CLAIMS

1. A plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products, containing glucomannan and a glycerol mono-fatty acid ester in an aqueous phase, wherein the content of the glucomannan in the aqueous phase is 0.01 to 2.1 mass% with respect to the mass of the plastic emulsified oil/fat composition, and the content of the glycerol mono-fatty acid ester in the aqueous phase is 0.5 to 14 mass% with respect to the mass of the plastic emulsified oil/fat composition, and the content of an oil and/or fat in the plastic emulsified oil/fat composition is 60 to 85 mass% with respect to the mass of the plastic emulsified oil/fat composition.

2. The plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to claim 1, which contains, as the glucomannan, a glucomannan-containing material in which the purity of the glucomannan is 50 mass% or more.

3. The plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to any one of claims 1 and 2, which contains a direct β-form oil/fat crystal in an oil phase.

4. The plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to claim 3, which contains the direct β-form oil/fat crystal in the oil phase by 5 to 50 mass% with respect to the mass of the oil phase.

5. The plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to any one of claims 1 to 4, which is free from proteinases.

6. A bakery dough using the plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to any one of claims 1 to 5.

7. The bakery dough according to claim 6, wherein wheat flour having an ash content of 0.45 mass% or more is used.

8. A method for producing the plastic water-in-oil type emulsified oil/fat composition for kneading in bakery products according to any one of claims 1 to 5, comprising mixing an oil phase, and an aqueous phase or oil–in-water type emulsified product containing glucomannan and a glycerol mono-fatty acid ester in such a manner that the content of the glucomannan in an aqueous phase of the plastic emulsified oil/fat composition is 0.01 to 2.1 mass% with respect to the mass of the plastic emulsified oil/fat composition, and that the content of the glycerol mono-fatty acid ester in an aqueous phase of the plastic emulsified oil/fat composition is 0.5 to 14 mass% with respect to the mass of the plastic emulsified oil/fat composition, and that the content of an oil and/or fat in the plastic emulsified oil/fat composition is 60 to 85 mass% with respect to the mass of the plastic emulsified oil/fat composition.