Claims

[Claim 1]

A method for producing a dried edible plant composition,

the dried edible plant composition comprising a non-edible part of an edible plant selected from the group consisting of vegetables, cereals and beans in which the moisture content is 50% by mass or more (except stems and leaves), in a dried state, in an amount of 3% by mass or more and 70% by mass or less based on the total mass of an edible part and the non-edible part,

the method comprising:

a step of crushing and mixing the edible part and the non-edible part such that an average distance between a cutting surface of a crushed edible plant and an opposing cutting surface may be 100 μm or more and 2 cm or less; and

a step of drying the edible plant until a moisture content reaches 10% by mass or less by forced-air drying at a temperature of 20°C or more and 80°C or less,

wherein the non-edible part of the edible plant is a "disposal site" described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition).

[Claim 2]

The method for producing a dried edible plant composition according to claim 1, wherein any one of a

conveyor type dryer, a flat dryer, or a box-type shelf dryer is used in the forced-air drying.

[Claim 3]

The method for producing a dried edible plant composition according to claim 1 or 2, wherein the edible plant is placed on a mesh.

[Claim 4]

The method for producing a dried edible plant composition according to any one of claims 1 to 3, wherein a crushing aspect of the edible part and the non-edible part of the edible plant is one or more selected from the group consisting of cutting into dices, chopped form, and minced form.

[Claim 5]

The method for producing a dried edible plant composition according to any one of claims 1 to 4, wherein the edible part and the non-edible part of the edible plant are derived from the same kind of edible plant.

[Claim 6]

The method for producing a dried edible plant composition according to any one of claims 1 to 5, wherein the edible part and the non-edible part of the edible plant are derived from the same individual edible plant.

[Claim 7]

The method for producing a dried edible plant composition according to any one of claims 1 to 6,

wherein the edible plant is one or more selected from the group consisting of pod of green soybean; bract, pistil or cob of corn; pith or seed or both ends of pumpkin; stem end or core or seed of bell pepper or paprika; skin or petiole of beet; stem end of tomato; core of cabbage; core of cabbage; plant foot of spinach; pod of pea, seed skin or pod of broad bean; and root tip or petiole base of carrot.

[Claim 8]

The method for producing a dried edible plant composition according to any one of claims 1 to 7, wherein the edible plant is one or more selected from the group consisting of paprika, beet, green soybean, corn, carrot, pumpkin, pea, broad bean, spinach, and tomato.

[Claim 9]

The method for producing a dried edible plant composition according to any one of claims 1 to 8, wherein the non-edible part of the edible plant is one or more selected from the group consisting of stem end, core or seed of paprika; root tip, skin or petiole of beet; pod of green soybean; bract, pistil or cob of corn; root tip or petiole base of carrot; pith or seed or both ends of pumpkin; pod of pea; seed skin or pod of broad bean; plant foot of spinach; and stem end of tomato.

[Claim 10]

The method for producing the dried edible plant composition according to any one of claims 1 to 9,

wherein the temperature at the forced-air drying is 20°C or more and 70°C or less.

[Claim 11]

A method for drying an edible plant,

the edible plant comprising a non-edible part of the edible plant, in a dried state, in an amount of 3% by mass or more and 70% by mass or less based on the total mass of an edible part and the non-edible part selected from the group consisting of vegetables, cereals and beans in which the moisture content is 50% by mass or more (except stems and leaves),

the method comprising:

crushing and mixing the edible part and the non-edible part such that an average distance between a cutting surface of a crushed edible plant and an opposing cutting surface may be 100 μm or more and 2 cm or less; and

drying until a moisture content reaches 10% by mass or less by forced-air drying at a temperature of 20°C or more and 80°C or less,

wherein the non-edible part of the edible plant is a "disposal site" described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition).