

DRIED POWDER OF EDIBLE PLANT, FOOD AND BEVERAGE, AND
PRODUCTION METHOD THEREFOR

Technical Field

[0001]

The present invention relates to a dried powder of an edible plant, a food and beverage and a method for producing the same.

Background Art

[0002]

Since a dried powder of a food contains a small amount of moisture and has a large surface area, it can problematically absorb moisture in an atmosphere and get damped easily. When the dried powder gets damped, its usability becomes poor due to generation of lump up, or that the microorganisms propagate and the flavor and color tone deteriorate.

[0003]

As a technique relating to prevention of damping of dried powder, Patent Literature 1 discloses a technique relating to a film for packaging a powdered food which has a sufficient barrier property when it is made into a bag, and which protects the powdered food from moisture and air (oxygen) to prevent deterioration of the quality of the powdered food.

[0004]

However, there has been a problem that a special packaging bag needed to be used. In addition, a method of enclosing a desiccant containing a moisture absorbent such as silica gel, but there is still a similar problem and a possibility of contamination.

[0005]

Therefore, there has been a need for a technique to prevent from quality deterioration caused by damping, by using a dietary material only. For example, Patent Literature 2 discloses a technique relating to a baked food which is baked by covering at least an outer surface with an edible film material. Patent Literature 3 discloses a technique relating to a moisture absorption inhibitory agent or a caking inhibitory agent containing an adhesive composition containing powdery fat/oil. Patent Literature 4 discloses a technique for preventing caking caused by moisture absorption of a powdered food/drink by containing a polyglyceryl fatty acid ester having an HLB value of 5 or less into a powdered food/drink or a raw material thereof.

Prior Art Literatures

Patent Literatures

[0006]

[Patent Literature 1]	JP Hei 10-16122-A
[Patent Literature 2]	JP Hei 2-255045-A
[Patent Literature 3]	JP 2018-148885-A
[Patent Literature 4]	JPWO 2015/182424-A

Summary of the Invention

Problem

[0007]

However, by way of the method recited in Patent Literature 2, the dried powder had a remarkably large surface area, and it was difficult to cover the entire surface with an edible film material or the like. Though the method recited in Patent Literature 3 can be applicable to a powder, there was a problem that the flavor of the adhesive composition containing powder fat/oil per se can affect the flavor of the dried food. Patent Literature 4 teaches that the method recited therein minimizes the organoleptic quality of the powdered food, and it is considered that the flavor of the dried powder is not affected, but it requires additives other than the main food material of the powder food. That is, there is an issue as described above in preventing damping of the dried powder. Damping of the dried powder can cause issues such as deteriorated handling caused by caking of the powder and worsened fluidity, resulting in deterioration in flavor and color tone, and the like.

[0008]

It is an object of the present invention to provide a powder of an edible plant which hardly gets damped in a simple manner, without a substance other than a dried edible plant serving as a main food material for

imparting features to a flavor and a color tone of a dried powder, and a method for producing the same.

Solution

[0009]

As a result of energetic studies in view of the above circumstances, the present inventors focused on the effect of a non-edible part of edible plants, which is not taught in the conventional art. The present inventors newly found that the above problems can be easily solved simultaneously by adjusting the shape characteristics of the powder defined by the repose angle and the "loose bulk density/tight bulk density" to certain ranges. Specifically, it was conventionally believed that the smaller value of the repose angle was advantageous in the industry, due to less crosslinking or the like. However, the present inventors intentionally adjusted the repose angle to a specific value or above. In addition, the higher value of the "loose bulk density/tight bulk density" was believed to be industrially advantageous in terms of powder fluidity. The present inventors adjusted the "loose bulk density/tight bulk density" to a level lower than a specific value or below, thereby finding that the powder fluidity was lost, but the powder was more resistant to damping. Then, the present inventors completed the following inventions by further energetic researches on the basis of the above findings.

[0010]

That is, the present invention provides the following [1] to [15].

[1] A dried powder comprising an edible part and a non-edible part of a dried edible plant, satisfying the following conditions (1) to (4):

(1) a proportion of the non-edible part to the edible part of the dried edible plant is 1% by mass or more and 200% by mass or less;

(2) an repose angle is 0.7 rad or more;

(3) "loose bulk density/tight bulk density" is 0.88 or less; and

(4) a moisture content is 20% by mass or less.

[2] The dried powder according to [1], further satisfying (5):

(5) a content of dietary fiber is 18% by mass or more.

[3] The dried powder according to [1] or [2], further satisfying (6):

(6) d₉₀ after ultrasonication is 2,000 μm or less.

[4] The dried powder according to any one of [1] to [3], further satisfying (7):

(7) "tapped bulk density/tight bulk density" is 0.85 or less.

[5] The dried powder according to any one of [1] to [4] comprising the non-edible part of the edible plant in an amount of 1% by mass or more and 90% by mass or less based on the whole dried powder.

[6] The dried powder according to any one of [1] to [5], wherein the edible part and the non-edible part of the edible plant are derived from the same kind of edible plant.

[7] The dried powder according to any one of [1] to [6], wherein the edible part and the non-edible part of the edible plant are derived from the same individual edible plant.

[8] The dried powder according to any one of [1] to [7], wherein the edible plant is one or more selected from the group consisting of cereal, potato, pulse, nut/seed, vegetable, fruit, and mushroom.

[9] The dried powder according to any one of [1] to [8], wherein the edible plant is one or more selected from the group consisting of paprika, beet, soybean, corn, carrot, pumpkin, pea, broad bean, sweet potato, broccoli, spinach, and kale.

[10] The dried powder according to any one of [1] to [9], wherein the dried powder is packaged in a sealed container with no drying agent therein.

[11] The dried powder according to any one of [1] to [10], wherein a content of the dried edible plant is 10% by mass or more based on the whole dried powder.

[12] The dried powder according to any one of [1] to [11], wherein a content of silicon is 1,000 ppm or less.

[13] The dried powder according to any one of [1] to [12], wherein the dried powder is used for human ingestion.

[14] A food and beverage comprising the dried edible plant powder according to any one of [1] to [13].

[15] A method for producing the dried powder according to any one of [1] to [13], comprising subjecting a dried edible plant having a moisture content of 20% by mass or less to grinding.

[16] A method for producing a dried powder, comprising subjecting a dried edible plant having a proportion of a non-edible part to an edible part of 1% by mass or more and 200% by mass or less, and a moisture content of 20% by mass or less to a grinding treatment until an repose angle reaches 0.7 rad or more and "loose bulk density/tight bulk density" reaches 0.88 or less.

[17] A method for making a dried powder less damped, comprising subjecting a dried edible plant having a proportion of a non-edible part to an edible part of 1% by mass or more and 200% by mass or less, and a moisture content of 20% by mass or less to a grinding treatment until an repose angle reaches 0.7 rad or more and "loose bulk density/tight bulk density" reaches 0.88 or less.

Advantageous Effect of the Invention

[0011]

The present invention provides a dried powder of edible plant which hardly gets damped without relying on a substance other than the dried edible plant serving as a main food material for imparting features to a flavor

and a color tone of a dried powder, and a method for producing the same.

Description of Embodiments

[0012]

Hereinafter, examples of the present invention embodiments will be described, but the present invention is not limited to these aspects, and can be implemented with any modifications without departing from the gist thereof.

[0013]

The present invention relates to a dried powder comprising an edible part and a non-edible part of a dried edible plant, satisfying the following conditions

(1) to (4):

(1) a proportion of the non-edible part to the edible part of the dried edible plant is 1% by mass or more and 200% by mass or less;

(2) a repose angle is 0.7 rad or more;

(3) "loose bulk density/tight bulk density" is 0.88 or less; and

(4) a moisture content is 20% by mass or less.

