[CLAIMS]

[Claim 1]

The base material for a coagulated egg-like gelatinized product used for producing the coagulated egg-like gelatinized product like a heat-coagulated product of a beaten egg containing liquid egg yolk by adding the base material to a calcium solution containing calcium ions, the base material containing an alginate, an edible fat or oil, and a glucide, wherein the base material for the coagulated egg-like gelatinized product has a content of the edible fat or oil of 10-23 mass%, a content of the glucide of 3-13 mass%, and further contains a coloring agent.

[Claim 2]

The base material for a coagulated egg-like gelatinized product according to claim 1, further comprising a protein.

[Claim 3]

The base material for a coagulated egg-like gelatinized product according to claim 2, wherein the protein comprises a plant protein.

[Claim 4]

The base material for a coagulated egg-like gelatinized product according to claim 1, further comprising an emulsifier.

[Claim 5]

The base material for a coagulated egg-like gelatinized product according to claim 4, wherein the emulsifier comprises at least one of a hydrophilic emulsifier having an HLB value of 10 or more and a lysophospholipid.

[Claim 6]

The base material for a coagulated egg-like gelatinized product according to claim 1, further comprising sodium chloride, wherein the sodium chloride concentration in water is 0.5% by mass or more and 5% by mass or less.

[Claim 7]

The base material for a coagulated egg-like gelatinized product according to claim 1, wherein the coloring agent is a lipid-soluble coloring agent.

[Claim 8]

A method for producing the coagulated egg-like gelatinized product comprises adding a base material for the coagulated egg-like gelatinized product to a calcium solution to produce the coagulated egg-like gelatinized

product, which contains calcium alginate, an edible fat or oil, and a glucide, and is like a heat-coagulated material of a beaten egg containing liquid egg yolk, the method comprising a step of preparing a coagulated egg-like gelatinized product without filling a bag, wherein the base material for a coagulated egg-like gelatinized product has a content of the edible fat or oil of 10% by mass or more and 23% by mass or less, a content of the glucide of 3% by mass or more and 13% by mass or less, and further contains a coloring agent.

[Claim 9]

A soup-like food containing a coagulated egg-like gelatinized product containing calcium alginate, an edible fat or oil, and a glucide, wherein a content of the edible fat or oil is 10-23 mass%, a content of the glucide is 3-13 mass%, and a coloring agent is further contained.