

POWDERY OIL OR FAT CONTAINING HIGHLY UNSATURATED FATTY ACID

ABSTRACT

5 An object of the present invention is to provide a powdered oil and/or fat containing highly unsaturated fatty acids with suppressed generation of off-flavors over time due to oxidation, to provide a method for producing the powdered oil and/or fat, and to provide a method for suppressing generation of off-flavors over time due to oxidation in the powdered oil and/or fat containing highly unsaturated fatty acids. The present inventors have found that, in the
10 production of a powdered oil and/or fat containing highly unsaturated fatty acids, by dissolving a predetermined vegetable protein material in an outermost layer aqueous phase in a W/O/W double emulsified state and spray-drying an emulsified liquid in the double emulsified state, the powdered oil and/or fat containing highly unsaturated fatty acids with suppressed generation of off-flavors over time due to oxidation can be obtained and have completed the present invention.