[0014]

The edible plant in the present invention is not limited at all as long as the edible part is used for eating, and examples thereof include cereal, potato, pulse, nut/seed, vegetable, fruit, mushroom, alga, and spice. Above all, cereal, potato, pulse, nut/seed,

vegetable, fruit, and mushroom are preferred. These foodstuffs may be used alone or two or more in any combination. These foodstuffs may be used as they are, or may be used after being subjected to various treatments (for example, drying, heating, removal of harshness, peeling, removal of seeds, afterripening, salting, and processing of fruit peels). The classification of the foodstuff can be determined from the state of the whole plant combined with the non-edible part.

[0015]

Examples of cereals include, but are not limited to, corn (in particular, sweetcorn is preferred), rice, common wheat, barley, sorghum, common oat, triticale, rye, buckwheat, fonio, quinoa, Japanese barnyard millet, foxtail millet, proso millet, giant corn, sugar cane, and amaranth. Above all, corn (in particular, sweetcorn is preferred), giant corn, and the like are preferred.

[0016]

Examples of potatoes include, but are not limited to, sweet potato, cassava, yacon, taro, satoimo, konjac, tashiroimo (Polynesian arrowroot), potato, purple sweet potato, Jerusalem-artichoke, katakuri, yam, Japanese yam, Chinese yam, and kudzu. Above all, purple sweet potato, sweet potato, and the like are particularly preferred.

[0017]

Examples of pulses include, but are not limited to, common bean, kidney bean, red common bean, white common

bean, black bean, pinto bean, toramame, lima bean, scarlet runner bean, pea (in particular, green pea which is an unripe seed obtained by harvesting the seed with pods in an unripe state and whose bean exhibits a green appearance), pigeon pea, mung bean, cowpea, adzuki bean, broad bean, soybean (in particular, green soybean which is an unripe seed obtained by harvesting the soybean with pods in an unripe state and whose bean exhibits a green appearance), chickpea, lentil (*Lens esculenta*), lentil (*Lens culinaris*), lentil, peanut, lupin bean, grass pea, locust bean (carob), petai bean, African locust bean, coffee bean, cocoa bean, and Mexican jumping bean. Some of the foodstuffs in which the edible part (for example, green soybean and green pea) are handled as a vegetable can be determined from the state of the whole plant (for example, soybean and pea) combined with the non-edible part (for example, pod) whether the foodstuff belongs to beans. Above all, pea (in particular, green pea which is an unripe seed), soybean (in particular, green soybean which is an unripe seed), broad bean, and the like are preferred.

[0018]

Examples of nuts/seeds include, but are not limited to, almond, cashew, pecan nut, macadamia nut, pistachio, hazel nut, coconut, pine nut, sunflower seed, pumpkin seed, watermelon seed, chinquapin, walnut, chestnuts, ginkgo, sesame, and Brazil nut. Above all, almond,

cashew, macadamia nut, pistachio, hazel nut, coconut, and the like are preferred.

[0019]

Examples of vegetables include, but are not limited to, Japanese radish, carrot, rutabaga, parsnip, turnip, black salsify, east Indian lotus, beet (suitably table beet (beetroot): a breed improved to use the root of beet for food), arrowhead, eschalot, garlic, rakkyo, lily, kale, onion, asparagus, udo, cabbage, head lettuce, spinach, heading Chinese cabbage, turnip rape, spinach mustard, green bok choy, Chinese chive, Welsh onions, nozawana, Japanese butterbur, chard (fudanso, Swiss chard), mizuna, tomato, eggplant, pumpkin, sweet pepper, cucumber, Japanese ginger, cauliflower, broccoli, edible chrysanthemum, bitter melon, okra, globe artichoke, zucchini, sugar beet, tigernut, ginger, perilla, wasabi, paprika, herbs (watercress, coriander, water morning glory, celery, tarragon, chives, chervil, sage, thyme, laurel, parsley, mustard greens (karashina), Japanese wormwood, basil, oregano, rosemary, peppermint, savory, lemongrass, dill, wasabi leaf, Japanese pepper leaf, and stevia), bracken fern, Japanese royal fern, kudzu, and moso bamboo. Above all, carrot, pumpkin, tomato, paprika, cabbage, beet (suitably table beet (beetroot)), onion, broccoli, asparagus, spinach, kale, and the like are preferred, and carrot, pumpkin, paprika, beet (suitably table beet (beetroot)), broccoli, spinach, kale, and the like are particularly preferred.

[0020]

Examples of fruits include, but are not limited to, Chinese quince, Chinese white pear (white pear, Chinese pear), nashi pear, common quince, medlar, juneberry, shipova, apple, American cherry (black cherry, dark cherry), apricot, Mume, cherry (sweet cherry), sour cherry, blackthorn, Japanese plum, peach, ginkgo, chestnuts, akebia, fig, Japanese persimmon, cassis (blackcurrant), bramble, kiwifruit (kiwi), gummy, mulberry (dodome), cranberry (American cranberry), cowberry (iwamomo, hamanashi, okamaringo), pomegranate, Hardy kiwi (shirakuchizuru, kokuwa), sea buckthorn (saji, hippophae, seaberries), gooseberry, jujube, Japanese bush cherry (koume, ikuri), haskap (honeyberry), bilberry, redcurrant, grape, blackberry, blueberry, pawpaw, matsubusa, raspberry, downy cherry, mandarin orange, kumquat, trifoliate orange, olive, loquat, red bayberry, monkfruit, tropical fruits (tropical fruits such as mango, mangosteen, papaya, cherimoya, atemoya, banana, durian, carambola, guava, pineapple, acerola, passion fruit, pitaya, lychee, and canistel), strawberry, watermelon, melon, avocado, miracle fruit, orange, lemon, prune, yuzu, sudachi, grapefruit, bitter orange, and flat lemon.

[0021]

Examples of mushrooms include, but are not limited to, shiitake mushroom, matsutake, Jew's ear, maitake, sarunokoshikake, oyster mushroom, King oyster mushroom,

enokitake, shimeji, naratake, mushroom, nameko, Jersey cow mushroom, hatsutake, and chichitake.

[0022]

Examples of algae include, but are not limited to, macroalgae such as kombu, wakame, nori, green laver, and tengusa; and microalgae such as green algae, red algae, blue-green algae, dinoflagellate, and Euglena. Specific examples thereof include, sea lettuce, green laver, perforated sea lettuce, sea grapes (green caviar), katashiokusa, green caviar, kuromiru, tamamiru, torinoashi (yuikiri), hitoegusa, hiraanori, fusaiwazuta, grass kelp, akamoku, amijigusa, arame, antokume, ishige, ichimegasa, iroro, iwahige, umitorano, sea fan, oobamoku, Okinawa-mozuku, kaigaraamanori, kagomenori, kajime (aramé), kayamonori, gibasa (akamoku, ginbaso, jinbaso, jibasa), sanadagusa, shiwanokawa, shiwayahazu, seiyo habanori, tsuruaramé, nanori (kayamonori), nebarimo, nokogirimoku, habanori, hijiki, hirome, fukuronori, futomozuku, hondawara, ma-kombu, matsumo, mugiwaranori (kayamonori), muchimo, moduku (mozuku), yuna, wakame, Asakusa nori, ibotsunomata, ushikenori, usukawakaninote, ezotsunomata (kurohaginnanso), oobusa, ogonori, okitsunori, obakusa, katanori, kabanori, kamogashiranori, kijino, kurohaginnanso (ezotsunomata), sakuranori, shiramo, tanbanori, tsunomata, tsurushiramo, tsurutsuru, tosanori, tosakamatsu, nogenori (fukuro funori), nori (susabinori), hanafunori, harigane, hiragaragara, hirakusa, hiramukade, pirihiba, fukuro funori,

fushitsunagi, makusa, maruba amanori, mitsudesozo, euglena, chlorella, mirin, mukadenori, yuikiri, yukari, and tengusa. Among these algae, some of microalgae such as chlorella have a significantly strong cell wall, and thus, it is preferred to utilize microalgae after being subjected to a pretreatment to disrupt the cell wall, or use algae other than microalgae.

