

[ABSTRACT]

The present invention addresses the problem of providing: a fat which has a low trans fatty acid content, and which has both superior plasticity exhibiting excellent extensibility and superior intraoral solubility over a wide range of temperature; a roll-in fat composition which uses said plastic fat, which has a stiff texture, and which exhibits excellent extensibility and superior intraoral solubility over a wide range of temperature; and a layered bakery food product which uses said roll-in fat composition, and which gives a crisp texture and exhibits superior intraoral solubility after being baked. This roll-in fat composition that has a stiff texture and exhibits excellent extensibility and superior intraoral solubility over a wide range of temperature is obtained by using a interesterified fat which contains, with respect to the total amount of all constituent fatty acids, 5-25 wt% of lauric acid, 5-25 wt% of palmitic acid, and 10-35 wt% of stearic acid, and in which the weight ratio of stearic acid to palmitic acid (stearic acid/palmitic acid) is 0.5-7.