer at 20°C is from approximately 200 g to approximately 800 g.

The rheometer referred to herein is the Rheoner RT-2002D·D available from Rheotech K.K., and the hardness is a measured value of approach elasticity at an approach speed of 5 cm/min using a dedicated adapter having a diameter of φ1 mm.

[0014]

An example of a typical method for industrial production of the plate-shaped oily food product is a production method that uses layer cutting. An example of the production method by layer cutting is a method in which an oily food product is spread at a uniform thickness on a belt conveyor running at a constant speed, cooled, and then longitudinally cut by slit or round blade cutters arranged at equal intervals in the running direction, after which the oily food product is cut to an appropriate size using a device that can transversely cut the oily food product by vertically moving a blade arranged perpendicular to the belt conveyor. In the case of other special shapes, the oily food product may be molded in a mold in the same manner as chocolate bars or the like.

Merits of layer cutting include the ability to mass produce the plate-shaped oily food product, and the ability to accommodate various sizes. In addition, since the oily food product only needs to be cooled and solidified on a belt conveyor, the oil and/or fat components can be easily adjusted.

In the case of molding in a mold, a dedicated mold is required, and the size and shape are limited. Furthermore, it may be necessary to adjust the oil and/or fat components to achieve a hard physical property such that the oily food product can be removed from the mold after cooling and solidification.

[0015]

The plate-shaped oily food product of the present invention contains, among the oil and/or fat components, an oil and/or fat A satisfying the following requirements.

The oil and/or fat A contains an oil and/or fat component described below, but an oil and/or fat composition in which an emulsifier, an antioxidant, and the like are blended in

addition to the oil and/or fat can also be used within a range that does not impair the effects of the present invention.

The oil and/or fat A is contained in an amount of from 3 to 35 wt.% in the oil and/or fat components of the oily food product. The oil and/or fat A is preferably contained in an amount of from 4 to 32 wt.%, and more preferably in an amount of from 6 to 25 wt.%.

A single type of the oil and/or fat corresponding to the oil and/or fat A may be contained, or a plurality of types thereof may be combined and contained. By containing a predetermined amount of the oil and/or fat A, a plate-shaped oily food product that can easily adhere baked confectioneries with the plate-shaped oily food product interposed therebetween, can maintain the plate shape even after the adhesion, and exhibits good food texture and flavor can be prepared.

[0016]

The iodine value of the oil and/or fat A included in the present invention is from 60 to 200. The iodine value thereof is preferably from 65 to 200, and is more preferably from 65 to 150.

When the iodine value of the oil and/or fat A is low, good adhesiveness cannot be imparted to the plate-shaped oily food product, and when the iodine value is high, flavor deterioration may occur in the production process or the distribution process.

Here, the iodine value in the present invention is measured according to section “2.3.4 Iodine Value” of the Standard Methods for the Analysis of Fats, Oils, and Related Materials established by the Japan Oil Chemists' Society.

[0017]

The oil and/or fat A contained in the plate-shaped oily food product of the present invention contains from 5 to 50 wt.% of a saturated fatty acid. The content thereof is preferably from 6 to 40 wt.% and more preferably from 7 to 38 wt.%. When the oil and/or fat A contains a large amount of saturated fatty acid, good adhesiveness cannot be imparted to the plate-shaped oily food product in some cases. On the other hand, if the saturated fatty acid content is too small, it may not be possible to maintain the plate shape, or it may not be possible to impart a good crisp texture.

[0018]

The content of an S3-type triglyceride in the oil and/or fat A contained in the plate-shaped oily food product of the present invention is 5 wt.% or less. The S3-type triglyceride content is preferably 4.5 wt.% or less, and more preferably 3 wt.% or less. Both excellent adhesion and maintenance of the plate state after adhesion can be achieved by adjusting the amount of the S3-type triglyceride. When the amount of the S3-type triglyceride contained in the oil and/or fat A is large, good adhesiveness may not be obtained in some cases. Furthermore, it may be difficult to perform tempering when producing the plate-shaped oily food product.

[0019]

In the present invention, the triglyceride of the oil and/or fat has a structure in which three molecules of fatty acid are ester-bonded to one molecule of glycerol. The 1 -, 2 - and 3-positions of the triglyceride represent the positions to which fatty acids are bonded.

Here, S represents a saturated fatty acid having from 16 to 24 carbons, and the S3-triglyceride is a triglyceride with three S bonded thereto.

The triglyceride composition of the oil and/or fat is measured by high-performance liquid chromatography in accordance with 2.4.6.2-2013 of the Standard Methods for the Analysis of Fats, Oils, and Related Materials. An analysis sample is adjusted by mixing the melted oil and/or fat with acetone, and then separated by an ODS column using, as the mobile phase, a solvent of acetone/acetonitrile = 80/20, and the peak area% values obtained by detection with an RI detector are used as the content values of the respective triglycerides.

[0020]

An SUS-type triglyceride is contained in the oil and/or fat components of the plate-shaped oily food product of the present invention.

Here, U represents an unsaturated fatty acid having from 16 to 24 carbons, and SUS represents a triglyceride in which the fatty acids at the 1- and 3-positions are S and the fatty acid at the 2-position is U.