[0023]

Examples of spices include, but are not limited to, white pepper, red pepper, chili, horseradish, mustard, poppy seed, nutmeg, cinnamon, cardamon, cumin, saffron, allspice, clove, sansho, orange peel, fennel, licorice, fenugreek, dill seed, Chinese pepper, long pepper, and olive fruit.

[0024]

In the present invention, the "non-edible part" of the edible plant refers to the part of the edible plant which is usually not suitable for drinking and eating or the part which is to be discarded in usual dietary habits, and the "edible part" refers to the part excluding the disposal site (non-edible part) from the whole edible plant. Particularly for the edible plant containing a thick dietary fiber layer, a trichome, or the like, these parts are not available for eating and often discarded due to bad feeding performance and bad compatibility with other food products. In the present invention, the non-edible part containing such a thick dietary fiber layer, a trichome, or the like can be suitably used.

[0025]

In the edible plant used for the present invention, the edible part and the non-edible part thereof may be derived from different kinds of edible plants, but it is preferred to contain the edible part and the non-edible part derived from the same kind of edible plant from the viewpoint the uniformity of flavor. Further, it is preferred to contain the edible part and the non-edible part derived from the same edible plant individual. That is, such an edible plant can be effectively utilized by using a part or the whole of the edible part and a part or the whole of the non-edible part each derived from the same edible plant individual.

[0026]

Examples of the non-edible part of the edible plant include skin, seed, core, and draff of the various edible plants described above. Above all, since rich nutrients remain in the skin, seed, core, draff, and the like of, without limitation, corn (for example, sweetcorn), paprika, pumpkin, table beet, broccoli, spinach, carrot, kale, green soybean, pea, broad bean, sweet potato, tomato, rice, onion, cabbage, apple, grape, sugar cane, citrus fruits (for example, satsuma mandarin and yuzu), they can be suitably used in the present invention. Specific examples of the non-edible part of the edible plant include, but are not limited to, bract or pistil or cob of corn (for example, sweetcorn); stem end or core or seed of paprika; pith or seed or both ends of pumpkin;

root tip or skin or petiole of table beet; leaf and stem of broccoli; plant foot of spinach; root tip or petiole base of carrot; petiole base of kale; pod of green soybean; pod of pea; seed skin or pod of broad bean; surface skin and both ends of sweet potato; stem end of tomato; rice hull of rice (unhulled rice); skin (protective leaf), bottom part, or head part of onion; core of cabbage; core of apple; fruit peel and seed of grape; draff of sugar cane; and peel, seed, and pith of citrus fruits (for example, satsuma mandarin and yuzu). One not containing any components harmful to the human body in a degree that affects the human body is preferably used.

[0027]

The site or the ratio of the non-edible part in the edible plant used in the present invention could be of course understood by those skilled in the art of handling the food product or the processed product of the food product. For example, the "disposal site" and the "disposal ratio" described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition) can be referenced and respectively treated as the site and the ratio of the non-edible part. The following Table 1 lists examples of the edible plant and the "disposal site" and the "disposal ratio" (that is, the site and the ratio of the non-edible part) described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition) with respect to the edible plant.

[0028]

[Table 1]

Edible plant	Site of non-edible part (disposal site)	Ratio of non-edible part (disposal ratio)
Vegetables/green soybean/raw	Pod	45%
Vegetables/(corns)/sweetcorn/immature seed, raw	Bract, pistil, and cob	50%
Vegetables/(pumpkins and squashes)/Japanese pumpkin/fruit, raw	Pith, seed, and both ends	9%
Vegetables/(sweet peppers)/red sweet pepper/fruit, raw (paprika)	Stem end, core, and seed	10%
Vegetables/table beet/root, raw	Root tip, skin, and petiole	10%
Vegetables/broccoli/inflorescence, raw	Leaf and stem	50%
Vegetables/(tomatoes)/tomato/fruit, raw	Stem end	3%
Vegetables/(cabbages)/cabbage/head-forming leaf, raw	Core	15%
Vegetables/spinach/leaf, raw	Plant foot	10%
Vegetables/kale/leaf, raw	Petiole base	3%
Vegetables/(peas)/green pea/raw	Pod	55%
Vegetables/broad bean/immature bean/raw	Seed coat, pod	80%
Vegetables/(carrots)/root, with skin, raw	Root tip and petiole base	3%
Potatoes and starches/sweet potato/tuberous root, raw	Surface skin and both ends	10%

[0029]

The dried edible plant in the present invention may be prepared by subjecting various edible plants described above to drying. Any method commonly used in the drying of the food product can be used as a drying method. Examples thereof include sun drying, shade drying, freeze drying, air drying (for example, hot air drying, fluid bed drying, spray drying, drum drying, and low-temperature drying), pressure drying, reduced-pressure drying, microwave drying, and oil heat drying. Above all, an air drying method (for example, hot air drying, fluid bed drying, spray drying, drum drying, and low-temperature drying) or a freeze drying method is preferred in view of small degree in the change of the inherent color tone and the flavor of the foodstuff and

controllability of the fragrance (such as a burning smell) other than the food product.

[0030]

The 'dried' state in the present invention refers to a state where the moisture content is about 20% by mass or less, the water activity value is 0.85 or less. In addition, the moisture content is preferably 15% by mass or less, and more preferably 10% by mass or less. Further, the water activity value is preferably 0.80 or less, and more preferably 0.75 or less. Measurements are carried out in accordance with a method for subjecting the dried powder to a reduced-pressure heat-drying method as a method for quantifying water content and a known method using an ordinary water activity measuring apparatus as a method for measuring water activity value.

[0031]

The dried powder in the present invention contains the edible part and the non-edible part of the dried edible plant and the lower limit value of the proportion of the non-edible part to the edible part of the dried edible plant is only required to be 1% by mass or more from the viewpoint of achieving the effect of the present invention, and it is above all preferably 3% by mass or more, even more preferably 10% by mass or more, and most preferably 20% by mass or more. On the other hand, the upper limit value is preferably 200% by mass or less, above all preferably 150% by mass or less, and even more preferably 100% by mass or less from the viewpoint of a

non-preferred flavor such as acrid taste derived from the non-edible part.

[0032]

As described above, mixing of the non-edible part of the dried edible plant with the edible part in predetermined amounts allows the dried powder of the present invention to have a particular particle structure and shape defined by the repose angle of the particles and the "loose bulk density/tight bulk density" due to fiber characteristics of the non-edible part so that powder having favorable drying properties which is less likely to be damped is obtained. As described above, the flowability of the dried powder is lost by mixing the non-edible part of the dried edible plant with the edible part in predetermined amounts, but as a result, an effect of increasing re-drying properties of the powder is achieved and a powder having favorable drying properties which is less likely to be damped is obtained.

