

ABSTRACT

Provided are a heating-odor-suppressing agent for a cooking oil or fat composition, a method for suppressing a heating odor in a cooking oil or fat composition, and a method
5 for producing the cooking oil or fat composition that make it possible to suppress the heating odor of an oil or fat produced during cooking of deep-fried foods or the like.

The heating-odor-suppressing agent for a cooking oil or fat composition contains corn-derived roasted oil as an active
10 component. Moreover, the method for suppressing a heating odor in a cooking oil or fat composition involves including corn-derived roasted oil in the cooking oil or fat composition. Furthermore, the method for producing a cooking oil or fat composition comprises mixing corn-derived roasted oil and an
15 edible oil or fat other than the roasted oil to thereby obtain an oil or fat composition that contains 0.01% by mass or more to 10% by mass or less of the roasted oil.