CLAIMS

1. An emulsified liquid-form sesame-containing seasoning, characterized in comprising roasted-ground sesame seed, edible oil and fat, acetic acid, salt and processed egg yolk, high-intensity sweetener and yeast-extract, of which the edible oil and fat content is 1% by mass or more and 50% by mass or less, the acetic acid content is 0.4% by mass or more and 1.1% by mass or less, of which the salt content is 3.2% by mass or more and 6.1% mass or less, of which the acidity is set at 0.45% by mass or more and 1.30% by mass or less, of which the pH value is set at 3.9 or more and 4.5 or less, of which the egg yolk content is 0.80% by mass or more and 2.2% by mass or less, of which the high-intensity sweetener content is 0.005% by mass or more and 0.04% by mass or less with degree of sweetness; 100 times or more and 2,500 times or less as sweet as sugar, and of which the yeast-extract content is 0.10% by mass or more and 0.40% by mass or less.

2. An emulsified liquid-form sesame-containing seasoning according to Claim 1, characterized in that the viscosity, measured by a B-type viscometer at room temperature, is 400mPa・s or more and 2,000mPa・s or less.

3. An emulsified liquid-form sesame-containing seasoning according to Claim 1 or Claim 2, characterized in that the high-intensity sweetener is one or more than two sweeteners selected from among sucralose, stevia,

acesulfame K, aspartame, and thaumatin.

4. An emulsified liquid-form sesame-containing seasoning according to any one of Claims 1 to 3, characterized in that the roasted-ground sesame seed content is 1.0% by mass or more and 20% by mass or less.

5. An emulsified liquid-form sesame-containing seasoning according to any one of Claims 1 to 4, characterized in that the emulsified liquid-form sesame-containing seasoning is gravy, seasoning, sauce or the like.

6. A method for augmenting the sesame flavor of the emulsified liquid-form sesame-containing seasoning including roasted-ground sesame seed, edible oil and fat, acetic acid, salt and processed egg yolk, high-intensity sweetener and yeast-extract, of which the edible oil and fat content is 1% by mass or more and 50% by mass or less, characterized in comprising the emulsifying steps of the acetic acid content being set at 0.4% by mass or more and 1.1% by mass or less, of the salt content being set at 3.2% by mass or more and 6.1% by mass or less, thus being able to set the acidity at 0.45% by mass or more and 1.30% by mass or less, of the pH value being set at 3.9 or more and 4.5 or less, of adding the egg yolk content of 0.80% by mass or more and 2.2% by mass or less, of the high-intensity sweetener content being set at 0.005% by mass or more and 0.04% by mass or less with degree of sweetness; 100 times or more and 2,500 times or less as sweet as sugar, and of the yeast-extract content

being set at 0.10% by mass or more and 0.40% by mass or less.

7. A method for augmenting the sesame flavor of the emulsified liquid-form sesame-containing seasoning according to Claim 6 characterized in that the roasted-ground sesame seed content is 1.0% by mass or more and 20% by mass or less.

8. A method for augmenting the sesame flavor ,roasted taste and mildness of the emulsified liquid-form sesame-containing seasoning including roasted-ground sesame seed, edible oil and fat, acetic acid, salt and processed egg yolk, high-intensity sweetener and yeast-extract, of which the edible oil and fat content is 1% by mass or more and 50% by mass or less, characterized in comprising the emulsifying steps of the acetic acid content being set at 0.4% by mass or more and 1.1% by mass or less, of the salt content being set at 3.2% by mass or more and 6.1% by mass or less, thus being able to set the acidity at 0.45% by mass or more and 1.30% by mass or less, of the pH value being set at 3.9 or more and 4.5 or less, of adding the egg yolk content of 0.80% by mass or more and 2.2% by mass or less, of the high-intensity sweetener content being set at 0.005% by mass or more and 0.04% by mass or less with degree of sweetness between 100 times or more and 2,500 times or less as sweet as sugar, and of the yeast-extract content being set at 0.10% by mass or more and 0.40% by mass or less.

9. A method for augmenting the sesame flavor, roasted taste and mildness of the emulsified liquid-form sesame-containing seasoning according to Claim 8 characterized in that the roasted-ground sesame seed content is 1.0% by mass or more and 20% by mass or less.