

ABSTRACT

METHOD FOR PRODUCING FLAVOR OIL HAVING BURNT CHEESE FLAVOR

5 The present invention addresses the problem of
providing a method for producing a flavor oil having a
burnt cheese flavor, said flavor oil being capable of
imparting a roasted cheese-like fragrant flavor or
enhancing a cheese flavor when just used in cooking. The
10 present inventor found that a flavor oil having a fragrant
burnt cheese flavor can be obtained by a production method
that comprises heating an oil in the presence of 3-20 mass%,
relative to the oil, of a starting material derived from
cheese. In particular, a stronger and better flavor could
15 be obtained by using a cheese powder and conducting the
heating in a reaction system purged with an inert gas.

[No figure]