The content of the SUS-type triglyceride in the oil and/or fat components is from 50 to 85 wt.%, preferably from 53 to 80 wt.%, and more preferably from 54 to 78 wt.%. A plate-shaped oily food product that has good adhesiveness, can maintain a plate shape even after adhesion, and exhibits excellent food texture and flavor can be prepared by adjusting the amount of the SUS-type triglyceride to the predetermined range.

When the amount of the SUS-type triglyceride is small, in some cases, the plate shape may not be maintained, or a good crisp food texture like that of a chocolate bar cannot be obtained. On the other hand, when the amount of the SUS-type triglyceride is large, the baked confectionery may not be favorably adhered.

[0021]

The plate-shaped oily food product of the present invention contains an SU2-type triglyceride in the oil and/or fat components. The SU2-type triglyceride refers to a triglyceride to which two U and one S are bonded.

In addition, the plate-shaped oily food product of the present invention contains a U3-type triglyceride in the oil and/or fat components. The U3 type triglyceride refers to a triglyceride to which three U are bonded. The total content of the SU2-type and U3-type triglycerides in the oil and/or fat composition is from 8.5 to 24 wt.%. The total content thereof is preferably from 9 to 22.5 wt.% and more preferably from 10 to 21 wt.%. A plate-shaped oily food product that has good adhesiveness, can maintain a plate shape even after adhesion, and exhibits excellent food texture and flavor can be prepared by adjusting the content of the SU2-type and U3-type triglycerides to the predetermined range.

If the content of these triglycerides is too low, good adhesion may not be obtained, whereas if the content is too high, it may be difficult to maintain the plate shape, or displacement may occur in the adhesion state of the baked confectioneries.

[0022]

In the present invention, in relation to the entire oily food product, the content of the oil and/or fat components of the plate-shaped oily food product is preferably from 25 wt.% to 65 wt.%, more preferably from 30 wt.% to 60 wt.%, and still more preferably from 32 wt.% to 50 wt.%. A plate-shaped oily food product having favorable food texture and flavor can be prepared by adjusting the oil content to a preferable range.

If the amount of the oil and/or fat components is too large, the oily taste may be strong and the rich flavor required in the plate-shaped oily food product may be impaired. Conversely, if the amount of the oil and/or fat components is too small, fluidity suitable for continuous production in a molten state cannot be obtained when producing the plate-shaped oily food product, which is not suitable.

[0023]

In the present invention, the baked confectionery refers to a food product produced using wheat flour and an edible oil and/or fat as raw materials, and blending or adding raw materials such as sugars, salt, starch, dairy products, egg products, leavening agents, food additives and the like as necessary, using a mixer, a molding machine, and an oven. Examples of baked confectioneries include biscuits, cookies, crackers, Langue De Chat biscuits, dry breads, pretzels, pies, cut breads, and shortbreads.

[0024]

In the present invention, adhesion is a state in which two surfaces are bonded to each other, and means that baked confectioneries are bonded to each other with a plate-shaped oily food product interposed therebetween to adhere the baked confectioneries. The plate-shaped oily food product of the present invention is slightly melted by the residual heat of the baked confectioneries. "Wetting" necessary for adhesion is generated by melting and contributes to a mechanism in which the plate-shaped oily food product and the baked confectioneries are adhered by gravity, and the baked confectioneries are bonded to each other.

The term "adhesiveness" refers to the strength of adhesion at respective boundary surfaces between a baked confectionery and the plate-shaped oily food product, and between the baked confectionery and another baked confectionery with the plate-shaped oily food product interposed therebetween, and a baked confectionery that is not easily detached when an external force is applied is expressed as having good adhesiveness.

The plate-shaped oily food product for adhering baked confectioneries refers to an oily food product that is used to bond baked confectioneries to each other using the plate-shaped oily food product as a medium.

[0025]

The plate-shaped oily food product of the present invention is a tempering-type oily food product. Tempering is an operation of generating crystal nuclei of stable crystals in the oil and/or fats in a molten oily food product. An oily food product in which such stable crystals are generated and solidified is referred to as a tempering-type oily food product. Through a tempering operation, the oily food product can be solidified in a stable crystalline state. Examples of tempering include an operation in which chocolate melted at 40 to 50°C is cooled to a product temperature of around 26 to 29°C, and then heated once again to a temperature of around 28 to 31°C. Instead of such a tempering operation, tempering may be carried out using a seeding agent. The seeding agent contains a crystal of an SUS-type triglyceride in a stable state. By dispersing a certain amount of the seeding agent in a molten oily food product having a temperature of from 30°C to 35°C, an effect equivalent to that of the tempering operation can be obtained. The stable crystal of the SUS-type triglyceride contained in the seeding agent is, for example, 1,3-distearoyl-2-oleoylglycerol (SOS) or 1,3-dibehenoyl-2-oleoylglycerol (BOB).

The tempering may be tempering using a seeding agent or tempering carried out only by temperature control.

Tempered products not only have good flavor and meltability in the mouth, but are also less likely to become sticky, and exhibit good shape retention because of the rapid solidification after adhering.

When tempering is not performed, adhesion is achieved, but solidification is slow, and stickiness is likely to occur. Furthermore, there is a possibility that oil and/or fat crystals of the plate-shaped oily food product could become coarse over time and cause deterioration of meltability in the mouth and poor food texture.

