## CLAIMS

1. A method for manufacturing an oil and fat composition, the method including a step for heating a raw material oil and fat composition including 50% by mass to 100% by mass of milk fat while supplying oxygen thereto at a rate of 0.02 to 2 L/minute per 1 kg of said raw material oil and fat composition, wherein said heating is performed for 1 hour to 72 hours, and obtaining an oxidized oil and fat composition having a pentanal/hexanal ratio by mol of 0.15 to 0.70 based on volatile components at 180°C.

2. The manufacturing method according to claim 1, wherein said raw material oil and fat composition includes 70% by mass to 100% by mass of milk fat.

3. The manufacturing method according to claim 1 or 2, wherein said heating is performed at a temperature of 75°C to 150°C.

4. The manufacturing method according to any one of claims 1 through 3, wherein the oil and fat content of said raw material oil and fat composition is 90% by mass to 100% by mass.

5. The manufacturing method according to any one of claims 1 through 4, wherein said milk fat is anhydrous milk fat.

6. The manufacturing method according to any one of claims 1 through 5, wherein the peroxide value of said oxidized oil and fat composition is 15 to 150.

7. A manufacturing method for a food product, the method including obtaining an oil and fat composition by the manufacturing method according to any one of claims 1 through 6, and adding the oil and fat composition to a food product material.

8. The manufacturing method according to claim 7 wherein the oil and fat composition is added to the food product material so that said oil and fat composition is included in the food product at 0.01 ppm to 20,000 ppm.