CLAIMS

1. A fine food particle-containing fat/oil composition comprising:
fine particles of at least one food, subjected to drinking or eating, excluding beans grains and seeds selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga; and
a fat/oil,
and having:
(1) a fine food particle content of 15% by mass or more and 98% by mass or less,
(2) a total fat/oil proportion of 20% by mass or more and 98% by mass or less,
(3) a modal diameter in an ultrasonicated state of 0.3 μm or more and 200 μm or less,
(4) a water content of less than 20% by mass,
(5) at least one of the particles has a dimension of 30 μm or more, before ultrasonication, and
(6) having a consistency of 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

2. The fine food particle-containing fat/oil composition according to claim 1, having a consistency of 1.0 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

3. The fine food particle-containing fat/oil composition according to claim 1 or claim 2, wherein a fat/oil portion of the composition has a Bostwick consistency of 10 cm or more as measured at 20°C for 10 seconds by using a Bostwick consistometer.

4. The fine food particle-containing fat/oil composition according to any one of claims 1 to 3, wherein 90% by mass or more of an entirety of the fat/oil is a liquid edible fat/oil.

5. The fine food particle-containing fat/oil composition according to any one of claims 1 to 4, wherein a total mass of the vegetables, the potatoes, the mushrooms, the fruits, and the algae accounts for 30% by mass or more of a total mass of insoluble components in the composition.

6. The fine food particle-containing fat/oil composition according to any one of claims 1 to 5, wherein the fine food particles are fine particles of a food having a fat/oil content of 50% by mass or less.

7. The fine food particle-containing fat/oil composition according to any one of claims 1 to 6, having a total luminous transmittance of 99% or less when diluted to a fine food particle content of 0.06% by mass.

8. The fine food particle-containing fat/oil composition according to any one of claims 1 to 7, having a haze value of 11% to 70% when diluted to a fine food particle content of 0.06% by mass.

9. The fine food particle-containing fat/oil composition according to any one of claims 1 to 8, having a diffuse transmittance of 11% or more when diluted to a fine food particle content of 0.06% by mass.

10. The fine food particle-containing fat/oil composition according to any one of claims 1 to 9, having a water activity of 0.97 or less.

11. The fine food particle-containing fat/oil composition according to any one of claims 1 to 10, having a water absorption index of 0.5 or more and 10 or less.

12. The fine food particle-containing fat/oil composition according to any one of claims 1 to 11, having a 50% cumulative diameter (median diameter) in an ultrasonicated state of 0.3 μm or more and 150 μm or less.

13. A food/drink comprising the fine food particle-containing fat/oil composition according to any one of claims 1 to 12.

14. A liquid condiment comprising the fine food particle-containing fat/oil composition according to any one of claims 1 to 13.

15. A method for producing the fine food particle-containing fat/oil composition according to any one of claims 1 to 12, the method comprising blending a fat/oil with dried fine food particles of at least one selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga.

16. A method for producing the fine food particle-containing fat/oil composition according to any one of claims 1 to 12, the method comprising subjecting a dried food of at least one selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga to a pulverization processing in the presence of a fat/oil.

17. The method according to claim 16, wherein the pulverization processing is a medium stirring mill pulverization processing.

18. A method for producing a fine food particle-containing fat/oil composition, the method comprising subjecting a food-containing fat/oil composition having a total content of at least one food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and water activity of the food-containing fat/oil composition after the processing is at least 0.01 lower than the water activity before the processing.

19. A method for lowering water activity of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an

ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and water activity of the food-containing fat/oil composition after the processing is at least 0.01 lower than the water activity before the processing, and until the dried food-containing fat/oil composition becomes the composition of claim 1.

20. A method for producing a fine food particle-containing fat/oil composition comprising a fat/oil and fine particles of at least one food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a vegetable, a dried potato, a dried mushroom, a fruit and an alga, the method comprising subjecting a food-containing fat/oil composition having a total food content of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and a water absorption index of the food-containing fat/oil composition after the processing is at least 0.1 higher than the water absorption index before the processing.

21. A method for increasing a water absorption index of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and a water absorption index of the food-containing fat/oil composition after the processing is at least 0.1 higher than the water absorption index before the processing, and until the dried food-containing fat/oil composition becomes the composition of claim 1.

22. A method for producing a fine food particle-containing fat/oil composition comprising a fat/oil and fine particles of at least one food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga, the method comprising subjecting a food-containing fat/oil composition having a total food content of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and a haze value of the food-containing fat/oil composition after the processing is at least 1 higher than the haze
value before the processing.

23. A method for increasing a haze value of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and a haze value of the food-containing fat/oil composition after the processing is at least 1 higher than the haze value before the processing, and until the dried food-containing fat/oil composition becomes the composition of claim 1.

24. A method for enhancing taste extension of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an

ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and until the dried food-containing fat/oil composition becomes the composition of claim 1.

25. A method for enhancing a swallowing sensation of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and until the dried food-containing fat/oil composition becomes the composition of claim 1.

26. A method for enhancing stability of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and until the dried food-containing fat/oil composition becomes the composition of claim 1.

27. A method for improving smoothness of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or

more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and until the dried food-containing fat/oil composition becomes the composition of claim 1.

28. A method for improving an initial taste of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, excluding beans grains and seeds, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to particle size reduction processing, until at least one of the particles has a dimension of 30 μm or more, before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and until the dried food-containing fat/oil composition becomes the composition of claim 1.