[CLAIMS]

[Claim 1]

A production method of a roasted almond-flavored oil and fat for use in western-style confectionery, comprising:

reacting an oil and fat at 130°C to 185°C for 0.2 to 4 hours in the presence of 0.6% to 20% by mass of blanched ground almonds with respect to the oil and removing solid contents thereafter,

wherein a manufacturing method of cooking oil flavor is excluded, in the manufacturing method of cooking oil flavor, an edible natural raw material and an edible oil and fat are heat-denatured in a presence of an addition of the edible natural raw material or a blended flavor composition having the material-like flavor imparting or modulation ability, and an oil and fat containing a heat-denatured flavor component produced from an obtained heat-denatured product is separated and collected.

[Claim 2]

The production method according to claim 1, wherein the reaction is carried out in a depressurization state in which a degree of vacuum in a reaction system is 60 mmHg or less.

[Claim 3]

The production method according to claim 1, wherein the reaction is carried out in an inert gas atmosphere.

[Claim 4]

The production method according to claim 3, wherein a temperature is raised by heating in the inert gas atmosphere.