

EMULSIFIED FOOD PRODUCT COMPOSITION

ABSTRACT

The purpose of the present invention is to provide an emulsified food product composition having good fluidity and emulsification stability, even when subjected to heat sterilization treatment, with which gastro-esophageal reflux can be prevented by gelling upon entering the stomach. By adding a gelling agent for gelling in the acidic region, at least one emulsion stabilizer selected from the group consisting of gum arabic and gum ghatti, and a divalent metal salt to the emulsified food product composition comprising a lipid, it is possible to realize the property of gelling upon entering the stomach and obtain good fluidity and emulsification stability, even if a heat sterilization treatment is used.

(No. Suitable Fig.)