CLAIMS

[Claim 1] An oil-and-fat to be kneaded into a processed food in which a flavor of the processed food is maintained, satisfying all of requirements (A) to (C) below:

(A) a solid fat content (SFC) at 10°C is 10% or more;

(B) an SFC when held at 20°C for 30 minutes is 10% or less; and

(C) the oil-and-fat is a pure vegetable oil-and-fat.

[Claim 2] The oil-and-fat to be kneaded into a processed food according to claim 1, wherein a saturated fatty acid content in constituent fatty acids of the oil-and-fat to be kneaded into a processed food is 20 to 95 mass%.

[Claim 3] The oil-and-fat to be kneaded into a processed food according to claim 1 or 2, wherein a total amount of unsaturated fatty acids in constituent fatty acids of the oil-and-fat to be kneaded into a processed food is 5 to 85 mass%.

[Claim 4] The oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 3, wherein a total amount of lauric acid, myristic acid, palmitic acid, and stearic acid in constituent fatty acids of the oil-and-fat to be kneaded into a processed food is 20 to 90 mass%.

[Claim 5] The oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 4, wherein a total amount of palmitic acid and stearic acid in constituent fatty acids of the oil-and-fat to be kneaded into a processed food is 15 to 65 mass%.

[Claim 6] The oil-and-fat to be kneaded into a processed food according to claim 5,

wherein a total amount of palmitic acid and stearic acid in constituent fatty acids of the oil-and-fat to be kneaded into a processed food is 40 to 60 mass%.

[Claim 7] The oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 6, wherein the oil-and-fat to be kneaded into a processed food contains one or more oils-and-fats selected from the group of palm oil and processed oils-and-fats obtained by fractionating, hydrogenating, or transesterifying palm oil.

[Claim 8] The oil-and-fat to be kneaded into a processed food according to claim 6, wherein the oil-and-fat to be kneaded into a processed food contains palm olein obtained by fractionating palm oil or palm medium-melting-point oil having an IV of 30 to 55 obtained by fractionating palm olein.

[Claim 9] A processed food comprising: the oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 8; and livestock meat and/or a vegetable protein material, wherein a flavor of the processed food is maintained.

[Claim 10] A method for producing a processed food in which a flavor is maintained, the method comprising: a dough preparation step of mixing the oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 8 with livestock meat and/or a vegetable protein material; a molding step of molding the mixture after mixing; and a heating step of heating the mixture after molding.

[Claim 11] A method for maintaining a flavor of a processed food containing livestock meat and/or a vegetable protein material, wherein the oil-and-fat to be kneaded into a

processed food according to any one of claims 1 to 8 is contained.

[Claim 12] A flavor maintaining agent for a processed food, wherein the oil-and-fat to be kneaded into a processed food according to any one of claims 1 to 8 maintains a flavor of a processed food containing livestock meat and/or a vegetable protein material.