[0026]

Composite confectioneries are food products in which baked confectioneries are adhered to each other via a plate-shaped oily food product, and examples thereof include confectioneries such as chocolate sandwich cookies, chocolate sandwich Langue De Chat, and cream sandwich biscuits.

[0027]

"Stickiness" means that after the baked confectioneries are adhered via the plate-shaped oily food product and allowed to cool, the oil and/or fat in the plate-shaped oily food product does not solidify, and a portion of the oily food product adheres to a finger when the plate-shaped oily food product visible from the side is touched. When stickiness occurs and a composite confectionery obtained by adhering using the plate-shaped oily food product is inserted into a packaging material, the production line and the packaging material become dirty, and such a state not only makes the equipment difficult to use, but also leads to poor appearance.

[0028]

"Detachment" means that when an external force is applied to a baked confectionery, the plate-shaped oily food product, and another baked confectionery with the plate-shaped oily food product interposed therebetween and with the three being in an adhered state, separation from the

respective boundary surfaces of adherence occurs. Such detachment is highly relevant to the evaluation of adhesiveness. If the plate-shaped oily food product is hard and is not melted by the residual heat of the baked confectionery, the surface at which adhesion can occur decreases, and detachment is likely to occur. When detachment occurs even with the application of a weak external force, the adhesiveness is said to be poor, whereas adhesiveness is said to be good in a state in which detachment does not occur even when an external force is applied, and the adhered baked confectioneries and plate-shaped oily food product break together.

[0029]

"Displacement" means that when an external force is applied to a baked confectionery, the plate-shaped oily food product, and another baked confectionery with the plate-shaped oily food product interposed therebetween and with the three being in an adhered state, while separation does not occur at the respective boundary surfaces, movement does occur at the boundary surfaces. Such displacement is likely to occur when the plate-shaped oily food product is soft. When displacement occurs, the shape formed by the two baked confectioneries adhered to each other via the plate-shaped oily food product changes, and the appearance is impaired. Furthermore, displacement leads to the occurrence of problems such as susceptibility to external forces and susceptibility to detachment.

Displacement is also thought to affect the degree of shape retention of the plate-shaped oily food product. If the shape of the plate-shaped oily food product can be maintained after adhesion, displacement is less likely to occur.

[0030]

The plate-shaped oily food product of the present invention contains cocoa butter and/or a cocoa butter alternative fat in the oil and/or fat components contained therein. The cocoa butter can be directly blended, but the content of the cocoa butter can be adjusted even by blending cocoa mass or cocoa containing cocoa butter. As the cocoa butter contained in the plate-shaped oily food product, a cocoa butter substitute fat can be blended instead of the cocoa butter.

A cocoa butter substitute fat is used in place of some or all of the cocoa butter for the purpose of improving the physical properties of chocolate and achieving production cost savings, and in the present invention, a tempering type oil and/or fat is preferable. The tempering type oil and/or fat refers to those rich in triglyceride type oils and/or fats that are saturated at the 1- and 3-positions and unsaturated at the 2-position. Such tempering type oils and/or fats are called cocoa butter equivalents (CBE).

Cocoa butter and CBE are SUS-containing oils and/or fats containing a large amount of SUS-type triglycerides. In the present invention, the SUS-containing oil and/or fat refers to an oil and/or fat containing 80 wt.% or more of an SUS-type triglyceride. The content of the SUS blended oil and/or fat is preferably from 50 to 98 wt.% among the oil and/or fat components of the plate-shaped oily food product. The content thereof is more preferably from 51 to 96 wt.%, and even more preferably from 55 to 94 wt.%.

Examples

[0031]

The present invention will be described in more detail below through the presentation of examples of the present invention, but the spirit of the invention is not limited to these examples. In the examples, values in % and parts are based on weight.

[0032]

Oil and/or Fat A:

Soft fractionated palm oil having an iodine value of 68 was used as an oil and/or fat A1.

High oleic sunflower oil having an iodine value of 84 was used as an oil and/or fat A2.

White squeezed soybean oil having an iodine value of 131 was used as an oil and/or fat A3.

A randomly interesterified oil and/or fat obtained as a refined oil by subjecting a soft fractionated palm oil having an iodine value of 68 to a random interesterification reaction using sodium methylate as a catalyst, followed by decoloring and deodorization was used as an oil and/or fat A4.

A commercially available butter oil was used as an oil and/or fat X of Comparative Example.

Refined palm oil was used as an oil and/or fat Y of Comparative Example.

The compositions of each of these oils and/or fats are described in Table 1.

[0033]

In the following tables, S3, U3, SU2, S2U and SUS represent S3-type triglyceride, U3-type triglyceride, SU2-type triglyceride, S2U-type triglyceride, and SUS-type triglyceride, respectively.

SU2 + U3 indicates the total content of the SU2-type triglyceride and U3-type triglyceride.

