

OIL-IN-WATER EMULSION CONTAINING LACTIC ACID FERMENTATION
EMULSION

ABSTRACT

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Provided are an oil-in-water emulsion, and in particular a foaming oil-in-water emulsion, having sufficient milk flavor and body taste while using a minimum amount of milk product such as fresh cream, butter, whole powdered milk, or nonfat dry milk. Additionally, provided are an oil-in-water emulsion, and in particular a foaming oil-in-water emulsion which has a more abundant milk flavor and body taste when the same amount of milk product such as fresh cream, butter, whole powdered milk, or nonfat dry milk is used. This oil-in-water emulsion uses a specific lactic acid fermentation emulsion which contains fat and oil, nonfat milk solid, and water, and for which the amount of oil and fat is 4.5-35.0 wt% and the amount of milk protein is 2.5-11.0 wt%, wherein the lactic acid bacterium used by the lactic acid fermentation emulsion is a combination of the streptococcus family and the lactobacillus family, the amount of oil and fat is 15-50 wt%, and the amount of nonfat milk solid is 0.5-12.0 wt%.