[Table 5]

	Oil or fat added	Iodine value (IV)	t18:1 amount (% by weight)	t18:2 amount (% by weight)	Trans fatty acid amount (% by weight)	POV	Sweetness	Milk flavor	Deterioration odor
Control	Soybean oil	130	0	0.5	0.9	0	-	-	-
Comparative Example 6	Extremely hardened and hydrogenated palm oil	0	0	0	0	0	1	1	4
Comparative Example 7	Oxidized and partially hydrogenated soybean oil	83	47	10.0	57	0	2	2	4
Example 12	Oxidized and partially hydrogenated soybean oil	82	47	10.0	57	48	4	3	4
~~Example 13~~ Reference Example 1	Oxidized and partially hydrogenated palm oil	46	6.5	0.8	7.3	53	3	3	4
Example 14	Oxidized and partially hydrogenated linseed oil	113	24.8	37.2	62	30	4	4	4
Example 15	Oxidized and partially hydrogenated linseed oil	121	26.6	37.4	64	28	4	4	4

[CLAIMS]

[Claim 1]

A sweetness and/or milk flavor enhancer, comprising an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300 as an active ingredient.

[Claim 2]

The sweetness and/or milk flavor enhancer according to claim 1, wherein the content of trans fatty acids of the oxidized and partially hydrogenated oil or fat is 5 to 75% by weight.

[Claim 3]

The sweetness and/or milk flavor enhancer according to claim 1, wherein the content of C18:2 trans isomers in all constituent fatty acids of the oxidized and partially hydrogenated oil or fat is 5 to 60% by weight.

[Claim 4]

The sweetness and/or milk flavor enhancer according to claim 1, wherein the iodine value of the oxidized and partially hydrogenated oil or fat is 35 to 135.

[Claim 5]

The sweetness and/or milk flavor enhancer according to claim 1, which contains 0.003 to 10% by weight of the oxidized and partially hydrogenated oil or fat.

[Claim 6]

The sweetness and/or milk flavor enhancer according to claim 1, which is made of a powdered oil or fat.

[Claim 7]

The sweetness and/or milk flavor enhancer according to claim 6, which is obtained by powdering and drying an emulsion obtained by stirring a mixture containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, an

edible oil or fat, an emulsifier, a powdered base material, and water.

[Claim 8]

The sweetness and/or milk flavor enhancer according to claim 7, wherein a fat globule diameter (median diameter) of the powder is 0.2 to 2.0 μm.

[Claim 9]

An oil or fat composition, comprising the sweetness and/or milk flavor enhancer according to claim 1.

[Claim 10]

A food comprising the sweetness and/or milk flavor enhancer according to claim 1 or cooked using the enhancer.

[Claim 11]

A method for producing a sweetness and/or milk flavor enhancer, which comprises adding an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300 as an active ingredient.

[Claim 12]

A method for enhancing sweetness and/or milk flavor of cooked foods, which comprises cooking by adding a sweetness and/or milk flavor enhancer containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300 as an active ingredient to a food material.

[Claim 13]

A method for enhancing the sweetness of cooked foods, which comprises cooking by adding a sweetness enhancer containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300 as an active ingredient to a food material so that the oxidized and partially hydrogenated oil or fat is 0.00002 to 200 times per sugar content of the food material.

[CLAIMS]

[Claim 1]

A sweetness and/or milk flavor enhancer, comprising an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, trans fatty acids of 5 to 75% by weight, C18:2 trans isomers in all constituent fatty acids of 5 to 60% by weight, and iodine value of 35 to 135 as an active ingredient.

[Claim 2]

The sweetness and/or milk flavor enhancer according to claim 1, which contains 0.003 to 10% by weight of the oxidized and partially hydrogenated oil or fat.

[Claim 3]

The sweetness and/or milk flavor enhancer according to claim 1 or 2, which is made of a powdered oil or fat.

[Claim 4]

The sweetness and/or milk flavor enhancer according to claim 3, which is obtained by powdering and drying an emulsion obtained by stirring a mixture containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, trans fatty acids of 5 to 75% by weight, C18:2 trans isomers in all constituent fatty acids of 5 to 60% by weight, and iodine value of 35 to 135, an edible oil or fat, an emulsifier, a powdered base material, and water.

[Claim 5]

The sweetness and/or milk flavor enhancer according to claim 4, wherein a fat globule diameter (median diameter) of the powder is 0.2 to 2.0 μm.

[Claim 6]

An oil or fat composition, comprising the sweetness and/or milk flavor enhancer

according to claim 1 or 2.

[Claim 7]

A food comprising the sweetness and/or milk flavor enhancer according to any one of claims 1 to 6 or cooked using the enhancer.

[Claim 8]

A method for producing a sweetness and/or milk flavor enhancer, which comprises adding an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, trans fatty acids of 5 to 75% by weight, C18:2 trans isomers in all constituent fatty acids of 5 to 60% by weight, and iodine value of 35 to 135 as an active ingredient.

[Claim 9]

A method for enhancing sweetness and/or milk flavor of cooked foods, which comprises cooking by adding a sweetness and/or milk flavor enhancer containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, trans fatty acids of 5 to 75% by weight, C18:2 trans isomers in all constituent fatty acids of 5 to 60% by weight, and iodine value of 35 to 135 as an active ingredient to a food material.

[Claim 10]

A method for enhancing the sweetness of cooked foods, which comprises cooking by adding a sweetness enhancer containing an oxidized and partially hydrogenated oil or fat having peroxide value of 25 to 300, trans fatty acids of 5 to 75% by weight, C18:2 trans isomers in all constituent fatty acids of 5 to 60% by weight, and iodine value of 35 to 135 as an active ingredient to a food material so that the oxidized and partially hydrogenated oil or fat is 0.00002 to 200 times per sugar content of the food material.