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(54) Title: YOLK-CONTAINING LIQUID AND PROCESS FOR PRODUCING OIL-IN-WATER TYPE EMULSION

(54) 発明の名称: 卵黄含有液及び水中油型乳化物の製造法

(57) Abstract: It is intended to provide a yolk-containing liquid which shows scarcely any changes in the taste upon heating and has a favorable texture with little roughness due to heat degeneration of protein, a process for producing the above yolk-containing liquid and a process for producing yolk-containing oil-in-water type emulsion by using the above yolk-containing liquid which causes little scorching or scaling (adhesion) on the heating unit of an apparatus in ultrahigh temperature instantaneous sterilization (UHT), is highly tolerant to baking in case of being used in custard cream, etc. and scarcely undergoes oil-separation or demulsification. A process for producing a yolk-containing liquid characterized by comprising subjecting an aqueous dispersion containing yolk diluted to a concentration of 80% by weight or lower to a first heat treatment at 60 to 78°C and then subjecting the aqueous solution having a yolk concentration of 65% by weight or lower to a second heat treatment at 120°C or higher; the yolk-containing liquid obtained by the above process; and a process for producing an oil-in-water type dispersion characterized by using from 5 to 60% by weight of the above yolk-containing liquid as the yolk component

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