[0033]

It is known as common knowledge that a silicon compound contained in the soil improves the flowability of the dried powder, when a site having many opportunities to come in contact with the soil (the non-edible part such as the skin or pod of a food product or the edible part exposed to the outside) is used. Thus, it is desired not to contain the silicon from the soil if possible so that the effect of the present invention can be achieved by not improving the flowability and the

dried powder may have a quality suitable for human ingestion from the viewpoint of safety and security. Specifically, the silicon content in the dried powder is preferably 1,000 ppm or less, even more preferably 800 ppm or less, even more preferably 600 ppm or less, even more preferably 400 ppm or less, even more preferably 200 ppm or less, and most preferably 100 ppm or less. Specifically, the number of viable cells after drying is preferably adjusted to be 10^6 cells/g or less because the composition may have a quality suitable for human ingestion, and is most preferably adjusted to be 10^5 cells/g or less.

[0034]

The repose angle refers to a maximum angle of a slope where the powder remains stable without being spontaneously collapsed when the powder is stacked, and it is determined depending on the particle size and the roundness or the shape of particles. While a discharge method, a drop weight method, an injection method, and a tilting method are known as the method for measuring the repose angle, the repose angle is measured by an injection method in which injection is made into a fixed circular plate with a holding edge for holding the dried powder.

[0035]

More specifically, the dried powder is stacked by an injection method to form a symmetry, approximately conical laminate on a fixed circular plate having a

radius r (cm) with a holding edge for holding the dried powder, and then a height H (cm) which is the difference between the highest portion of the holding edge and the highest portion of the approximately conical laminate is measured, and this allows the "repose angle $\alpha(^{\circ})$ " to be determined from " $\tan\alpha = H/r$ " and allows the repose angle to be calculated as "repose angle (rad)" = " $\alpha \times \pi/180$ ". Specifically, a value measured at a condition of $r = 1.75$ cm can be adopted. In the dried powder of the present invention, the flowability of the particles is lost by adjusting the repose angle to 0.7 rad or more, but as a result, an effect of enhancing re-drying properties is achieved. Above all, the repose angle is preferably 0.8 rad or more, even more preferably 0.9 rad or more, and most preferably 1.0 rad or more. The upper limit of the repose angle is preferably 1.3 rad or less, and even more preferably 1.2 rad or less from the viewpoint of flowability of the dried powder. The repose angle is enhanced by containing the non-edible part of a plant.

[0036]

The "loose bulk density/tight bulk density" of powder is an indication of the compressibility of powder and determined depending on the particle size and the shape. The loose bulk density is an apparent density when powder is gently filled into a container without compaction and represents a ratio of the mass of a powder sample in an untapped (loose) state to the volume of the powder containing a factor of the interparticle void

volume. Therefore, the bulk density depends on the particle density of powder and the spatial arrangement (for example, the shape) of particles in a powder layer. [0037]

The tight bulk density is also referred to as a press density and is an apparent density obtained by pressing powder into a container until the volume of the powder no longer changes (in the present invention, under a pressure of 0.6 MPa) and then compressing the powder. It is measured by, for example, pressing a plunger until the volume of the powder no longer changes (for example, at a force of 5 kgf) using a plastic syringe (LS disposal syringe 2 mL: maximum memory: 3 mL, level full volume: 4.0 mL, inside diameter: 1 cm) which is closed to the extent not causing dropping of the powder while securing the permeability of the cylindrical tip. In the dried powder of the present invention, the flowability of the particles is lost by adjusting the "loose bulk density/tight bulk density" to 0.88 or less, but as a result, free water is likely to be released from the particles and an effect of enhancing re-drying properties is achieved. Above all, the "loose bulk density/tight bulk density" is preferably 0.85 or less, even more preferably 0.80 or less, and even more preferably 0.75 or less. The lower limit of the "loose bulk density/tight bulk density" is preferably 0.15 or more, and more preferably 0.25 or more. The "loose bulk density/tight

bulk density" is reduced by containing the non-edible part of a plant.

[0038]

Further, in the dried powder of the present invention, the "tapped bulk density/tight bulk density of powder" is preferably 0.85 or less, even more preferably 0.80 or less, and most preferably 0.75 or less because the dried powder may have a quality which makes drying easy. The lower limit of the "loose bulk density/tight bulk density" is preferably 0.15 or more, and more preferably 0.25 or more. The tapped bulk density refers to an apparent density at the time of tap filling and it is measured by injecting powder up to the level full volume while tapping.

[0039]

The dried powder of the present invention preferably contains 18% by mass or more of the dietary fiber. Above all, the content of the dietary fiber is preferably 20% by mass or more, even more preferably 22% by mass or more, and particularly preferably 25% by mass or more from the viewpoint of achieving the effect of the present invention. The upper limit of the content of the dietary fiber is preferably 60% by mass or less, more preferably 50% by mass or less, and even more preferably 40% by mass or less. As used herein, the dietary fiber refers to the total amount of water-soluble dietary fiber and insoluble dietary fiber, but the dietary fiber to be contained is preferably the insoluble dietary fiber. The content of

the insoluble dietary fiber is preferably 70% by mass or more based on the total amount of the water-soluble dietary fiber and the insoluble dietary fiber.

[0040]

A method typically used to measure components of a food product can be used to measure the total amount of the dietary fiber and the insoluble dietary fiber, and for example, a measuring method in accordance with the method described in the Standard Tables of Food Composition in Japan can be used. Specifically, a method for subjecting the dried powder to the modified Prosky method is used as a method for quantifying the dietary fiber in a food product and insoluble dietary fiber.

[0041]

In the dried powder of the present invention, the upper limit of d90 after ultrasonication (90% cumulative particle size of a particle size) is preferably 2,000 μm or less. However, the upper limit is above all preferably 1,800 μm or less, above all preferably 1,600 μm or less, above all preferably 1,400 μm or less, above all preferably 1,200 μm or less, above all preferably 1,000 μm or less, above all preferably 900 μm or less, even more preferably 800 μm or less, preferably 700 μm or less, and preferably 600 μm or less, from the viewpoint of improving drying properties. The lower limit is not particularly limited, but is preferably 30 μm or more, and more preferably 100 μm or more from the viewpoint of handleability. In the present invention,

"ultrasonication" represents, unless otherwise specified, a treatment of applying an ultrasonic wave having a frequency of 40 kHz to a measurement sample with an output of 40 W for 3 minutes.

[0042]

The particle size d90 of the dried powder is defined as the particle size at which, when the particle size distribution of the dried powder is divided into two from a certain particle size, the ratio of the proportion of the cumulative value of the % particle frequency on the large side to the proportion of the cumulative value of the % particle frequency on the small side is 10:90. The particle size d90 of the dried powder can be measured, for example, using a laser diffraction particle size distribution measuring apparatus described below. As used herein, the "particle size" represents particle sizes all measured on the volumetric basis, unless otherwise specified.

[0043]

d50 after ultrasonication of the dried powder in the present invention (it is defined as the particle size at which, when the particle size distribution of the dried powder is divided into two from a certain particle size, the ratio of the proportion of the cumulative value of the % particle frequency on the large side to the proportion of the cumulative value of the % particle frequency on the small side is 50:50) is preferably 800 μm or less, more preferably 700 μm or less, and even more

preferably 600 μm or less. On the other hand, the lower limit thereof is not particularly limited, but is preferably 10 μm or more, and more preferably 50 μm or more, from the viewpoint of handleability. Regarding the measurement method, the measurement is carried out in the same manner as d90 after ultrasonication.

