CLAIMS

[Claim 1] A method for producing a fat composition, the method comprising mixing an oil phase, which contains an oil-soluble emulsifier, and an aqueous phase, wherein a water content of the aqueous phase is adjusted to 0.5 to 2.0 times a content of the ascorbic acid, wherein a pH of the aqueous phase is adjusted to 2.5 to 5.3, and wherein the aqueous phase is an aqueous solution containing an ascorbic acid at an amount of 50 to 50,000 mass ppm as ascorbic acid equivalent relative to the oil phase.

[Claim 2] The method according to claim 1, wherein the oil phase contains a glycerin.