

ABSTRACT

The present invention provides a novel raw material that can improve the texture of food products and also can impart a new function to food products. The present invention
5 relates to a starch composition for food products, the starch composition having a type-B viscometer viscosity ($\text{Pa}\cdot\text{s}$) of 2-100 $\text{Pa}\cdot\text{s}$, the viscosity being determined when a slurry that is obtained at 20°C, by mixing into the starch composition for food products an edible oil/fat in the amount of two times greater than the starch composition in terms of mass and water in the amount of seven times greater than the starch composition in terms of mass, in this
10 order and without heating, is subjected to a viscosity measurement under the condition of 30 rpm for 30 seconds. The starch composition also has a type-B viscometer viscosity ($\text{Pa}\cdot\text{s}$) that satisfies the condition of “the type-B viscometer viscosity at 0°C is 2-30 times greater than the type-B viscometer viscosity at 90°C” and that is determined when the slurry is cooled or heated and is subjected to viscosity measurement under the condition of 30 rpm
15 for 30 seconds.