

## ABSTRACT

To provide an ingredient-containing seasoning having an egg flavor and a creamy texture without a quality deterioration due to emulsification with oil and fat which is peculiar to an emulsified seasoning such as a conventional egg flavor seasoning. The seasoning  
5 contains an egg yolk, acetic acid, and an ingredient, has a viscosity of 700 mPa·s or more and 5000 mPa·s at 20°C, has a content ratio of the egg yolk more than 1 mass% and 18 mass% or less, and has an oil/fat content of 10 mass% or less with respect to the entire seasoning.