

DESCRIPTION

Title of Invention: FROZEN DESSERT

Technical Field

[0001] The present invention relates to a frozen dessert.

Background Art

[0002] Although a frozen dessert can be eaten as it is, the frozen dessert can also be eaten as a frozen drink by being added with a liquid such as milk. In the case of a frozen dessert in a form of a frozen drink, the solid contained in the frozen dessert and the liquid such as milk are mixed therein. In such a state, the solid may float or sink, to be separated from the liquid (e.g., Patent Document 1).

[0003] Patent Document 1 discloses use of deacylated gellan gum for the purpose of suppressing the foregoing separation of the solid without increasing the viscosity of the product. Specifically, Patent Document 1 discloses “a solid dispersion composition including a solid that is insoluble in water and dispersed in an oil-in-water type emulsion composition forming a continuous phase, wherein the oil-in-water type emulsion composition includes deacylated gellan gum”.

Citation List

Patent Document

[0004] Patent Document 1: Patent Publication JP-A-2004-135518

Summary

Technical Problem

[0005] It is an object of the present disclosure to provide a frozen dessert which suppresses separation between a liquid and a solid (at least one solid when there are a plurality of solids) with a different method from that of Patent Document 1.

Solution to Problem

[0006] As a result of a diligent study by the present inventors, it has been found that the object can be attained by using a dietary fiber derived from a citrus fruit.

[0006a] In an aspect, there is provided a frozen dessert, comprising:

an ice mix;

a dietary fiber derived from a citrus fruit; and

a food solid.

[0007] The present disclosure includes the following examples.

[1]

A frozen dessert, including:

an ice mix;

a dietary fiber derived from a citrus fruit; and

a food solid.

[2]

The frozen dessert according to [1], in which

the citrus fruit is a citrus fruit of genus Citrus.

[3]

The frozen dessert according to [2], in which

the citrus fruit of genus Citrus is a lemon or an orange.

[4]

The frozen dessert according to any of [1] to [3], in which

an amount of the dietary fiber derived from the citrus fruit is 0.005 to 3% by mass based on the mass of the frozen dessert.

the food solid includes a food solid other than ice, and
the amount of the food solid other than ice is 1 to 20% by mass based on the mass of the frozen dessert.

[10]

The frozen dessert according to any of [1] to [9], in which
the food solid includes ice, and
the length of the ice is 0.06 to 14 mm.

[11]

The frozen dessert according to any of [1] to [10], in which
the food solid includes a food solid other than ice, and
the length of the food solid other than ice is 0.9 to 14 mm.

[12]

The frozen dessert according to any of [1] to [11], in which
a concave part is formed in the surface of the frozen dessert.

Advantageous Effects

[0008] The present disclosure can provide a frozen dessert which suppresses separation between a liquid and a solid.

Description of Embodiments

[0009] Below, embodiments of the present invention will be described specifically. However, the present invention is not limited thereto, and can be variously modified within the scope not departing from the gist thereof.

[0010] <Frozen dessert>