[0044]

The measurement conditions of the particle size of the dried powder of the present invention are not limited, but the following conditions can be used. First, as the solvent for the measurement, ethanol is used because it hardly affects the structure of the dried powder of the dried edible plant. The laser diffraction particle size distribution measuring apparatus used for the measurement is not limited, but for example, the Microtrac MT3300 EXII system of MicrotracBEL Corp. can be used. The measurement application software is not limited, but for example, the DMS2 (Data Management System version 2, MicrotracBEL Corp.) can be used. When the aforementioned measuring apparatus and software are used, it is only required for the measurement to press the cleaning button of the software to conduct cleaning, followed by pressing the Set zero button of the software to conduct zero adjustments, and directly charging the sample until the concentration becomes within an appropriate range by sample loading. When the sample after agitation, that is, the sample having been subjected to ultrasonication is measured, the sample having been subjected to

ultrasonication in advance may be charged, or ultrasonication may be performed using the aforementioned measuring apparatus after charging the sample, and subsequently, the measurement may be performed. In this case, after the sample not being subjected to ultrasonication is charged into the apparatus and the concentration is adjusted within the appropriate range by sample loading, the ultrasonication button of the software is pressed to perform ultrasonication. Thereafter, a degassing treatment is performed three times and the sample loading process is performed again. After it is confirmed that the concentration is still within the appropriate range, a laser diffraction measurement at a flow velocity of 60% and at a measurement time of 10 seconds is performed and the result can be determined as a measurement value. The parameter for the measurement is, for example, distribution display: volume, refractive index of particle: 1.60, refractive index of solvent: 1.36, measuring upper limit (μm) = 2,000.00 μm , and measuring lower limit (μm) = 0.021 μm .

[0045]

When the particle size of the dried powder in the present invention is determined, it is preferred that the particle size distribution for each channel (CH) be measured at first and then the particle size for each channel described in Table 2 below be used as the standard. Specifically, the % particle frequency for

each channel (also referred to as "the % particle frequency of channel **") can be determined by measuring the frequency of particles whose particle size is not more than the particle size defined for each channel in Table 2 below and larger than the particle size defined for the channel having one higher number (in the largest channel within the measuring range, a particle size at the measuring lower limit) for each channel in Table 2 below, and using the total frequency of all channels within the measuring range as a denominator. For example, the % particle frequency of channel 1 represents the % frequency of particles having a particle size of 2,000.00 μm or less and larger than 1,826.00 μm .

[0046]

[Table 2]

Channel	Particle diameter (μm)	Channel	Particle diameter (μm)	Channel	Particle diameter (μm)	Channel	Particle diameter (μm)
1	2000.000	37	88.000	73	3.889	109	0.172
2	1826.000	38	80.700	74	3.566	110	0.158
3	1674.000	39	74.000	75	3.270	111	0.145
4	1535.000	40	67.860	76	2.999	112	0.133
5	1408.000	41	62.230	77	2.750	113	0.122
6	1291.000	42	57.060	78	2.522	114	0.111
7	1184.000	43	52.330	79	2.312	115	0.102
8	1086.000	44	47.980	80	2.121	116	0.094
9	995.600	45	44.000	81	1.945	117	0.086
10	913.000	46	40.350	82	1.783	118	0.079
11	837.200	47	37.000	83	1.635	119	0.072
12	767.700	48	33.930	84	1.499	120	0.066
13	704.000	49	31.110	85	1.375	121	0.061
14	645.600	50	28.530	86	1.261	122	0.056
15	592.000	51	26.160	87	1.156	123	0.051
16	542.900	52	23.990	88	1.060	124	0.047
17	497.800	53	22.000	89	0.972	125	0.043
18	456.500	54	20.170	90	0.892	126	0.039
19	418.600	55	18.500	91	0.818	127	0.036
20	383.900	56	16.960	92	0.750	128	0.033
21	352.000	57	15.560	93	0.688	129	0.030
22	322.800	58	14.270	94	0.630	130	0.028
23	296.000	59	13.080	95	0.578	131	0.026
24	271.400	60	12.000	96	0.530	132	0.023
25	248.900	61	11.000	97	0.486		
26	228.200	62	10.090	98	0.446		
27	209.300	63	9.250	99	0.409		
28	191.900	64	8.482	100	0.375		
29	176.000	65	7.778	101	0.344		
30	161.400	66	7.133	102	0.315		
31	148.000	67	6.541	103	0.289		
32	135.700	68	5.998	104	0.265		
33	124.500	69	5.500	105	0.243		
34	114.100	70	5.044	106	0.223		
35	104.700	71	4.625	107	0.204		
36	95.960	72	4.241	108	0.187		

In the dried powder of the present invention, in order to adjust the dried edible plant such that d90 after ultrasonication (90% cumulative particle size of a particle size) may be 2,000 μm or less, any of a method of drying the edible part and/or the non-edible part of the edible plant and then subjecting it to a finely pulverizing treatment, or a method of drying the edible part and/or the non-edible part being subjected to a finely pulverizing treatment, or a combination thereof may be used. The same applies to d50 after ultrasonication.

[0048]

The means for finely pulverizing treatment used in the present invention is not particularly limited. The temperature at the time of finely pulverizing is not limited and any of high-temperature grinding, normal-temperature grinding, and low-temperature grinding may be used. The pressure at the time of finely pulverizing is also not limited and any of high-pressure grinding, normal-pressure grinding, and low-pressure grinding may be used. However, it is preferred to use a means which allows to treat the foodstuff and other components, which are materials of the composition, with high shear forces under pressure and elevated temperature conditions in a short time from the viewpoint of effectively obtaining a dried edible plant powder. Examples of the apparatus for such a finely pulverizing treatment include instruments such as a blender, a mixer, a mill, a kneader, a grinder,

a pulverizer, and an attritor, but any of which may be used. For the apparatus thereof, for example, a medium agitation mill such as a dry bead mill and a ball mill (such as tumbling and vibrating), a jet mill, a high-speed rotation impact mill (such as a pin mill), a roll mill, a hammer mill, and the like can be used.

[0049]

The dried powder of the present invention is preferably packaged in a sealed container when distributed as a product, but since having a moisture absorption-suppressing effect (being less likely to be damped) as described above, it is preferred not to enclose any drying agent which may cause contamination. The material or the shape of the sealed container is not limited at all.

[0050]

In the present invention, the lower limit of the content of the non-edible part of the edible plant based on the whole dried powder is only required to be 1% by mass or more. Above all, it is preferably 2.5% by mass or more, even more preferably 3% by mass or more, even more preferably 5% by mass or more, even more preferably 7% by mass or more, and most preferably 9% by mass or more from the viewpoint of improving re-drying properties. On the other hand, the upper limit is only required to be 90% by mass or less, but above all, it is preferably 80% by mass or less, even more preferably 70% by mass or less, and most preferably 60% by mass or less from the

viewpoint of taste. This seems to be derived from the effect of the non-edible part of the edible plant which contains a large amount of insoluble dietary fiber, but the detailed reason thereof is unclear.

[0051]

Furthermore, when the total content of the edible part and the non-edible part of the dried edible plant based on the whole dried powder is in a predetermined range in the present invention, characteristics (an effect of making the dried powder less likely to be damped) are dominantly exerted over the whole dried powder. For example, the total content of the edible part and the non-edible part of the dried edible plant based on the whole powder is only required to be 10% by mass or more, and above all, it is preferably 30% by mass or more, even more preferably 50% by mass or more, above all preferably 70% by mass or more, in particular preferably 90% by mass or more, and above all preferably 100% by mass from the viewpoint of efficacy of the effect. The kind of other dried powder other than when the content of the dried edible plant based on the whole powder is 100% by mass is not limited at all, as long as the powder does not prevent the effect of the present invention. If it is a food material in a dried powder state, foodstuffs can be appropriately selected in accordance with the desired flavor and quality for the final dried powder, without being limited by the kind of

foodstuffs, the combination of kinds thereof, and the application.

