CLAIMS

[Claim 1]

A method for producing a plant-based soup base, comprising mixing and then emulsifying a raw material containing flavored oil and fat and plant milk cream, wherein the plant milk cream having a lipid content of 40% by weight or more and 80% by weight or less in terms of dry matter.

[Claim 2]

The method for producing a plant-based soup base according to claim 1, wherein the flavored oil and fat contain at least a yeast extract.

[Claim 3]

The method for producing a plant-based soup base according to claim 1, wherein a protein content in a solid content of the plant-based soup base is 1.4% to 26% by weight in terms of dry matter.

[Claim 4]

The method for producing a plant-based soup base according to claim 2, wherein a protein content in a solid content of the plant-based soup base is 1.4% to 26% by weight in terms of dry matter.

[Claim 5]

The method for producing a plant-based soup base according to any one of claims 1 to 4, wherein the plant milk cream is soy milk cream.

[Claim 6]

The method for producing a plant-based soup base according to any one of claims 1 to 5, wherein the raw material further contains dietary fiber.

[Claim 7]

The method for producing a plant-based soup base according to claim 1, wherein the plant milk cream contains 2.5% by weight or more of dietary fiber.

[Claim 8]

The method for producing a plant-based soup base according to claim 2, wherein the plant milk cream contains 2.5% by weight or more of dietary fiber.

[Claim 9]

The method for producing a plant-based soup base according to claim 3, wherein the plant milk cream contains 2.5% by weight or more of dietary fiber.

[Claim 10]

The method for producing a plant-based soup base according to claim 4, wherein the plant milk cream contains 2.5% by weight or more of dietary fiber.

[Claim 11]

The method for producing a plant-based soup base according to claim 5 or 6, wherein the plant milk cream contains 2.5% by weight or more of dietary fiber.

[Claim 12]

The method for producing a plant-based soup base according to claim 1, wherein a pH of the plant milk cream is adjusted to pH 7.3 to 10.

[Claim 13]

The method for producing a plant-based soup base according to claim 2, wherein a pH of the plant milk cream is adjusted to pH 7.3 to 10.

[Claim 14]

The method for producing a plant-based soup base according to claim 3, wherein a pH of the plant milk cream is adjusted to pH 7.3 to 10.

[Claim 15]

The method for producing a plant-based soup base according to claim 4, wherein a pH of the plant milk cream is adjusted to pH 7.3 to 10.

[Claim 16]

The method for producing a plant-based soup base according to any one of claims 5 to 11, wherein a pH of the plant milk cream is adjusted to pH 7.3 to 10.

[Claim 17]

A method for producing a soup, comprising blending, as a raw material, a plant-based soup base obtained by the method according to any one of claims 1 to 16.

[Claim 18]

A plant-based soup base that is an oil-in-water emulsion containing flavored oil and fat and plant milk cream, wherein the plant milk cream having a lipid content of 40% by weight or more and 80% by weight or less in terms of dry matter.

[Claim 19]

The plant-based soup base according to claim 18, wherein the flavored oil and fat contain at least a yeast extract.

[Claim 20]

A soup containing the plant-based soup base according to claim 18 or 19.