

OIL-IN-WATER EMULSIONS WITH LOW OIL CONTENT

ABSTRACT

5 Provided are oil-in-water emulsions with low oil
content that have high emulsion stability, whippability and
shape retention after whipping, that melt well in the mouth,
and that have excellent flavor, despite having a low oil
content which is 10-40 wt% oil components. The oil-in-
water emulsions with low oil content contain oils, protein
and water, 10-40 wt% is oil components, 60% or more of the
10 oil phase is lauric oil, and the emulsions contain a solid
oil with a melting point of 40-68°C and an iodine number of
40 or less. The lauric oil is a non-transesterified oil,
0.5-5 wt%, with respect to the entire oil-in-water emulsion,
is a solid oil, and the total solid component is 14-44 wt%.