[0052]

The present invention also relates to a method for producing dried powder by subjecting the dried edible plant having a proportion of the non-edible part to the edible part of 1% by mass or more and 200% by mass or less and a moisture content of 20% by mass or less to grinding until the repose angle reaches 0.7 rad or more and the "loose bulk density/tight bulk density" reaches 0.88 or less. Details are as described above.

[0053]

The present invention also relates to a method for making the dried powder less likely to be damped by subjecting the dried edible plant having a proportion of the non-edible part to the edible part of 1% by mass or more and 200% by mass or less and a moisture content of 20% by mass or less to a finely pulverizing treatment until the repose angle reaches 0.7 rad or more and the "loose bulk density/tight bulk density" reaches 0.88 or less. Details are as described above.

[0054]

The present invention also relates to a food and beverage containing the dried edible plant powder of the present invention. The amount of the dried edible plant powder of the present invention blended into the food and beverage to be added is not particularly limited and only required to be appropriately adjusted so that the flavor

of the edible plant as the raw material of the dried edible plant powder can be imparted to the food and beverage. The proportion of the edible plant powder based on the total amount of the food and beverage is preferably 10% by mass or more, more preferably 20% by mass or more, more preferably 30% by mass or more, and particularly preferably 40% by mass or more, based on the proportion of dry weight. The upper limit is preferably 100% by mass or less.

[0055]

The food and beverage of the present invention are not limited at all and the form thereof may be any of a liquid form, a semi-solid form, or a solid form. Examples of the kind of the food and beverage include a liquid food product such as beverage (for example, soup and smoothie), food and beverage in a liquid, semi-solid or solid form such as seasonings (for example, mayonnaise, dressing, butter, and margarine), a semi-solid or solid food such as confectioneries (for example, granola, stick, cracker, caramel, gummy, and chips), and a powder food product such as dry seasonings, and above all, a powder food product is preferred from the viewpoint of more significantly achieving the effect of the present invention.

Examples

[0056]

Hereinafter, the present invention will be described in further detail with reference to Examples, but these Examples are illustrative only for the purpose of the explanation, and the present invention is not limited to these Examples in any way.

[0057]

[Preparation of dried edible plant sample]

Dried edible plants of Comparative Examples 1 to 10 and Test Examples 1 to 16 were prepared as follows.

[0058]

Sweetcorn, beetroot, carrot, pumpkin, paprika, and sweet potato were respectively separated into the edible part and the non-edible part and finely cut. In addition, pea (edible part: green pea, non-edible part: pod) and soybean (edible part: green soybean, non-edible part: pod) were boiled and beans which were removed from the pod and dried were separated into the edible part, and other parts (pod) were separated into the non-edible part, and each of them was finely cut. Then, each of them was dried using a forced-air dryer (Electric Dehydrator DSK-10 manufactured by Shizuoka Seiki Co., Ltd.) at an ambient temperature of 70°C. All the dried materials were subjected to a drying treatment until the moisture content reached 20% by mass. These were subjected to a fine grinding using a mill (Wonder Crusher WC-3, purchased from OSAKA CHEMICAL Co., Ltd.). Thereafter, each of the edible part and the non-edible part of the

edible plant was mixed in the proportions shown in Table 3 and Table 4 and homogenized.

[0059]

The dietary fiber, repose angle, "loose bulk density/tight bulk density", and d90 and d50 after ultrasonication of these dried edible plants were measured. Specific methods of measurement were as described above. The dietary fiber was measured by a Modified Prosky Method; the repose angle was measured by an injection method in which injection is made into a fixed circular plate ($r = 1.75$ cm) with a holding edge; regarding the "loose bulk density/tight bulk density", the loose bulk density is measured by directly injecting powder in a plastic syringe (LS disposal syringe 2 mL: maximum memory: 3 mL, level full volume: 4.0 mL, inside diameter: 1 cm) up to the level full volume in which the plastic syringe is closed to the extent not causing dropping of the powder while securing the permeability of the cylindrical tip, and a tapped bulk density was measured by injecting the powder into a syringe up to the level full volume while tapping until the volume of the powder in the syringe no longer changes, and the tight bulk density was measured by pressing a plunger at a force of 5 kgf until the volume of the powder in the syringe no longer changed and then thereby compressing the powder under a pressure of 0.6 MPa. d90 after ultrasonication was measured by using the Microtrac MT3300 EXII system of MicrotracBEL Corp. as a laser

diffraction particle size distribution measuring apparatus, the DMS2 (Data Management System version 2, MicrotracBEL Corp.) as a measurement application software, and ethanol as a solvent.

[0060]

Then, after 50% by mass of water was added to each of the powder adjusted as described above, each mixture was allowed to stand in an atmosphere of 70°C and dried. The ease of drying of the powder (re-drying properties) was evaluated by measuring the time required for drying until the moisture content reached 10% by mass. For the evaluation criteria, the evaluation was carried out based on the five grades: 5: easily re-dried and preferred, 4: slightly easily re-dried and slightly preferred, 3: neither preferred nor unpreferred, 2: slightly less easily re-dried and slightly unpreferred, 1: less easily re-dried and unpreferred. For example, when 5 g of water is added to 10 g of powder (the moisture content of 10% by mass), static drying of the mixture was then performed in an atmosphere of 70°C. As a result, when it takes 60 minutes until the weight after drying reaches 10 g, the time required for drying until the moisture content reaches 10% by mass is 60 minutes. When static drying is performed, any typical forced-air drying apparatus can be used.

[0061]

Furthermore, the evaluation was carried out for the resistance to dampness of each powder. A typical thermo-

hygrostat (KCL-2000A, manufactured by TOKYO RIKAKIKAI CO, LTD.) was used, the relative humidity of the air in the apparatus was adjusted to about 75 Rh%, and about 1 g of powder was allowed to stand in a container in an atmosphere of 20°C for about 30 days, and thereafter, the flavor, appearance, and physical properties were observed as a quality of the powder. For the evaluation criteria, the evaluation was carried out based on the five grades: 5: change in quality is small before and after storage and preferred, 4: change in quality is slightly small before and after storage and slightly preferred, 3: quality changes as compared with the quality before storage but within the acceptable range, 2: change in quality is slightly outstanding before and after storage and slightly unpreferred, 1: change in quality is outstanding before and after storage and unpreferred.

[0062]

Training of the following A) to C) were conducted for sensory test panelists, and panelists who have particularly excellent results in the training, product development experience, and a wide variety of knowledge about the quality such as the taste and texture of food products, and can perform an absolute evaluation on each sensory evaluation item, were selected.

[0063]

A) Quality of taste discrimination test in which, for five basic tastes (sweet: taste of sugar, sour: taste of tartaric acid, umami: taste of sodium glutamate,

salty: taste of sodium chloride, bitter: taste of caffeine), one aqueous solution having a concentration close to the threshold of each component is prepared for respective components and two distilled water are added to make a total of seven samples, and from which the sample of each taste is accurately discriminated.

B) Concentration discrimination test in which concentration differences in five kinds of saline solutions and acetic acid aqueous solutions each having slightly different concentrations are accurately discriminated.

C) Three-item discrimination test in which, two soy sauces from manufacturer A and one soy sauce from manufacturer B are provided and among a total of three samples, the soy sauce from B is accurately discriminated.
[0064]

For every evaluation item as mentioned above, the evaluation of the standard sample was performed by all panelists in advance and the evaluation criteria for each score were standardized, and then the objective sensory test was performed by ten panelists. The evaluation of each evaluation item was evaluated by a method, in which each panelist selected any one number closest to the evaluation by the panelist from the 5-point scale for each item. The evaluation results were summarized by calculating the arithmetic mean value from the scores of ten panelists.

[0065]

The results are shown in Table 3 and Table 4.

