

Abstract

An object is to provide an oil-in-water emulsion that can impart an oil taste having a flavor characteristic such as fat-like richness or a fat-like full-bodied flavor, and can suppress bitterness, only by adding a trace amount of the oil-in-water emulsion. It has been found that the use of an oil-in-water emulsion containing an oily material containing a free fatty acid, a readily water-soluble substance, water, and a protein material having specific properties, the oil-in-water-type emulsion having an emulsion particle size of 100 nm or less, can impart an oil taste such as fat-like richness or a fat-like full-bodied taste and suppress bitterness even though a free fatty acid is used.