degradation product as an active ingredient, wherein the content ratio of free oleic acid to the total amount of free stearic acid and free oleic acid in the masking agent is 80% to 99.9% in mass ratio. In addition, Patent Literature 4 (Japanese Patent No. 3344522) describes heating an animal or vegetable oil and/or fat and water in the presence of oxygen to generate a flavor, and collecting the exhausted oxygen in a fatty acid triglyceride solution. Patent Document 5 (Japanese Patent Application Publication No. 2013-121325) states that an aldehyde and an unsaturated aldehyde impart a preferred savor derived from a hardened oil.

However, since taste is a sensation created by intertwined complex factors, it is unpredictable what compounds and compositions will lead to a highly balanced savor improving ingredient with good aftertaste while imparting natural oily and greasy feeling. Therefore, the demand for better savor improving ingredients is inexhaustible.

Citation List

Patent Literatures

Patent Literature 1: Japanese Patent No. 4596475

Patent Literature 2: Chinese Patent Publication No. 101194704

Patent Literature 3: Japanese Patent No. 5349399

Patent Literature 4: Japanese Patent No. 3344522

Patent Literature 5: Japanese Patent Application Publication No. 2013-121325

Summary ~~of Invention~~

In a first aspect, the present disclosure refers to an oil-and-fat composition consisting of the following ingredients A and ingredients B, and a base oil,

ingredients A: three types of free fatty acids including free palmitic acid, free oleic acid, and free stearic acid, and

ingredients B: two types of unsaturated aldehydes including 2-decenal and 2-octenal,

wherein the composition comprises the ingredients B in an amount of 0.002 to 0.2 parts by mass relative to 100 parts by mass of the ingredients A, the base oil

is a medium chain fatty acid and/or triacetin, the base oil may have a moisture content of less than 1.0% by mass, and the composition comprises the ingredients A in an amount of 8.5% by mass or more relative to a total mass of the composition.

In another aspect, the present disclosure refers to a method of producing an oil-and-fat composition, comprising subjecting an animal or vegetable oil and/or fat to:

(a) a step of lipase treatment;

(b) a step of dehydration treatment to a moisture content of less than 1.0% by mass; and

(c) a step of heat treatment at 80°C or more and 130°C or less,

wherein the step (b) is performed prior to the step (c), and

the method optionally comprises (d) a step of peroxide removal treatment after the step (c).

In yet another aspect, the present disclosure refers to a method of producing an oil-and-fat composition, comprising the steps of:

obtaining a lipase reaction product by subjecting an animal or vegetable oil and/or fat to lipase treatment;

obtaining a heated reaction product by subjecting an animal or vegetable oil and/or fat to dehydration treatment to a moisture content of less than 1.0% by mass and then heat treatment to 80°C or more and 130°C or less; and

mixing the lipase reaction product and the heated reaction product,

wherein the heated reaction product is optionally further subjected to peroxide removal treatment after the heat treatment.

In a further aspect, the present disclosure refers to an oil-and-fat composition obtained by the method disclosed herein.

In another aspect, the present disclosure refers to an aroma composition comprising the oil-and-fat composition disclosed herein.

In yet another aspect, the present disclosure refers to a food and/or beverage comprising the oil-and-fat composition or the aroma composition disclosed herein.

Problems to be solved by the invention

The present invention aims to provide a novel oil-and-fat composition which can be used as an ingredient for imparting oily and greasy feeling, and a novel method of producing the same. The oil-and-fat composition can impart oily and greasy feeling to a food and/or beverage with more natural and appropriate intensity than conventional taste improvers, flavors, and the like or alternatively can enhance or improve the oily and greasy feeling in the food and/or beverage, and can further enhance the savor and texture felt in the mouth, such as richness, full-bodiness of the taste, volume, and

What is claimed is:

1. An oil-and-fat composition ~~having a moisture content of less than 1.0% by mass, comprising~~consisting of the following ingredients A and ingredients B, and a base oil,

ingredients A: three types of free fatty acids including free palmitic acid, free oleic acid, and free stearic acid, and

ingredients B: two types of unsaturated aldehydes including 2-decenal and 2-octenal,

wherein the composition comprises the ingredients B in an amount of 0.002 to 0.2 parts by mass relative to 100 parts by mass of the ingredients A, the base oil is a medium chain fatty acid and/or triacetin, the base oil may have a moisture content of less than 1.0% by mass, and the composition comprises the ingredients A in an amount of 8.5% by mass or more relative to a total mass of the composition.

~~2. The oil-and-fat composition according to claim 1, further comprising an animal or vegetable oil and/or fat or an oil and/or fat derived from a fatty acid derivative.~~

~~3. The oil-and-fat composition according to claim 2, wherein the animal or vegetable oil and/or fat is at least one selected from the group consisting of beef tallow, lard, chicken fat, mutton tallow, milk fat, olive oil, palm oil, rapeseed oil, corn oil, coconut oil, cocoa butter, coffee oil, cod oil, salmon oil, bonito oil, sardine oil, and tuna oil.~~

24. A method of producing an oil-and-fat composition, comprising subjecting an animal or vegetable oil and/or fat to:

(a) a step of lipase treatment;

(b) a step of dehydration treatment to a moisture content of less than 1.0% by mass; and

(c) a step of heat treatment at 80°C or more and 130°C or less,

wherein the step (b) is performed prior to the step (c), and

the method optionally comprises (d) a step of peroxide removal treatment after the step (c).

35. A method of producing an oil-and-fat composition, comprising the steps of:

obtaining a lipase reaction product by subjecting an animal or vegetable oil and/or fat to lipase treatment;

obtaining a heated reaction product by subjecting an animal or vegetable oil and/or fat to dehydration treatment to a moisture content of less than 1.0% by mass and then heat treatment to 80°C or more and 130°C or less; and

mixing the lipase reaction product and the heated reaction product,

wherein the heated reaction product is optionally further subjected to peroxide removal treatment after the heat treatment.

46. The method of producing an oil-and-fat composition according to claim 24 or 35, wherein the animal or vegetable oil and/or fat is at least one selected from the group consisting of beef tallow, lard, chicken fat, mutton tallow, milk fat, olive oil, palm oil, rapeseed oil, corn oil, coconut oil, cocoa butter, coffee oil, cod oil, salmon oil, bonito oil, sardine oil, and tuna oil.

57. The method of producing an oil-and-fat composition according to any one of claims 24 to 46, wherein the oil-and-fat composition contains

ingredients A: three types of free fatty acids including free palmitic acid, free oleic acid, and free stearic acid, and

ingredients B: two types of unsaturated aldehydes including 2-decenal and 2-octenal,

wherein the composition comprises the ingredients B in an amount of 0.002 to 0.2 parts by mass relative to 100 parts by mass of the ingredients A, and the composition comprises the ingredients A in an amount of 8.5% by mass or more relative to a total mass of the composition.

6~~8~~. An oil-and-fat composition obtained by the method according to any one of claims 2~~4~~ to 5~~7~~.

7~~9~~. An aroma composition comprising the oil-and-fat composition according to ~~any one of~~ claim~~s~~ 1 ~~to 3 and~~or 6~~8~~.

8~~10~~. A food and/or beverage comprising the oil-and-fat composition according to ~~any one of~~ claim~~s~~ 1 ~~to 3 and~~or 8~~6~~, or the aroma composition according to claim 7~~9~~.