Claims

[Claim 1]

A paste containing fine food particles, comprising fine food particles of one or more selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, and an oil/fat, obtained by subjecting one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit to a pulverizing processing in the presence of the oil/fat, wherein the paste satisfies all of (1) to (5) and satisfies one or more of (6-1) to (6-3):

(1) a content of fine food particles is 15% by mass or more and 85% by mass or less;

(2) a total oil/fat proportion is 20% by mass or more and 75% by mass or less;

(3) when ultrasonication is carried out, a modal diameter after the treatment is 0.3 μm or more and 200 μm or less;

(4) a water content is 20% by mass or more and 80% by mass or less;

(5) a maximum particle size is larger than 100 μm;

(6-1) a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less;

(6-2) a sliding angle on a clean glass surface at a measurement temperature of 20°C is 50° or more; and

(6-3) an advancing contact angle on a clean glass surface at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

[Claim 2]

The paste containing fine food particles according to claim 1, wherein, when the ultrasonication is carried out, a specific surface area per unit volume after the treatment is 0.08 m^2/mL or more, and the specific surface area per unit volume after the treatment increases by 1.1 times or more compared with that before the treatment.

[Claim 3]

The paste containing fine food particles according to claim 1 or 2, wherein, when the ultrasonication is carried out, the paste satisfies a formula: $\alpha \times 2.6 + \beta \times 0.03 \geq 2.2$ where a specific surface area per unit volume (m^2/mL) is α and a contact angle (°) on a clean glass surface at a measurement temperature of 20°C is β.

[Claim 4]

The paste containing fine food particles according to any one of claims 1 to 3, wherein, when the ultrasonication is carried out, the maximum particle size after the treatment decreases in the range of 10% or more and 95% or less compared with that before the treatment.

[Claim 5]

The paste containing fine food particles according to any one of claims 1 to 4, wherein a

modal diameter before the ultrasonication is 20 μm or more and 400 μm or less.

[Claim 6]

The paste containing fine food particles according to any one of claims 1 to 5, comprising an edible part as the food.

[Claim 7]

The paste containing fine food particles according to any one of claims 1 to 6, wherein a 50% integrated diameter (median diameter) in the case where the ultrasonication is carried out is 0.3 μm or more and 150 μm or less.

[Claim 8]

The paste containing fine food particles according to any one of claims 1 to 7, wherein a viscosity measured with a Bostwick viscometer at a measurement temperature of 20°C for a measuring time of 10 seconds is 0.1 cm or more and 22.0 cm or less.

[Claim 9]

The paste containing fine food particles according to any one of claims 1 to 8, wherein a ratio of the water content to the total oil/fat content is from 1:4 to 4:1.

[Claim 10]

The paste containing fine food particles according to any one of claims 1 to 9, comprising both an edible part and an inedible part originating from the same type of food.

[Claim 11]

The paste containing fine food particles according to any one of claims 1 to 10, wherein the food subjected to the pulverizing processing is a dried food.

[Claim 12]

The paste containing fine food particles according to any one of claims 1 to 11, wherein the food subjected to the pulverizing processing is a food having a water activity value of 0.95 or less.

[Claim 13]

The paste containing fine food particles according to any one of claims 1 to 12, wherein the pulverizing processing is a medium stirring mill processing and/or a homogenizer treatment.

[Claim 14]

The paste containing fine food particles according to any one of claims 1 to 13, wherein the pulverizing processing is a wet pulverizing processing.

[Claim 15]

A food and drink product comprising the paste containing fine food particles according to any one of claims 1 to 14.

[Claim 16]

A liquid seasoning comprising the paste containing fine food particles according to any

one of claims 1 to 14.

[Claim 17]

A method for suppressing oil release during storage of a paste containing fine food particles, the method comprising subjecting, to a size reduction processing, a food-containing mixed liquid containing 10% by mass or more and 70% by mass or less of one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, 10% by mass or more and 70% by mass or less of an oil/fat, and 15% by mass or more and 70% by mass or less of water such that a modal diameter in the case where ultrasonication is carried out is 0.3 μm or more and 200 μm or less; a maximum particle size before the ultrasonication is larger than 100 μm; a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less; a sliding angle at a measurement temperature of 20°C is 50° or more; and an advancing contact angle at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

[Claim 18]

A method for producing a paste containing fine food particles, the method comprising subjecting, to a size reduction processing, a food-containing mixed liquid containing 10% by mass or more and 70% by mass or less of one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, 10% by mass or more and 70% by mass or less of an oil/fat, and 15% by mass or more and 70% by mass or less of water such that a modal diameter in the case where ultrasonication is carried out is 0.3 μm or more and 200 μm or less; a maximum particle size before the ultrasonication is larger than 100 μm; a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less; a sliding angle at a measurement temperature of 20°C is 50° or more; and an advancing contact angle at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

[Claim 19]

The method according to claim 17 or 18, wherein the food subjected to the pulverizing processing is a dried food.

[Claim 20]

The method according to claim 19, wherein the food subjected to the pulverizing processing is a food having a water activity value of 0.95 or less.

[Claim 21]

The method according to any one of claims 17 to 20, wherein the pulverizing processing is a medium stirring mill processing and/or a homogenizer treatment.

[Claim 22]

The method according to any one of claims 17 to 21, wherein the pulverizing processing is a wet pulverizing processing.