

chocolate coat, thus seeming to be in good condition.

When the above-described coated chocolate complex confection was held by fingers for a while, the fingers were not smeared with melted chocolate, and thus the confection seemed to be in very good condition.

[0043]

Exemplary Product #6

A shellac-coated chocolate complex confection, in which a coating rate of shellac was 0.3%, was obtained in the same method as for the Exemplary Product #3, except that the added shellac solution in ethanol was a conventional product (Product name: Purified Shellac GSN, produced by Gifu Shellac Manufacturing Co., Ltd.).

The obtained chocolate complex confection coated with the ~~less bitter~~ shellac had a surface with no gloss, which was wholly coated with the ~~less bitter~~ shellac and showed no exposed chocolate coat, thus seeming to be in rather good condition.

[0044]

Exemplary Product #7

A shellac-coated chocolate complex confection, in which a coating rate of shellac was 0.1%, was obtained in the same method as for the Exemplary Product #4, except that the added shellac solution in ethanol was a conventional product (Product name: Purified Shellac GSN, produced by Gifu Shellac Manufacturing Co., Ltd.).

The obtained shellac-coated chocolate complex confection had a surface, on which some recessed portions were not coated with the shellac, still seeming to be in rather good condition.

When the above-described coated chocolate complex confection was held by fingers for a while, the fingers were rarely smeared with melted chocolate, and thus the confection seemed to be in rather good condition.

[0045]

Comparative Example 1

Exemplary Product #9

A shellac-coated tabular chocolate confection was obtained in the same method as for the Exemplary Product #3, except that the used shellac was a conventional product (Product name: Purified Shellac GSN, Gifu Shellac Manufacturing Co., Ltd.).

The coating rate of the shellac was 0.6% in the obtained shellac-coated tabular chocolate confection.

The product was wholly coated in a uniform manner with the shellac. When the chocolate confection was held by fingers for a while, the fingers were not smeared with melted chocolate, and thus the confection seemed to be in good condition.

When the obtained tabular chocolate confection coated with the ~~less bitter~~ shellac was eaten, it was bitterer than the Exemplary Product #8 and had a reduced flavor of chocolate. [0052]

The Exemplary Products #8 and 9 using a chocolate with uneven surface (at a coating rate of 0.6% by weight) had satisfactory wear resistance and shape retention property in high temperature. A chocolate confection having uneven surface, which was coated with the less bitter shellac at a coating rate of 0.6% or more, was found to have a reduced bitter taste, even though a high dose of shellac was used therein, and to retain the flavor of chocolate.

[0053]

Exemplary Product #10

Cookie Balls Using No Sugar

Fifteen parts by weight of shortening, 15 parts by weight of maltitol, 8 parts by weight of powdered skim milk, 60 parts by weight of wheat flour, 1 part by weight of baking powder, and 1 part by weight of flavors were added to a mixer bowl and mixed by stirring, followed by shaping the mixture into a spherical form. The obtained spherical bodies were baked using an oven at 180 °C for 10 min, and thereby cookie balls using no sugar, which was 1 g/ball in weight, were obtained.

Twenty parts by weight of cacao mass, 20 parts by