

VEGETABLE-PROTEIN-CONTAINING LIQUID FOOD PRODUCT AND METHOD FOR PRODUCING SAME

Abstract

The present invention addresses the problem of providing a vegetable-protein-containing liquid food product that has exceptional salt resistance and that is not susceptible to clumping during sterilization by heating. In the present invention, a raw material that contains a vegetable protein, a salt-containing seasoning, and at least one emulsifier selected from the group consisting of polyglycerine fatty acid esters that have an HLB of 7 or greater and a polymerization degree of 5 or higher and that are formed from C14-18 constituent fatty acids, polyglycerine fatty acid esters that have an HLB of 12 or higher and a polymerization degree of 10 or higher and that are formed from C10-12 constituent fatty acids, sucrose fatty acid esters that have an HLB of 5 or higher and that are formed from C14-18 constituent fatty acids, and sorbitan fatty acid esters that have an HLB of 15 or higher and that are formed from C12-18 constituent fatty acids is mixed and then sterilized by heating, thereby making it possible to produce a vegetable-protein-containing liquid food product that has exceptional salt resistance.