

Abstract

There is provided a liquid egg-substitute composition that has fluidity close to that of a liquid egg and is capable of obtaining a gelation property, color tone, and flavor that are capable of reproducing a heat-coagulated egg when heated, and a heat-coagulated product thereof.

[Solving Means] A liquid egg-substitute composition according to the present invention contains 6 mass% or more and 17 mass% or less of an extracted protein of a bean of the species white *Phaseolus vulgaris* or the species *Vigna mungo*.

No Figure