Title of Invention:

OIL-IN-WATER EMULSION AND PRODUCTION METHOD THEREFOR

Abstract

An object of the present invention is to prepare an oil-in-water emulsion of 100 nm or less having an excellent transparency without using a synthetic emulsifier and/or an organic solvent, and to apply the oil-in-water emulsion to food and drink. An oil-in-water emulsion having an emulsion particle size of 100 nm or less and prepared by blending from 0.5 to 35 mass% of an oily material with a protein material having properties described below in an amount of from 30 to 1200 mass% in terms of crude protein content relative to the oily material, from 1 to 80 mass% of a readily water-soluble substance, and from 5 to 70 mass% of water is used. The protein material has properties such that an aqueous solution of the protein material having a crude protein content of 20 mass% exhibits a viscosity of 10000 mPa·s or less as measured at 25°C after being heated at 80°C for 30 minutes, and the protein material has a 0.22 M TCA solubility of from 30% to 95%. The food and drink to which the emulsion of the present invention is added can impart a strong kokumi taste.