[0066]

[Table 3]

	Foodstuff containing dietary fiber		Proportion of non-edible part to edible part of dried edible plant (% by mass)	Edible part of edible plant/whole dried powder (mass ratio)	Non-edible part of edible plant/whole dried powder (mass ratio)	Dietary fiber (g/100g)	Repose angle (rad)	Loose bulk density (g/cm ³)	Tapped bulk density (g/cm ³)	Tight bulk density (g/cm ³)	Loose bulk density/tight bulk density	Tapped bulk density/tight bulk density	d50 after ultrasonication (μm)	d90 after ultrasonication (μm)	Time until the moisture content reaches 10% by mass after addition of water, in an atmosphere of 70°C (min)	Sensory evaluation	
	Foodstuff name, origin	Details														Re-drying properties	Resistance to dampness
Comparative Example 1	Pea powder Produced in Kagoshima	[Edible part] dried green pea	0	100.0%	0%	16.5	0.64	0.60	0.63	0.70	0.86	0.89	108.2	314.6	200	3	2
Test Example 1	Pea powder Produced in Kagoshima	[Edible part] dried green pea + [Non-edible part] dried green pea (pod)	10	90.9%	9.1%	22.1	0.73	0.27	0.32	0.50	0.53	0.63	195.4	685.7	65	5	4
Test Example 2	Pea powder Produced in Egypt	[Edible part] dried green pea + [Non-edible part] dried green pea (pod)	30	76.9%	23.1%	29.6	0.81	0.19	0.28	0.55	0.35	0.50	120.4	305.5	60	5	5
Comparative Example 2	Carrot powder Produced in Aichi	[Edible part] dried carrot	0	100.0%	0%	14.4	0.59	0.73	0.76	0.85	0.86	0.89	35.8	72.4	300	2	1
Test Example 3	Carrot powder Produced in Aichi	[Edible part] dried carrot + [Non-edible part] dried carrot (stem end)	1	99.0%	1.0%	23.8	0.70	0.68	0.71	0.81	0.83	0.87	407.5	935.9	100	4	4
Test Example 4	Carrot powder Produced in Egypt	[Edible part] dried carrot + [Non-edible part] dried carrot (stem end)	3	97.1%	2.9%	28.8	0.75	0.60	0.63	0.81	0.74	0.78	136.9	328.6	95	5	4
Comparative Example 3	Pumpkin powder Produced in the U.S.	[Edible part] dried pumpkin	0	100.0%	0%	10.8	0.64	0.68	0.71	0.79	0.86	0.89	21.4	41.8	150	3	2
Test Example 5	Pumpkin powder Produced in the U.S.	[Edible part] dried pumpkin + [Non-edible part] dried pumpkin (seed, pith)	20	83.3%	16.7%	26.8	1.00	0.50	0.57	0.80	0.62	0.71	141.5	286.6	60	5	5
Test Example 6	Pumpkin powder Produced in Egypt	[Edible part] dried pumpkin + [Non-edible part] dried pumpkin (seed, pith)	30	76.9%	23.1%	24.7	0.91	0.37	0.45	0.72	0.51	0.63	125.9	289.1	80	5	5
Comparative Example 4	Beet powder Produced in	[Edible part] dried	0	100.0%	0%	10.8	0.53	0.81	0.83	0.93	0.86	0.89	65.3	258.1	130	1	2

	Hokkaido	beetroot	[Edible part] dried beetroot	+ [Non-edible part] dried beetroot (skin)	50	66.7%	33.3%	20.8	1.03	0.41	0.52	0.85	0.48	0.60	66.1	262.3	75	5	5
Test Example 7		Beet powder Produced in Hokkaido																	
Test Example 8		Beet powder Produced in Egypt																	
			[Edible part] dried beetroot	+ [Non-edible part] dried beetroot (skin)	40	71.4%	28.6%	18.9	0.98	0.50	0.60	0.85	0.59	0.71	63.8	201.9	80	5	5

[0067]

[Table 4]

	Foodstuff containing dietary fiber		Proportion of non-edible part to edible part of dried edible plant (% by mass)	Edible part of edible plant/whole dried powder (mass ratio)	Non-edible part of edible plant/whole dried powder (mass ratio)	Dietary fiber (g/100g)	Repose angle (rad)	Loose bulk density (g/cm ³)	Tapped bulk density (g/cm ³)	Tight bulk density (g/cm ³)	Loose bulk density/tight bulk density	Tapped bulk density/tight bulk density	d50 after ultrasonication (μm)	d90 after ultrasonication (μm)	(min) Time until the moisture content reaches 10% by mass after addition of water, in an atmosphere of 70°C	Sensory evaluation	
	Foodstuff name, origin	Details														Re-drying properties	Resistance to dampness
Comparative Example 5	Corn powder Produced in the U.S.		0	100.0%	0%	8.8	0.64	0.65	0.68	0.76	0.86	0.89	10.2	49.8	500	3	1
Test Example 9	Corn powder Produced in the U.S.	[Edible part] dried corn + [Non-edible part] dried corn(core)	150	40.0%	60.0%	26.2	0.91	0.32	0.49	0.71	0.45	0.69	123.7	268.1	100	5	5
Test Example 10	Corn powder Produced in Hokkaido	[Edible part] dried corn + [Non-edible part] dried corn(core)	200	33.3%	66.7%	32.4	1.02	0.18	0.37	0.59	0.30	0.63	123.0	263.1	80	5	5
Comparative Example 6	Green soybean powder Produced in the U.S.	[Edible part] dried green soybean	0	100.0%	0%	15.7	0.64	0.53	0.55	0.61	0.87	0.91	54.7	314.6	300	1	1

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Test Example 11	Green soybean powder Produced in the U.S.	[Edible part] dried green soybean + [Non-edible part] dried green soybean (Pod)	70	58.8%	41.2%	38.1	0.73	0.35	0.48	0.59	0.59	0.81	346.6	885.7	90	4	4
Test Example 12	Green soybean powder Produced in Hokkaido	[Edible part] dried green soybean + [Non-edible part] dried green soybean (Pod)	100	50.0%	50.0%	31.0	0.80	0.25	0.40	0.57	0.44	0.71	147.4	305.5	80	5	5
Comparative Example 7	Paprika powder Produced in New Zealand	[Edible part] dried paprika	0	100.0%	0%	10.0	0.59	0.65	0.68	0.75	0.87	0.91	92.1	338.2	120	1	2
Test Example 13	Paprika powder Produced in New Zealand	[Edible part] dried paprika + [[Non-edible part] dried paprika (seed, stem end)]	10	90.9%	9.1%	23.8	0.86	0.58	0.63	0.81	0.72	0.78	242.7	545.0	80	4	5
Test Example 14	Paprika powder Produced in Korea	[Edible part] dried paprika + [[Non-edible part] dried paprika (seed, stem end)]	20	83.3%	16.7%	20.3	0.91	0.49	0.55	0.85	0.58	0.65	186.9	424.4	75	5	5
Comparative Example 8	Sweet potato powder Produced in Kagoshima	[Edible part] dried sweet potato	0	100.0%	0%	6.8	0.63	0.70	0.72	0.81	0.86	0.89	386.8	938.2	650	2	1
Test Example 15	Sweet potato powder Produced in Kagoshima	[Edible part] dried sweet potato + [Non-edible part] dried sweet potato (surface skin and both ends)	75	57.1%	42.9%	12.3	0.72	0.45	0.58	0.74	0.60	0.78	446.7	1025.8	210	4	5
Test Example 16	Sweet potato powder Produced in Ibaraki	[Edible part] dried sweet potato + [Non-edible part] dried sweet potato (surface skin and both ends)	150	40.0%	60.0%	16.6	0.78	0.35	0.53	0.71	0.49	0.74	508.6	1127.1	160	5	5
Comparative Example 9	Soybean dietary fiber was added to Comparative Example 4	[Edible part] dried beetroot	0	100.0%	0%	25.0	0.64	0.60	0.63	0.71	0.85	0.89	13.7	54.5	500	3	1
Comparative Example 10	Particle shape of Test Example 8 was changed	[Edible part] dried beetroot + [Non-edible part] dried beetroot (skin)	40	71.4%	28.6%	18.9	0.40	0.80	0.83	0.85	0.94	0.98	57.9	191.0	180	1	1

[0068]

As a result, it was found that, even when any of the edible plants were used, the time until the moisture content reaches 10% by mass after addition of water in an atmosphere of 70°C is shorter, re-drying properties are more favorable, and the foodstuff containing dietary fiber is less likely to be damped, in the case of mixing the non-edible part with the edible part as compared with the case of only the edible part.

