CLAIMS

1. A method for producing a food (excluding a method for producing a food, an outer layer of which is a batter), the method comprising:

a step of mixing a component (A1) below with a food material to obtain a mixture for an outer layer;

a step of mixing a food material to obtain a mixture for an inner layer; and

a step of wrapping the mixture for an inner layer with the mixture for an outer layer to obtain a food composition, wherein

in the step in which the mixture for an inner layer is obtained, an edible oil and fat composition is added to the mixture for an inner layer such that a blending amount is equal to or more than 0.3% by mass and equal to or less than 40% by mass, and

a content of the component (A1) contained in the mixture for an outer layer is equal to or more than 0.05% by mass and equal to or less than 20% by mass in the food composition,

component (A1): a starch composition satisfying conditions of (1) to (4) below,

(1) a starch content is equal to or more than 75% by mass,

(2) molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass is contained in an amount of equal to or more than 3% by mass and equal to or less than 45% by mass, and a peak molecular weight of the molecular weight-reduced starch is equal to or more than 3×10^3

and equal to or less than 5×10^4,

(3) a degree of swelling in cold water at 25°C is equal to or more than 5 and equal to or less than 20, and

(4) a content of the component (A1) under a sieve having a mesh size of 0.25 mm and on a sieve having a mesh size of 0.038 mm is equal to or more than 15% by mass and equal to or less than 100% by mass.

2. The method according to claim 1,

wherein a blending amount of the component (A1) is equal to or more than 0.08% by mass and equal to or less than 25% by mass in the mixture for an outer layer.

3. The method according to claim 1 or 2,

wherein a content of the mixture for an outer layer is equal to or more than 10% by mass and equal to or less than 90% by mass with respect to a total amount of the mixture for an outer layer and the mixture for an inner layer.

4. The method according to any one of claims 1 to 34,

wherein the food is a food cooked with heat.

5. The method according to any one of claims 1 to 4,

wherein a content of the component (A1) under a sieve having a mesh size of 3.35 mm and on a sieve having a mesh size of 0.038 mm is equal to or more than 60% by mass and equal to or less than 100% by mass.

6. The method according to any one of claims 1 to 5,

wherein the food is one selected from a processed fish or livestock meat product food, a processed fish or livestock meat product-like food, and a bakery food wrapping filling.

7. A food composition obtained by wrapping a mixture for an inner layer with a mixture for an outer layer (excluding a composition for a food, an outer layer of which is a batter),

wherein the mixture for an outer layer contains a component (A1) below,

the mixture for an inner layer contains an edible oil and fat composition in an amount of equal to or more than 0.3% by mass and equal to or less than 40% by mass, and

a content of the component (A) contained in the mixture for an outer layer is equal to or more than 0.05% by mass and equal to or less than 20% by mass in the food composition,

component (A1): a starch composition satisfying conditions of (1) to (4) below,

(1) a starch content is equal to or more than 75% by mass,

(2) molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass is contained in an amount of equal to or more than 3% by mass and equal to or less than 45% by mass, and a peak molecular weight of the molecular weight-reduced starch is equal to or more than 3×10^3 and equal to or less than 5×10^4,

(3) a degree of swelling in cold water at 25°C is equal to

or more than 5 and equal to or less than 20, and

(4) a content of the component (A1) under a sieve having a mesh size of 0.25 mm and on a sieve having a mesh size of 0.038 mm is equal to or more than 15% by mass and equal to or less than 100% by mass.

8. The food composition according to claim 7,

wherein a content of the component (A1) is equal to or more than 0.08% by mass and equal to or less than 25% by mass in the mixture for an outer layer.

9. The food composition according to claim 7 or 8,

wherein a content of the mixture for an outer layer is equal to or more than 10% by mass and equal to or less than 90% by mass with respect to a total amount of the mixture for an outer layer and the mixture for an inner layer.

10. A food comprising the food composition according to any one of claims 7 to 9.

11. The food according to claim 10,

wherein the food is one selected from a processed fish or livestock meat product food, a processed fish or livestock meat product-like food, and a bakery food wrapping filling.

12. A method for improving a juicy texture of a food containing a food composition obtained by wrapping a mixture for an inner

layer with a mixture for an outer layer (excluding a method for improving a juicy texture of a food, an outer layer of which is a batter), the method comprising:

incorporating a component (A1) below into the mixture for an outer layer, wherein

the mixture for an inner layer contains an edible oil and fat composition in an amount of equal to or more than 0.3% by mass and equal to or less than 40% by mass, and

a content of the component (A) contained in the mixture for an outer layer is equal to or more than 0.05% by mass and equal to or less than 20% by mass in the food composition,

component (A1): a starch composition satisfying conditions of (1) to (4) below,

(1) a starch content is equal to or more than 75% by mass,

(2) molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass is contained in an amount of equal to or more than 3% by mass and equal to or less than 45% by mass, and a peak molecular weight of the molecular weight-reduced starch is equal to or more than 3×10^3 and equal to or less than 5×10^4,

(3) a degree of swelling in cold water at 25°C is equal to or more than 5 and equal to or less than 20, and

(4) a content of the component (A1) under a sieve having a mesh size of 0.25 mm and on a sieve having a mesh size of 0.038 mm is equal to or more than 15% by mass and equal to or less than 100% by mass

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13. A method for improving an appearance, at the time of eating, of a food containing a food composition obtained by wrapping a mixture for an inner layer with a mixture for an outer layer (excluding a method for improving an appearance, at the time of eating, of a food, an outer layer of which is a batter), the method comprising:

incorporating a component (A1) below into the mixture for an outer layer, wherein

the mixture for an inner layer contains an edible oil and fat composition in an amount of equal to or more than 0.3% by mass and equal to or less than 40% by mass, and

a content of the component (A) contained in the mixture for an outer layer is equal to or more than 0.05% by mass and equal to or less than 20% by mass in the food composition,

component (A1): a starch composition satisfying conditions of (1) to (4) below,

(1) a starch content is equal to or more than 75% by mass,

(2) molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass is contained in an amount of equal to or more than 3% by mass and equal to or less than 45% by mass, and a peak molecular weight of the molecular weight-reduced starch is equal to or more than 3×10^3 and equal to or less than 5×10^4,

(3) a degree of swelling in cold water at 25°C is equal to or more than 5 and equal to or less than 20, and

(4) a content of the component (A1) under a sieve having a

mesh size of 0.25 mm and on a sieve having a mesh size of 0.038 mm is equal to or more than 15% by mass and equal to or less than 100% by mass.