

Abstract

OIL-AND-FAT COMPOSITION AND MANUFACTURING METHOD THEREOF

The purpose of the present invention is to provide: a novel oil-and-fat composition usable as an oil-and-fat sensation imparting material that can impart an oil-and-fat sensation to food and drink at a more natural and moderate intensity or can enhance or improve the oil-and-fat feeling in food and drink, and that can further enhance the flavor or texture that can be sensed in the oral cavity, such as a richness of taste, depth of taste, voluminous feeling, and feeling on the tongue; and a novel manufacturing method therefor. The present invention pertains to an oil-and-fat composition that has a moisture content of less than 1.0 mass% and that includes:

5 enhance or improve the oil-and-fat feeling in food and drink, and that can further enhance the flavor or texture that can be sensed in the oral cavity, such as a richness of taste, depth of taste, voluminous feeling, and feeling on the tongue; and a novel manufacturing method therefor. The present invention pertains to an oil-and-fat composition that has a moisture content of less than 1.0 mass% and that includes:

10 component A that is three types of free fatty acids comprising free palmitic acid, free oleic acid, and free stearic acid; and component B that is two types of unsaturated aldehydes comprising 2-decenal and 2-octenal, wherein 0.002-0.2 parts by mass of component B is contained with respect to 100 parts by mass of component A, and at least 8.5 mass% of component A is contained with respect to the total mass of the

15 composition.

No Suitable Figure