CLAIMS

1. A method for producing a heating odor suppressor for use in a cooking oil or fat composition, characterized in that the method comprises:

a step of roasting a raw oil ingredient derived from corn to obtain a corn-derived roasted raw oil ingredient;

a step of crushing, extracting or pressing the roasted raw oil ingredient to obtain a roasted oil; and

a step of refining the roasted oil by conducting at least a degumming process to obtain a refined oil as the heating odor suppressor.

2. The method for producing a heating odor suppressor for use in a cooking oil or fat composition according to claim 1, wherein the step of roasting is conducted at 130°C or higher to 180°C or lower.

3. The method for producing a heating odor suppressor for use in a cooking oil or fat composition according to claim 2, wherein the step of roasting is conducted for more than zero minutes to 90 minutes or less.

4. The method for producing a heating odor suppressor for use in a cooking oil or fat composition according to

any of claims 1 to 3, wherein the cooking oil or fat composition is for use in fried foods.

5. A method for suppressing a heating odor in a cooking oil or fat composition, characterized in that a heating odor suppressor obtained by the method according to any of claims 1 to 4 is included in the cooking oil or fat composition.

6. The method for suppressing a heating odor in a cooking oil or fat composition according to claim 5, wherein the heating odor suppressor is included in the cooking oil or fat composition in an amount of 0.01% by mass or more to 10% by mass or less in terms of the refined oil.

7. The method for suppressing a heating odor in a cooking oil or fat composition according to claim 5 or 6, wherein the cooking oil or fat composition is for use in fried foods.