[0034]

[Table 1]

	A1	A2	A3	A4	X	Y
Iodine Value	68	84	131	68	33	52
Saturated fatty acid [%]	36.3	8.1	14.9	36.3	70.7	50.2
S3 [%]	0.3	0	0	4.2	1.8	6.8
U3 [%]	6.3	71.3	51.7	9.7	3.6	4.4
SU2 [%]	53.2	17.9	17.3	35.5	8.6	34.3
S2U [%]	22.9	1.4	3.9	23.6	8.3	41.7

[0035]

Cocoa butter (Cocoa Butter 201, available from Fuji Oil Co., Ltd.) and CBE (Melano NEW. SS-5, available from Fuji Oil Co., Ltd.) were used as the oils and/or fats to be combined with the oils and/or fats A1 to A4.

In addition thereto, an oil and/or fat of a medium melting point portion of a palm fraction having an iodine value of 45 was used.

The SUS-type triglyceride contents of the cocoa butter and CBE were 85.5% and 82.7%, respectively.

[0036]

Experiment (1)

According to the formulations described in table 2, oily food products were prepared by rolling and mixing using conventional methods. In a molten state, the prepared oily food products were tempered and molded through cut molding into plate shapes with a length of 44 mm, a width of 44 mm, and a thickness of 2 mm.

Industrially, cut molding is implemented in layers, but because of the small-quantity trial production, the oily food products were solidified in a plate shape with a uniform thickness of 2 mm, and then cut molded by cutting to a predetermined size.

For tempering, a method was used in which the molten oily food product was heated to 32°C, 0.2 parts by weight of a seeding agent (Choco Seed LT, available from Fuji Oil Co., Ltd.) was added thereto, and then the mixture was stirred.

A cream cheese powder containing 65% of an oil and/or fat component, and a whole milk powder containing 26% of an oil and/or fat component were used.

[0037]

Evaluation Method

The functions of each plate-shaped oily food product were evaluated by the following methods.

The prepared plate-shaped oily food product was sandwiched between two Langue De Chat biscuits (available from Ito Biscuits Co., Ltd.: Langue De Chat (size: 45 mm long, 45 mm wide)) having a surface temperature of approximately 50°C (from 47°C to 49°C in individual measurements). A composite confectionery obtained by adhering the Langue De Chat biscuits using the plate-shaped oily food product was allowed to stand in an environment at a temperature of 20°C.

In order to reproduce the residual heat after baking, the Langue De Chat biscuits were left standing in a 50°C heat-insulating chamber for 1 hour or longer and then used.

The stickiness, shape retention, and adhesiveness presented below were confirmed after 1 hour at 20°C.

For each of the examination examples, five composite confectioneries were prepared in which Langue De Chat biscuits were adhered to each other using a plate-shaped oily food product, and the state was confirmed.

Stickiness

With the Langue De Chat biscuits adhered to each other in a layered state, the side surface was touched to confirm whether the plate-shaped oily food product was sticky and whether the oily food product adhered to the finger when touched. The stickiness was evaluated by the following conditions. This evaluation also leads to an evaluation of adhesion to packaging materials.

Excellent: Completely solidified.

Good: Fingerprints remained.

Marginal: Acceptable range. Only oil adhered to the finger.

Poor: Oily food product adhered to the finger.

Shape Retention

Whether the plate-shaped oily food product maintained the thickness of the plate shape was confirmed as the shape retention. When the evaluation of shape retention is good, the displacement that occurs over time in the adhesion state between the baked confectioneries can be suppressed. Whether the plate-shaped oily food product maintained the thickness of the plate shape was evaluated according to the following criteria.

Good: Favorable. The shape was retained.

Marginal: Good when stationary. The shape retention was within an acceptable range, but deformation occurred when held by a hand.

Poor: The plate-shaped oily food product protruded laterally.

Adhesiveness

Adhesiveness was confirmed on the basis of whether the two Langue De Chat biscuits were adhered to each other by the plate-shaped oily food product. The composite confectionery was lifted up by grasping only the upper Langue De Chat biscuit, and then the composite confectionery was shaken five times, and the degree of adhesion was confirmed.

A good evaluation of the degree of adhesion indicates that detachment can be suppressed.

Excellent: Favorable. Detachment did not occur even with shaking. The Langue De Chat biscuit broke when an attempt was made to remove the biscuit at the adhered surface.

Good: Detachment did not occur even with shaking.

Marginal: The adhesiveness was within an acceptable range because no problems occurred with lifting, but detachment occurred with shaking.

Poor: Detachment occurred when lifted.

Storability

Langue De Chat biscuits adhered by the plate-shaped oily food product were stored at 25°C for 14 days, after which the appearance was confirmed.

Good: Favorable

Marginal: Within an acceptable range, but slight oil staining was observed.

Poor: Oil staining or blooming occurred, and the appearance was poor.

Flavor and Meltability in the Mouth

Similar to the confirmation of storability, Langue De Chat biscuits adhered by the plate-shaped oily food product were stored at 25°C for 14 days, after which the flavor and meltability in the mouth of the plate-shaped oily food product in the composite confectionery were confirmed.

Good: Favorable. Rich chocolate sensation and good meltability in the mouth

Marginal: Acceptable range. The flavor was somewhat weak, but was an acceptable level.

Poor: Not acceptable. Oily

Food Texture

Similar to the confirmation of storability, Langue De Chat biscuits adhered by the plate-shaped oily food product were stored at 25°C for 14 days, after which the food texture of the plate-shaped oily food product in the composite confectionery was confirmed.

