derived protein.

Citation List

Patent Literature

[0004]

PLT 1: WO2020/166493

PLT 2: JP2020-80717A

PLT 3: WO2019/188788

PLT 4: JP5879997B

PLT 5: JP6426699B

PLT 6: JP2020-010679A

Non-patent Literature

[0005]

NPL 1: Food Science and Technology 62 (2005), pp. 488-498

Summary

Technical Problem

[0006]

The present disclosure aims to provide a food or beverage containing a nut-derived component that shows the properties required for each food or beverage without using food additives such as emulsifiers and stabilizers, or with only small amounts of such additives.

Solution to Problem

[0007]

Under these circumstances, the present inventors repeatedly conducted trial and error to produce food or beverages by various methods using nuts and to confirm their properties. As a result, they found that the problem could be solved for each beverage and each food when the compositions of nut-derived protein, fats and oils, and the like in the food or beverage satisfy specific requirements. The present inventors continued extensive studies on the production process suitable for obtaining such a food or beverage, specifically, the process

conditions and the like suitable for emulsifying and gelling nut-derived protein. As a result, they completed the present disclosure. Accordingly, the present disclosure provides the following items.

Item 1. A food or beverage according to Item 1-1 or Item 1-2 below.

Item 1-1. A liquid food or beverage containing nut-derived protein, fats and oils, and water, the liquid food or beverage containing a total of 1.8 to 7.5 mass% of the nut-derived protein and the fats and oils, wherein 1.5 to 6.0 parts by mass of the fats and oils are contained per part by mass of the nut-derived protein.

Item 1-2. The liquid food or beverage according to Item 1-1, with the proviso that the liquid food or beverage is not a liquid food or beverage in which almonds are ground and extracted to remove insoluble solids.

[0008]

Item 2. A food or beverage, which is a food containing a total of 4.0 to 95.0 mass% of nut-derived protein and fats and oils.

[0009]

Item 3. The food or beverage according to Item 2, wherein 0.01 to 10.0 parts by mass of the fats and oils are contained per part by mass of the nut-derived protein.

[0010]

Item 4. The food or beverage according to any one of Items 1 to 3, wherein the nut is an almond.

[0011]

Item 5. The food or beverage according to Item 4, wherein the almond is a roasted almond.

[0012]

Item 6. A method for producing a food or beverage containing a total of 1.8 to 7.5 mass% of nut-derived protein and fats and oils, the method comprising:

mixing raw materials containing nut-derived protein,

Item 13. The method according to Item 12, wherein the almond is a roasted almond.

[0019a]

In an aspect, there is provided a liquid food or beverage containing nut-derived protein, fats and oils, and water, the liquid food or beverage containing a total of 1.8 to 7.5 mass% of the nut-derived protein and the fats and oils, wherein 1.5 to 6.0 parts by mass of the fats and oils are contained per part by mass of the nut-derived protein, with the proviso that the liquid food or beverage is not a liquid food or beverage in which almonds are ground and extracted to remove insoluble solids.

[0019b]

In another aspect, there is provided a food or beverage, which is a food containing a total of 4.0 to 95.0 mass% of nut-derived protein and fats and oils.

[0019c]

In another aspect, there is provided a method for producing a food or beverage containing a total of 1.8 to 7.5 mass% of nut-derived protein and fats and oils, the method comprising:

mixing raw materials containing nut-derived protein, fats and oils, and water at a temperature of 4°C or higher and lower than 80°C; and

fluidizing the mixture containing the nut-derived protein, fats and oils, and water at 120°C to 150°C.

[0019d]

In another aspect, there is provided a method for producing a food or beverage containing a total of 4.0 to 15.0 mass% of nut-derived protein and fats and oils, the method comprising:

mixing raw materials containing nut-derived protein, fats and oils, and water at a temperature of 80°C or higher and lower than 100°C; and

heating the mixture containing the nut-derived protein,

fats and oils, and water at 80°C or higher and lower than 120°C.

[0019e]

In another aspect, there is provided a method for producing a food or beverage containing a total of 7.0 to 95.0 mass% of nut-derived protein and fats and oils, the method comprising:

mixing raw materials containing nut-derived protein, fats and oils, and water at a temperature of 0°C or higher and lower than 80°C; and

allowing the mixture containing the nut-derived protein, fats and oils, and water to stand at 80°C or higher.

Advantageous Effects of Invention

[0020]

The present invention can provide a food or beverage containing a nut-derived component that shows the properties required for the type of food or beverage without using food additives such as emulsifiers and stabilizers, or with only small amounts of such additives.

Description of Embodiments

[0021]

Food or Beverage

The present invention provides a food or beverage containing nut-derived protein and fats and oils. In the present invention, examples of nuts include almonds, peanuts, macadamia nuts, walnuts, hazelnuts, and cashew nuts, with almonds being particularly preferred. Nuts may be with or without skin, with skinless nuts being more preferred. In the present invention, almonds include both unroasted almonds and roasted almonds, with roasted almonds being preferred.

[0022]

The food or beverage of the present invention includes beverages and food. The food or beverage according to the present invention can be classified into “liquid food or beverage” and

"non-liquid food or beverage." In the present invention, the term "liquid food or beverage" refers to a food or beverage that is liquid at a temperature and pressure at which it is consumed. Similarly, in the present invention, the term "non-liquid food or beverage" refers to a food or beverage that is not liquid at the temperature and pressure at which it is consumed.

[0023]

The food or beverage of the present invention may contain water. The water content of the food or beverage