[DESCRIPTION]

[TITLE OF INVENTION]

METHOD FOR REDUCING AMOUNT OF SUGAR USED IN CHOCOLATE

[Technical Field]

[0001]

The present invention relates to a method for reducing an amount of sugar used in chocolate.

[Background Art]

[0002]

Various compounds have been disclosed as sweetness potentiators. For example, Patent Literature 1 discloses a compound having a prescribed structure as a sweetness potentiator.

In Patent Literature 2, as a surfactant additive that improves sweetness when used in combination with a sweetness potentiator having a prescribed structure, the following examples are disclosed: polysorbate (for example, polyoxyethylene sorbitan monooleate (polysorbate 80), polysorbate 20, polysorbate 60), sodium dodecylbenzenesulfonate, dioctyl sulfosuccinate or dioctyl sodium sulfosuccinate, sodium dodecyl sulfate, cetylpyridinium chloride (hexadecylpyridinium chloride), hexadecyltrimethylammonium bromide, sodium cholate, carbamoyl, choline chloride, sodium glycocholate, sodium taurodeoxycholate, lauroyl arginate, sodium stearoyl lactylate, sodium taurocholate, lecithin, sucrose oleate ester, sucrose stearate esters, sucrose palmitate esters, and sucrose laurate.

Patent Literature 3 discloses a palate-enhancing compound containing a taste-enhancing compound and choline chloride.

Patent Literature 4 discloses “low-calorie chocolate with an improved texture characterized by using Palatinit and highly hygroscopic sugar as carbohydrates, and lecithin and lipophilic emulsifiers other than lecithin as emulsifiers.”

In Patent Literature 3, choline is required to be used in the form of a chloride salt, which is complicated.

In Patent Literature 4, it is indispensable to use Palatinit as a carbohydrate, and there may be restrictions on a formulation.

Upon further studying to achieve the objective, the inventor of the present invention discovered that incorporating a prescribed amount of phosphatidylcholine in chocolate that contains a prescribed amount of sugar makes it possible to enhance the sweetness of the sugar, resultantly making it possible to reduce the amount of sugar used, whereupon the inventor perfected the present invention.

[0006]

That is, the present invention relates to the following aspects:

(1) A method for reducing an amount of sugar used in chocolate, in which chocolate containing 2% to 30% by mass of sugar contains 0.01% to 0.65% by mass of phosphatidylcholine.

(2) Chocolate containing: 0.01% to 0.65% by mass of phosphatidylcholine; and 2% to 30% by mass of sugar.

(3) A method for producing chocolate, in which the chocolate contains 2% to 30% by mass of sugar and contains 0.01% to 0.65% by mass of phosphatidylcholine.

[Advantageous Effects of Invention]

[0007]

According to the present invention, the amount of sugar used in chocolate can be reduced by a simple method.

[Description of Embodiments]

[0008]

The term “chocolate” in the present invention is a food made by mixing sugar, cocoa butter, powdered milk, and the like with cocoa mass as a main raw material obtained by

usual amount of sugar can be felt.

Furthermore, in the present invention, examples of high-intensity sweeteners include sucralose, aspartame, and stevia, and not using one or more selected from these is also a characteristic of the present invention.

[0014]

Lecithin containing phosphatidylcholine is a material that has conventionally been used in chocolate. However, it has not been recognized that the use of lecithin in chocolate in which a usual amount of sugar is present tends to significantly increase the sweetness. That is, the present invention is the invention based on the finding of the effect of being capable of enhancing sweetness in chocolate with a reduced amount of sugar using lecithin.

[0015]

In the present invention, chocolate is required to contain 0.01% to 0.65% by mass of PC. This amount is more desirably 0.04% to 0.6% by mass, and more desirably 0.07% to 0.5% by mass. An effect of enhancing suitable sweetness can be obtained by a suitable amount of PC.

PC is contained in lecithin, and the formulation amount of general lecithin in chocolate is 0.5% to 2% by mass, but this amount can be changed according to the amount of PC contained in lecithin. The formulation amount herein is an amount that is added to a chocolate formulation.

[0016]

PC according to the present invention can be added as lecithin as described above. Examples of types of lecithin include general soybean lecithin and also include sunflower lecithin, rapeseed lecithin, and egg yolk lecithin, of which soybean lecithin is most desirable. In addition, lecithin that has been appropriately purified, fractionated, and enzymatically degraded can be used.

[0017]

A more specific method will be described below.