Good: Favorable. Crispy chocolate bar-like texture

Marginal: Acceptable range. Slightly chewy and soft

Poor: Not acceptable. Soft texture

The above items were evaluated, and when all the items were evaluated as being marginal or better, the quality was determined to be passing.

[0038]

[Table 2]

	Comparative Example 1	Example 1	Example 2	Comparative Example 2	Comparative Example 3	Comparative Example 4	Example 3
Whole milk powder [parts]	30.00	30.00	30.00	23.08	30.00	5.10	5.10
Cream cheese powder [parts]	0	0	0	0	0	17.50	17.50
Sugar [parts]	34.80	34.80	34.80	39.37	34.80	49.20	49.20
Cocoa butter [parts]	18.20	22.00	22.00	10.00	22.00	28.20	23.20
CBE [parts]	0	0	6.20	0	13.20	0	0
Oil and/or fat A1 [parts]	17.00	13.20	7.00	0	0	0	5.00
Fractionated palm medium melting point portion [parts]	0	0	0	27.00	0	0	0
Lecithin [parts]	0.50	0.50	0.50	0.50	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05	0.05	0.05	0.05	0.05

Oil and/or fat components [%]	42.8	42.8	42.8	43.0	42.8	40.7	40.7
(Oil and/or fat A)/(oil and/or fat components) [%]	39.8	30.9	16.4	0	0	0	12.3
(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	42.6	51.4	65.9	23.2	82.3	69.3	57.0
SUS/(oil and/or fat components) [%]	47.5	53.2	62.1	60.2	72.1	62.8	54.9
SU2/(oil and/or fat components) [%]	25.3	21.1	14.7	12.9	7.3	7.1	12.8
U3/(oil and/or fat components) [%]	3.1	2.6	1.8	2.3	1.0	1.1	1.9
(SU2 + U3)/(oil and/or fat components) [%]	28.4	23.7	16.5	15.2	8.3	8.2	14.7
Stickiness	Poor	Marginal to Good	Excellent	Poor	Excellent	Excellent	Excellent
Shape retention	Poor	Marginal	Good	Good	Good	Good	Good
Adhesiveness	Good	Good	Excellent	Excellent	Poor	Poor	Good
Storability	Good	Good	Good	Poor	Good	Good	Good
Flavor, meltability in mouth	Good	Good	Good	Good	Good	Good	Good
Texture	Poor	Good	Good	Marginal	Good	Good	Good

[0039]

Differences occurred in the stickiness, shape retention, and adhesiveness depending on the content of the oil and/or fat A1. When the content of the oil and/or fat A1 was high, stickiness occurred even if a certain amount of the SUS-type triglyceride was included. In

addition, when the oil and/or fat A1 was not contained, adhesion did not occur even when the amount of milk fat derived from a cheese material was increased.

In Comparative Example 2, the fractionated palm medium melting point portion was used, the oil and/or fat A1 was not contained, and the amount of the SUS-type triglyceride and the total content of the SU2-type and U3-type triglycerides were made close to each other. However, when the plate-shaped oily food product was designed without the inclusion of the oil-and-fat A1, stickiness after production and stickiness during storage were observed.

[0040]

Experiment (2)

Next, plate-shaped oily food products were prepared in the same manner as in Experiment (1) with the exception of changing the formulation details as described in Table 3, and the functions of the plate-shaped oily food products were evaluated.

The results are shown in Table 3.

[0041]

Table 3

	Comparative Example 5	Example 4	Example 5	Example 6	Example 7	Comparative Example 6
Cocoa mass [parts]	37.24	37.24	37.24	37.24	37.24	37.24
Sugar [parts]	42.57	42.57	42.57	42.57	42.57	42.57
Cocoa butter [parts]	2.64	2.64	12.64	14.64	17.64	2.64
CBE [parts]	0	10.00	0	2.00	0	17.00
Oil and/or fat A1 [parts]	17.00	7.00	7.00	3.00	2.00	0
Lecithin [parts]	0.50	0.50	0.50	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05	0.05	0.05	0.05
Oil and/or fat components [%]	40.1	40.1	40.1	40.1	40.1	40.1
(Oil and/or fat A)/(oil and/or fat components) [%]	42.4	17.4	17.5	7.5	5.0	0
(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	57.6	82.6	82.5	92.5	95.0	100.0
SUS/(oil and/or fat components) [%]	60.1	75.4	76.1	82.4	84.2	86.2
SU2/(oil and/or fat components) [%]	26.2	15.0	14.6	10.0	8.7	7.2
U3/(oil and/or fat components) [%]	2.7	1.4	1.1	0.5	0.3	0.5

(SU2 + U3)/(oil and/or fat components) [%]	28.9	16.4	15.7	10.5	9.0	7.7
Stickiness	Poor	Excellent	Excellent	Excellent	Excellent	Excellent
Shape retention	Poor	Good	Good	Good	Good	Good
Adhesiveness	Good	Excellent	Excellent	Good	Marginal	Poor
Storability	Marginal	Good	Good	Good	Good	Good
Flavor, meltability in mouth	Good	Good	Good	Good	Good	Good
Texture	Poor	Good	Good	Good	Good	Good

[0042]

Similar to the results of Experiment (1), differences occurred in the stickiness, shape retention, and adhesiveness depending on the content of the oil and/or fat A1. When the content of the oil and/or fat A1 was high, stickiness occurred even if a certain amount of the SUS-type triglyceride was included. Further, when the oil and/or fat A1 was not contained, adhesion was not achieved.

