[47] A method for producing a fine food particle-containing oil/fat composition comprising an oil/fat and fine particles of at least one food selected from the group consisting of a vegetable, a fruit and an alga, the method comprising subjecting a food-containing oil/fat composition having a total food content of 2% by mass or more and 90% by mass or less, an oil/fat content of 10% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, and a haze value of the food-containing oil/fat composition after the processing is at least 1 higher than the haze value before the processing.

[48] A method for increasing a haze value of a dried food-containing oil/fat composition comprising an oil/fat and at least one dried food selected from the group consisting of a dried vegetable, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing oil/fat composition to a particle size reduction processing.

[49] A fine food particle-containing oil/fat composition comprising an oil/fat and fine particles of at least one food selected from the group consisting of a vegetable, a fruit and an alga, wherein the fine food particle-containing oil/fat composition is obtained by subjecting a food-containing oil/fat composition having a total food content of 2% by

content of less than 20% by mass to a particle size reduction processing until a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, and a haze value of the food-containing oil/fat composition after the processing is at least 1 higher than the haze value before the processing.

(8) A method for increasing a haze value of a dried food-containing oil/fat composition comprising an oil/fat and at least one dried food selected from the group consisting of a dried vegetable, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing oil/fat composition to a particle size reduction processing.

(9) A fine food particle-containing oil/fat composition comprising an oil/fat and fine particles of at least one food selected from the group consisting of a vegetable, a fruit and an alga, wherein the fine food particle-containing oil/fat composition is obtained by subjecting a food-containing oil/fat composition having a total food content of 2% by mass or more and 90% by mass or less, an oil/fat content of 10% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, and a haze value of a food-containing oil/fat after the processing is at least 1 higher than the haze value before the processing.

[0123]

[Table 13]

	Maximum particle size before ultrasonication (μm)		Maximum particle size before ultrasonication (μm)
Comparative Example 1	26.2	Example 26	88.0
Example 1	28.5	Comparative Example 7	1184.0
Example 2	28.5	Example 27	296.0
Example 3	31.1	Example 28	322.8
Example 4	114.1	Example 29	271.4
Example 5	191.9	Example 30	248.9
Example 6	228.2	Example 31	209.3
Example 7	322.8	Example 32	209.3
Example 8	418.6	Example 33	209.3
Example 9	592.0	Example 34	352.0
Comparative Example 2	837.2	Example 35	209.3
Comparative Example 3	26.2	Example 36	296.0
Example 10	28.5	Example 37	271.4
Example 11	28.5	Example 38	228.2
Example 12	33.9	Example 39	322.8
Example 13	114.1	Example 40	44.0
Example 14	176.0	Comparative Example 8	704.0
Example 15	191.9	Example 41	456.5
Example 16	249.3	Example 42	913.0
Example 17	296	Comparative Example 9	2000.0
Example 18	352.0	Example 43	148.0
Comparative Example 4	497.8	Example 44	248.9
Example 19	248.9	Example 45	135.7
Example 20	296.0	Example 46	161.4
Comparative Example 5	1408.0	Comparative Example 10	352.0
Example 21	248.9	Example 47	209.3
Example 22	209.3	Example 48	418.6
Example 23	296.0	Comparative Example 11	456.5
Example 24	271.4	Example 49	352.0
Example 25	1184.0	Example 50	352.0
Comparative Example 6	2000.0	Comparative Example 12	296.0

A method for increasing a haze value of a dried food-containing oil/fat composition comprising an oil/fat and at least one dried food selected from the group consisting of a dried vegetable, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing oil/fat composition to a particle size reduction processing.

[Claim 46]

A fine food particle-containing oil/fat composition comprising an oil/fat and fine particles of at least one food selected from the group consisting of a vegetable, a fruit and an alga, wherein the fine food particle-containing oil/fat composition is obtained by subjecting a food-containing oil/fat composition having a total food content of 2% by mass or more and 90% by mass or less, an oil/fat content of 10% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, and a haze value of a food-containing oil/fat composition after the processing is at least 1 higher than the haze value before the processing.

[Claim 47]

A method for enhancing taste extension of a dried food-containing oil/fat composition comprising an oil/fat and at least one dried food selected from the group consisting of a dried vegetable, a dried fruit and a