[0069]

Then, the influence of dried edible plant powder of the present invention on the resistance to dampness of the whole dried powder was examined by using the soybean powder (containing the edible part and the non-edible part) prepared in Test Example 12. Sugar powder having d₉₀ of 500 μm was used as an example of the dried powder other than the dried edible plant powder, and as shown in Table 5, the content of the dried edible plant based on the whole dried powder is changed, and the sensory evaluation was carried out for the resistance to dampness of the whole dried powder in the same manner as in the above test.

[0070]

The results are shown in Table 5.

[0071]

[Table 5]

	Dried powder	Content of	Time until the	Sensory evaluation
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			dried edible plant based on the whole powder (% by mass)	moisture content reaches 10% by mass after addition of water, in an atmosphere of 70°C (min)	Re-drying properties	Resistance to dampness
	Dried edible plant (prepared in Test Example 12)	Other foodstuff (dried powder)				
Comparative Example 11	[Edible part] dried green soybean + [Non-edible part] dried green soybean (Pod)	Sugar (d90 = 500 μ m)	0	400	1	1
Test Example 17			10	260	4	4
Test Example 18			20	210	5	4
Test Example 19			30	170	5	4
Test Example 20			40	150	5	4
Test Example 21			50	120	5	5
Test Example 22			60	100	5	5
Test Example 23			70	90	5	5
Test Example 24			80	85	5	5
Test Example 25			90	83	5	5
Test Example 26			100	80	5	5

[0072]

As a result, it was found that, when the dried edible plant containing an edible part and a non-edible part is mixed based on the whole dried powder, the whole dried powder is less likely to be damped. Therefore, it was found that the content of the dried edible plant based on the whole dried powder dominantly exerts its characteristics (an effect of making the dried powder less damped) over the whole dried powder.

Industrial Applicability

[0073]

The dried edible plant containing an edible part and a non-edible part of the present invention is expected to be applied mainly in the food product field thanks to the effect of imparting resistance to dampness accompanying

an improvement of re-drying properties with respect to the dried powder.

CLAIMS

1. A dried powder comprising an edible part and a non-edible part of the same kind of dried edible plant, satisfying the following conditions (1) to (6):

(1) a proportion of the non-edible part to the edible part of the dried edible plant is 1% by mass or more and 200% by mass or less;

(2) a repose angle is 0.7 rad or more;

(3) "loose bulk density/tight bulk density" is 0.88 or less;

(4) a moisture content is 20% by mass or less;

(5) a content of dietary fiber is 18% by mass or more; and

(6) d₉₀ after ultrasonication is 2,000 μm or less, wherein the dried edible plant and its non-edible part comprise at least one of:

- (i) green soybean and its pod,
- (ii) corn and its bract, pistil, or cob,
- (iii) pumpkin and its pith, seed, or both ends, (iv) paprika and its stem end, core, or seed, (v) beet and its root tip, skin, or petiole
- (vi) broccoli and its leaf or stem,
- (vii) tomato and its stem end,
- (viii) cabbage and its core,
- (ix) spinach and its plant foot,
- (x) kale and its petiole base,
- (xi) pea and its pod),

- (xii) broad bean and its seed coat, or pod, or
- (xiii) carrot and its root tip or petiole base.

2. The dried powder according to claim 1, further satisfying (7):

(7) "tapped bulk density/tight bulk density" is 0.85 or less.

3. The dried powder according to claim 1 or claim 2, comprising the non-edible part of the edible plant in an amount of 9% by mass or more and 90% by mass or less based on the whole dried powder.

4. The dried powder according to any one of claims 1 to 3, wherein the edible part and the non-edible part of the edible plant are derived from the same individual edible plant.

5. The dried powder according to any one of claims 1 to 4, wherein the dried edible plant and its non-edible part comprise at least one of:

- (i) green soybean and its pod,
- (ii) corn and its bract, pistil, or cob,
- (iii) pumpkin and its pith, seed, or both ends,
- (iv) paprika and its stem end, core, or seed,
- (v) beet and its root tip, skin, or petiole
- (xi) pea and its pod),
- (xii) broad bean and its seed coat, or pod, or

(xiii) carrot and its root tip or petiole base.

6. The dried powder according to any one of claims 1 to 5, wherein the dried powder is packaged in a sealed container with no drying agent therein.

7. The dried powder according to any one of claims 1 to 6, wherein a content of the dried edible plant is 10% by mass or more based on the whole dried powder.

8. The dried powder according to any one of claims 1 to 7, wherein a content of silicon is 1,000 ppm or less.

9. The dried powder according to any one of claims 1 to 8, wherein the dried powder is used for human ingestion.

10. A food and beverage comprising the dried edible plant powder according to any one of claims 1 to 9.

11. A method for producing the dried powder according to any one of claims 1 to 10, comprising subjecting a dried edible plant having a moisture content of 20% by mass or less to grinding.

12. A method for producing a dried powder, comprising subjecting a dried edible plant containing dietary fiber in an amount of 18% by mass or more, having a proportion of a non-edible part to an edible part of 1% by mass or

more and 200% by mass or less, and a moisture content of 20% by mass or less to grinding until the repose angle reaches 0.7 rad or more, "loose bulk density/tight bulk density" reaches 0.88 or less, and d90 after ultrasonication reaches 2,000 μm or less,

wherein the edible part and non-edible part (shown in parenthesis) of the dried edible plant are a combination selected from the group consisting of green soybean (pod), corn (bract, pistil, and cob), pumpkin (pith, seed, and both ends), paprika (stem end, core, and seed), table beet (root tip, skin, and petiole), broccoli (leaf and stem), tomato (stem end), cabbage (core), spinach (plant foot), kale (petiole base), pea (pod), broad bean (seed coat, pod), and carrot (root tip and petiole base).

13. A method for making a dried powder less damped, comprising subjecting a dried edible plant containing dietary fiber in an amount of 18% by mass or more, having a proportion of a non-edible part to an edible part of 1% by mass or more and 200% by mass or less, and a moisture content of 20% by mass or less to grinding until the repose angle reaches 0.7 rad or more, "loose bulk density/tight bulk density" reaches 0.88 or less, and d90 after ultrasonication reaches 2000 μm or less,

wherein the edible part and non-edible part (shown in parenthesis) of the dried edible plant are a combination selected from the group consisting of green

soybean (pod), corn (bract, pistil, and cob), pumpkin (pith, seed, and both ends), paprika (stem end, core, and seed), table beet (root tip, skin, and petiole), broccoli (leaf and stem), tomato (stem end), cabbage (core), spinach (plant foot), kale (petiole base), pea (pod), broad bean (seed coat, pod), and carrot (root tip and petiole base).