

ABSTRACT

There are provided a novel oil and fat textural attribute enhancer with which it is possible to enhance the oil and fat textural attributes of a food product, and a method for
5 enhancing the oil and fat textural attributes of a food product. An oxidation treatment product obtained by performing an oxidation treatment on a palm-based oil and fat in which the total α -carotene and β -carotene content is 50 mass ppm or more and 2000 mass ppm or less, the peroxide value of the
10 oxidation treatment product being 3 or more and 250 or less, is added to a food product.