[0043]

Experiment (3)

Next, plate-shaped oily food products were prepared in the same manner as in Experiment (1) with the exception of changing some of the oils and/or fats to the formulation details described in Table 4, and the functions of the plate-shaped oily food products were evaluated.

The results are listed in Table 4.

[0044]

[Table 4]

	Example 4	Example 8	Example 9	Example 10	Comparative Example 7	Comparative Example 8
Cocoa mass [parts]	37.24	37.24	37.24	37.24	37.24	37.24
Sugar [parts]	42.57	42.57	42.57	42.57	42.57	42.57
Cocoa butter [parts]	2.64	2.64	2.64	2.64	2.64	2.64
Oil and/or fat A1 [parts]	7.00	0	0	0	0	0
Oil and/or fat A2 [parts]	0	7.00	0	0	0	0
Oil and/or fat A3 [parts]	0	0	7.00	0	0	0
Oil and/or fat A4 [parts]	0	0	0	7.00	0	0
Oil and/or fat X [parts]	0	0	0	0	7.00	0
Oil and/or fat Y [parts]	0	0	0	0	0	7.00
CBE [parts]	10.00	10.00	10.00	10.00	10.00	10.00

Lecithin [parts]	0.50	0.50	0.50	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05	0.05	0.05	0.05
Oil and/or fat components [%]	40.1	40.1	40.1	40.1	40.1	40.1
(Oil and/or fat A)/(oil and/or fat components) [%]	17.5	17.5	17.5	17.5	0	0
(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	82.5	82.5	82.5	82.5	100.0	100.0
SUS/(oil and/or fat components) [%]	75.4	71.7	72.3	72.9	72.9	78.7
SU2/(oil and/or fat components) [%]	15.0	8.9	11.6	11.9	7.2	11.7
U3/(oil and/or fat components) [%]	1.4	12.7	10.5	2.0	0.9	1.0
(SU2 + U3)/(oil and/or fat components) [%]	16.4	21.6	22.1	13.9	8.1	12.7
Stickiness	Excellent	Excellent	Good	Excellent	Excellent	Excellent
Shape retention	Good	Good	Good	Good	Good	Good
Adhesiveness	Excellent	Good	Good	Good	Poor	Poor
Storability	Good	Good	Good	Good	Good	Good
Flavor, meltability in mouth	Good	Good	Good	Good	Good	Marginal
Texture	Good	Good	Marginal	Good	Good	Good

[0045]

Differences in adhesiveness occurred depending on the oil and/or fat. When SU2- and U3-type triglycerides were not contained, adhesiveness could not be obtained even with an oil and/or fat having good meltability in the mouth such as the oil and/or fat X. In addition, the adhesiveness was also poor when the oil and/or fat Y, which did not satisfy the requirements of the oil and/or fat A1, was used.

[0046]

Experiment (4)

An oily food product having the same composition as that of Example 4 used in Experiment (1) was merely cooled without being subjected to tempering, and was then cut and molded. Another oily food product having the same composition as that of Example 4 used in Experiment (1) was subjected to so-called hand tempering to adjust the temperature and then cut

and molded. These oily food products were then compared with Example 4, which was tempered with a seeding agent. Each of these products was cut and molded into a shape having a length of 44 mm, a width of 44 mm, and a thickness of 2 mm, and using these molded oily food products, the functions of the plate-shaped oily food products were evaluated in the same manner. The results are listed in Table 5.

[0047]

[Table 5]

	Comparative Example 9	Example 4	Example 11
Cocoa mass [parts]	37.24	37.24	37.24
Sugar [parts]	42.57	42.57	42.57
Cocoa butter [parts]	2.64	2.64	2.64
Oil and/or fat A1 [parts]	7.00	7.00	7.00
CBE [parts]	10.00	10.00	10.00
Lecithin [parts]	0.50	0.50	0.50
Flavoring [parts]	0.05	0.05	0.05
Seeding agent [parts]	None	0.2	None (hand tempering)
Oil and/or fat components [%]	40.1	40.1	40.1
Stickiness	Poor	Excellent	Excellent
Shape retention	Marginal	Good	Good
Adhesiveness	Good	Excellent	Excellent
Storability	Poor	Good	Good
Flavor, meltability in mouth	Marginal	Good	Good
Texture	Poor *1	Good	Good

[0048]

When the tempering operation was performed, the same effect was obtained regardless of tempering using a seeding agent or hand tempering through temperature adjustments. On the other hand, when tempering was not carried out, although adhesiveness was achieved, there were problems in stickiness and storability. The texture *1 of Comparative Example 9 was rough and inferior in quality as an oily food.

[0049]

Experiment (5)

In the same manner as in Experiment (1), plate-shaped oily food products having different amounts of oil and/or fat components were prepared according to the formulations

described in Table 6. Using these plate-shaped oily food products, the functions of the plate-shaped oily food products were evaluated in the same manner. The results are listed in Table 6.

