beverage containing the same. However, physical treatment or chemical treatment is required for adjusting the size of the water-insoluble solid content, and production efficiency decreases. In addition, Patent Literature 2 proposes preventing change in quality of citrus peel flavor or ginger flavor by mixing a hot water extract of sesame and an alkali material to an acidic liquid food to which citrus peel or ginger is mixed. However, in this method, although change in quality of flavor can be suppressed, a color tone and presence of ingredients are unsatisfactory.

Citation List

Patent Literature

[0005]

Patent Literature 1: JP Patent Publication (Kokai) No. 2017-118830

Patent Literature 2: JP Patent Publication (Kokai) No. 2013-59340

Summary of Invention

In one aspect, the disclosure provides an ingredient-containing liquid seasoning, comprising: (A) a solid ingredient; selected from the group consisting of fruit peel, fruit pulp, and combination thereof; (B) water-insoluble powder; selected from the group consisting of soybean curd residue powder, soybean powder, roasted soybean flour, rice powder, cornmeal, amaranth powder, and combinations thereof; (C) at least one selected from a fruit juice, a vegetable juice, and a natural colorant; and (D) a viscosity adjuster selected from the group consisting of a gum and a modified starch; wherein the liquid seasoning has a viscosity of ~~at least 500 mPa×s~~ 500 to 8000 mPa·s when measured by a B-type viscometer at 20℃, and wherein the water-insoluble powder in the liquid seasoning is 0.05% to 3.0% by mass.

In another aspect, the disclosure provides a method for enhancing a color tone of an entire liquid seasoning and a presence of an ingredient in an ingredient-containing liquid seasoning, the method comprising: mixing water-insoluble powder selected from the group consisting of soybean curd residue powder, soybean powder, roasted soybean flour, rice powder, cornmeal, amaranth powder, and combinations thereof, at least one selected from a

fruit juice, a vegetable juice, and a colorant, and a viscosity adjuster selected from the group consisting of a gum and a modified starch; to a liquid seasoning including a solid ingredient selected from the group consisting of fruit peel, fruit pulp, and combination thereof;

wherein the liquid seasoning has a viscosity of 500 to 8000 mPa·s when measured by a B-type viscometer at 20°C, and

wherein the water-insoluble powder in the liquid seasoning is 0.05% to 3.0% by mass.

Technical Problem

[0006]

An object of the present invention is to provide an ingredient-containing liquid seasoning which has fruit juice feeling and a presence of ingredients, with changes in color and smell during preservation being reduced.

Solution to Problem

[0007]

The present inventors conducted intensive studies to achieve the above-described object. As a result, the present inventors have found that by virtue of mixing water-insoluble powder, a viscosity adjuster, and at least one selected from a fruit juice, a vegetable juice, and a colorant into a liquid seasoning together with an ingredient having a vivid color tone such as fruit peel and fruit pulp, in both cases when the liquid seasoning is present in a container and when the liquid seasoning is after being taken out of the container, the liquid seasoning

Claims

[Claim 1]

An ingredient-containing liquid seasoning, comprising:

(A) a solid ingredient; selected from the group consisting of fruit peel, fruit pulp, and combination thereof;

(B) water-insoluble powder; selected from the group consisting of soybean curd residue powder, soybean powder, roasted soybean flour, rice powder, cornmeal, amaranth powder, and combinations thereof;

(C) at least one selected from a fruit juice, a vegetable juice, and a natural colorant; and

(D) a viscosity adjuster selected from the group consisting of a gum and a modified starch;

wherein the liquid seasoning has a viscosity of ~~at least 500 mPa×s~~ 500 to 8000 mPa·s when measured by a B-type viscometer at 20℃, and

wherein the water-insoluble powder in the liquid seasoning is 0.05% to 3.0% by mass.

[Claim 2]

A method for enhancing a color tone of an entire liquid seasoning and a presence of an ingredient in an ingredient-containing liquid seasoning, the method comprising: mixing water-insoluble powder selected from the group consisting of soybean curd residue powder, soybean powder, roasted soybean flour, rice powder, cornmeal, amaranth powder, and combinations thereof, at least one selected from a fruit juice, a vegetable juice, and a colorant, and a viscosity adjuster selected from the group consisting of a gum and a modified starch; to a liquid seasoning including a solid ingredient selected from the group consisting of fruit peel, fruit pulp, and combination thereof;

wherein the liquid seasoning has a viscosity of 500 to 8000 mPa·s when measured by a B-type viscometer at 20℃, and

wherein the water-insoluble powder in the liquid seasoning is 0.05% to 3.0% by mass.