

[0015]

In the present application, a chocolate is an oil and/or fat processed food product in which an oil and/or fat forms a continuous phase, and refers to not only chocolate, quasi-chocolate, and chocolate-based food products defined by the ~~National Chocolate Industry~~Japan Fair Trade Council of Chocolate Industry and the ~~Chocolate Based Food~~ Japan Fair Trade Council of Chocolate-Utilizing Foods, but also products containing an oil and/or fat and powdered milk as essential components, in which as needed, auxiliary raw materials such as saccharides, a cacao raw material (cacao mass, cocoa, and cocoa butter), fruit juice powder, fruit powder, a flavoring agent, an emulsifier, a flavor, or a coloring agent are blended in arbitrary proportions.

Typical examples of the chocolate include milk chocolate and white chocolate. In addition, strawberry chocolate and the like produced by adding a fruit component to these are also included.

[0016]

The chocolate according to an embodiment of the present invention needs to contain a non-fat milk solid content in an amount of 15 wt.% or more, preferably 16 wt.% or more, more preferably 17 wt.% or more, still more preferably 18 wt.% or more, most preferably 19 wt.% or more, and still most preferably 20 wt.% or more. When the chocolate contains the non-fat milk solid content in an amount of 15 wt.% or more, stickiness is clearly felt during eating, and thus, improvement of the texture is required.

The chocolate according to an embodiment of the present invention preferably contains 20 to 50 wt.%, more preferably 23 to 40 wt.% of powdered milk.

Here, the non-fat milk solid content is a solid content produced by removing milk fat from a component derived from powdered milk such as whole milk powder or fat-free milk powder.

[0017]

The chocolate according to an embodiment of the present invention needs to contain 0.85 wt.% or more, preferably 0.9 wt.% or more, more preferably 0.95 wt.% or more, still more preferably 1 wt.% or more, most preferably 1.5 wt.% or more, still most preferably 5 wt.% or

or ester synthesis. Typically, a random-interesterified oil and an ester-synthesized oil have a random distribution of fatty acids on a triglyceride molecule.

[0022]

As the random interesterification reaction of an oil and/or fat, a method using sodium methylate, sodium ethylate, an alkali metal such as sodium, sodium hydroxide, potassium hydroxide, or the like as a catalyst is known, but sodium methylate is preferably used from the viewpoint of a reaction temperature, a reaction time, and ease of handling. Furthermore, as an enzymatic method, a method using an oil and/or fat decomposing enzyme (lipase) as a catalyst is also known. Any method may be used.

The ester synthesis reaction of an oil and/or fat is a method for producing an oil and/or fat in which a fatty acid and glycerin are subjected to dehydration condensation under a reduced pressure condition, and is used for production of, for example, an MCT oil (medium-chain-fatty acid oil and/or fat triglyceride oil).

[0023]

The medium-chain-bound triglyceride of the present application is derived from a randomized oil and/or fat, and thus, fatty acids are randomly distributed on the triglyceride molecule. For example, in a case of a two-medium-chain one-long-chain triglyceride, an abundance ratio between MLM and MML is 1 : 2 (M: medium chain, L: long chain). Furthermore, for example, in a three-medium-chain-bound triglyceride in which two fatty acids each having 8 carbons and one fatty acid having 10 carbons are bound, an abundance ratio of C8C10C8 to C8C8C10 is 1: 2.

As described above, the medium-chain-bound triglyceride of the present application needs to have random distribution.

[0024]

Among the medium-chain-bound triglycerides of the present application, the medium-chain/long-chain mixed acid triglyceride is produced by random interesterification between an