CLAIMS

1. A fat composition when used in enhancing taste, comprising: ascorbic acid in an amount of 50 to 50,000 ppm; and a ratio of water to ascorbic acid to 0.5:1 to 1.19:1.

2. The fat composition according to claim 1, further comprising glycerin and/or a glycerin fatty acid ester.

3. The fat composition according to claim 1 or 2, wherein an average emulsified particle size of the fat composition is 1,000 nm or less, wherein the average emulsified particle size is determined by dynamic light scattering.

4. The fat composition according to any one of claims 1 to 3, comprising the ascorbic acid in an amount of 100 to 50,000 ppm.

5. A food comprising the fat composition according to any one of claims 1 to 4 in an amount of 100 to 5,000 ppm.

6. A method of producing a fat composition when used in enhancing taste, the method comprising: mixing an oil phase and an aqueous phase to prepare a raw material; and adjusting a ratio of water to ascorbic acid to 0.5:1 to

1.19:1,

wherein the aqueous phase is an aqueous solution containing 50 to 50,000 ppm of the ascorbic acid relative to the oil phase.

7. The method of producing a fat composition according to claim 6, further comprising performing a dehydration process on the raw material prepared by mixing the oil phase and the aqueous phase.

8. The method of producing a fat composition according to claim 6 or 7, wherein the oil phase contains glycerin and/or a glycerin fatty acid ester.

9. The method of producing a fat composition according to any one of claims 6 to 8, wherein an average particle size of the fat composition after an amount of the water is adjusted to an amount of 0.5 to 2.0 times an amount of the ascorbic acid is 1,000 nm or less, wherein the average emulsified particle size is determined by dynamic light scattering.

10. The method of producing a fat composition according to claim 7, wherein the dehydration process is performed under reduced pressure.

11. The method of producing a fat composition according to claim 10, further comprising: adjusting a temperature of the raw material prepared by mixing the oil phase and the aqueous phase to 50 to 130°C; and stirring under reduced pressure of 0.5 to 50 Torr (0.066 kPa to 6.66 kPa).