[0050]

[Table 6]

	Comparative Example 10	Example 12	Example 13	Example 14	Example 15
Cocoa mass [parts]	38.24	42.97	37.24	30.96	24.68
Sugar [parts]	58.10	49.32	42.57	35.39	28.21
Cocoa butter [parts]	0	3.05	2.64	6.10	9.56
CBE [parts]	0	0	10.00	18.50	27.00
Oil and/or fat A1 [parts]	3.00	4.00	7.00	8.50	10.00
Lecithin [parts]	0.60	0.60	0.50	0.50	0.50
Flavoring [parts]	0.06	0.06	0.05	0.05	0.05
Oil and/or fat components [%]	24.0	30.7	40.1	50.1	60.1
(Oil and/or fat A)/(oil and/or fat components) [%]	12.5	13.0	17.4	17.0	16.6
(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	87.5	87.0	82.6	83.0	83.4
SUS/(oil and/or fat components) [%]	79.3	79.0	75.4	75.4	75.4
SU2/(oil and/or fat components) [%]	12.2	12.5	15.0	15.0	15.0
U3/(oil and/or fat components) [%]	0.8	0.8	1.4	1.5	1.5
(SU2 + U3)/(oil and/or fat components) [%]	13.0	13.3	16.4	16.5	16.5
	Trial production impossible				
Stickiness	-	Excellent	Excellent	Good	Good
Shape retention	-	Good	Good	Good	Good
Adhesiveness	-	Good	Excellent	Excellent	Excellent
Storability	-	Good	Good	Good	Good
Flavor, meltability in mouth	-	Good	Good	Good	Marginal
Texture	-	Good	Good	Good	Good

[0051]

An attempt was made to prepare an oily food product containing 24.0 wt.% of oil and/or fat components, but the dough did not come together and could not be formed into a 2 mm thick plate shape.

As the amount of the oil and/or fat components increased, while a problem in adhesiveness did not occur, there was a tendency for the flavor to become weak, and the taste was hardly sensed when the oily food product was consumed together with Langue De Chat biscuits.

[0052]

Experiment (6)

Plate-shaped oily food products were prepared as so-called colored chocolates in the same manner as in Experiment (1) with the exception that fruit juice powder, powdered green tea, or caramel powder was used as a raw material in addition to the whole milk powder. The formulations are described in Table 7.

Commercially available powdered green tea, freeze-dried strawberry tea and freeze-dried strawberry fruit juice powder were used as the fruit juice powders. A commercially available powder was also used as the caramel powder. A caramel powder having an oil and/or fat component content of 12.6 wt.% was used.

The functions of the plate-shaped oily food products were similarly evaluated. The results are shown in Table 7.

[0053]

[Table 7]

	Example 16	Example 17	Example 18
Powdered green tea (parts)	0	3.00	0
Strawberry juice powder [parts]	2.17	0	0
Caramel powder [parts]	0	0	5.10
Whole milk powder [parts]	14.70	16.37	12.20
Sugar [parts]	44.15	21.67	31.00
Lactose [parts]	0	22.83	15.40
Oil and/or fat A1 [parts]	7.00	7.00	7.00
Cocoa butter [parts]	21.37	19.60	21.51
CBE [parts]	9.38	8.90	7.10
Emulsifier [parts]	0.60	0.50	0.60
Flavoring [parts]	0.63	0.13	0.09
Oil and/or fat components [%]	41.6	39.8	39.4
(Oil and/or fat A)/(oil and/or fat components) [%]	16.8	17.6	17.8

(SUS-containing oil and/or fat)/(oil and/or fat components) [%]	73.9	71.6	72.6
SUS/(oil and/or fat components) [%]	68.6	66.9	67.8
SU2/(oil and/or fat components) [%]	14.9	15.3	15.2
U3/(oil and/or fat components) [%]	1.6	1.7	1.7
(SU2 + U3)/(oil and/or fat components) [%]	16.5	17.0	16.9
Stickiness	Excellent	Excellent	Excellent
Shape retention	Good	Good	Good
Adhesiveness	Excellent	Excellent	Excellent
Storability	Good	Good	Good
Flavor, meltability in mouth	Good	Good	Good
Texture	Good	Good	Good

[0054]

Even when a powder such as powdered green tea, fruit juice powder, or caramel powder was used in the plate-shaped oily food product, there was no difference in adhesiveness, stickiness, or the like, and the plate-shaped oily food product was favorable.

[0055]

Experiment (7)

In the same manner as in Experiment (1), a comparison was made between a case in which the prepared plate-shaped oily food product was sandwiched between two Langue De Chat biscuits having a surface temperature of approximately 50°C (from 47°C to 49°C in individual measurements) and a case in which the plate-shaped oily food product was sandwiched between two Langue De Chat biscuits having a surface temperature of approximately 20°C with the biscuits thereof having been left at a room temperature of 20°C overnight or longer.

Since the 20°C Langue De Chat biscuits could not be adhered and bonded using only the plate-shaped oily food product, a molten oily food product was applied between the plate-shaped oily food product and the Langue De Chat biscuits to sandwich the plate-shaped oily food product between the biscuits.

Example 4 was used as the plate-shaped oily food product sandwiched between the two Langue De Chat biscuits having a surface temperature of approximately 50°C.

Comparative Examples 11 and 12 were prepared using oily food products having the same composition as that of Comparative Example 4 as the plate-shaped oily food product sandwiched between two Langue De Chat biscuits having a surface temperature of approximately 20°C. As the molten oily food product, an oily food product having the same composition as that of Comparative Example 4 and liquefied at 50°C was used.

In Comparative Example 11, approximately 0.1 g of the molten oily food product was applied at each of a total of five places including the center and the four corners of the plate-shaped oily food product.

The Langue De Chat biscuit was then placed thereon and adhered.

In Comparative Example 12, approximately 1 g of the molten oily food product was placed on the center of the plate-shaped oily food product and then thinly spread thereon.

The Langue De Chat biscuit was then placed thereon and adhered. The functions of these plate-shaped oily food products were similarly evaluated.

The results are shown in Table 8.

[0056]

[Table 8]

	Example 4	Comparative Example 11	Comparative Example 12
Adhering method	Direct adhesion using residual heat of baked confectionery	Coating	Coating (increased amount)
Stickiness	Excellent	Excellent	Excellent
Shape retention	Good	Good	Good
Adhesiveness	Excellent	Marginal	Good
Storability	Good	Poor *2	Poor *2
Flavor, meltability in mouth	Good	Good	Good
Texture	Good	Good	Good

[0057]

In Comparative Example 11, the plate-shaped oily food product did not exhibit an effect of adhesion, and thus a molten oily food product was coated thereon to adhere the baked confectioneries. Therefore, when an external force was applied, detachment quickly occurred.

In Comparative Example 12, similar to Comparative Example 11, the plate-shaped oily food product itself did not exhibit an adhesive effect. The adhesiveness was higher than that of Comparative Example 11 due to the increase in the coated surface area, but the adhesiveness was weaker than that of Example 4. In addition, with respect to the storability indicated by *2 in the table, oil staining or the like did not occur, but some of the samples detached during stationary storage.

It was demonstrated that the method of adhering baked confectioneries using the plate-shaped oily food product of the present invention is more advantageous than conventional

adhering methods in that detachment between the baked confectioneries and the oily food product is reduced while the operation is simpler.

Industrial Applicability

[0058]

According to the present invention, a composite confectionery can be provided in which a plate-shaped oily food product is used between baked confectioneries to easily adhere the baked confectioneries, and in which stickiness, detachment, and displacement do not easily occur. A plate-shaped oily food product that can maintain the plate shape even after adhesion, has good food texture and flavor, and can be used to adhere baked confectioneries can also be provided.

Claims

[Claim 1]

A plate-shaped oily food product of tempering type comprising oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of requirements 1) to 3), and the oil and/or fat components account for from 25 to 65 wt.% of the entire oily food product, satisfying requirements (a) and (b), wherein

the oil and/or fat A:

1) has an iodine value of from 65 to 200,

2) contains from 5 to 50 wt.% of a saturated fatty acid, and

3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product:

(a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and

(b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%;

provided that:

S is a saturated fatty acid having from 16 to 24 carbons,

U is an unsaturated fatty acid having from 16 to 24 carbons,

S3 is a triglyceride having three S bonded thereto,

SUS is a triglyceride having S bonded at positions 1 and 3 thereof and U bonded at position 2 thereof,

SU2 is a triglyceride having one S and two U bonded thereto, and

U3 is a triglyceride having three U bonded thereto.

[Claim 2]

The plate-shaped oily food product according to claim 1, wherein the plate-shaped oily food product is used for adhering baked confectioneries.

[Claim 3]

A method for producing a plate-shaped oily food product, the method comprising tempering an oily food product, the oily food product containing oil and/or fat components, the oil and/or fat components containing from 3 to 35 wt.% of an oil and/or fat A satisfying all of requirements 1) to 3), the oil and/or fat components account for from 25 to 65 wt.% of the entire oily food product, satisfying requirements (a) and (b); and molding the tempered oily food product into a plate shape having a thickness of from 2 mm to 20 mm, wherein

the oil and/or fat A:

1) has an iodine value of from 65 to 200,

2) contains from 5 to 50 wt.% of a saturated fatty acid, and

3) contains 5 wt.% or less of an S3-type triglyceride; and

the oil and/or fat components of the oily food product:

(a) contain from 50 to 85 wt.% of an SUS-type triglyceride, and

(b) have a total content of SU2-type and U3-type triglycerides of from 8.5 to 24 wt.%.

[Claim 4]

A composite confectionery comprising the plate-shaped oily food product described in claim 1.

[Claim 5]

A composite confectionery comprising the plate-shaped oily food product described in claim 2.

[Claim 6]

A method for producing a composite confectionery, the method comprising adhering baked confectioneries using the plate-shaped oily food product described in claim 3.

[Claim 7]

A method for improving adhesiveness and suppressing displacement and detachment, the method comprising adhering baked confectioneries using the plate-shaped oily food product described in claim 1.

[Claim 8]

A method for improving adhesiveness and suppressing displacement and detachment, the method comprising adhering baked confectioneries using the plate-shaped oily food product described in claim 2.