DESCRIPTION

TITLE OF THE INVENTION: PLANT-BASED SOUP BASE AND METHOD FOR PRODUCING ~~PLANT-BASED SOUP BASE~~SAME, AND SOUP AND METHOD FOR PRODUCING SAME

Technical Field

[0001] The present invention relates to a plant-based soup base and a method for producing a plant-based soup base.

Related Art

[0002] In general, soups used in ramen or hot pot dishes use, as a main raw material, an animal-based raw material such as meat bones such as chicken bones or pork bones, or dried seafood such as dried bonito or dried sardines. The soups made using the animal-based raw material as the main raw material are able to exhibit richness and full-bodiness. However, these soups require a pretreatment such as scum removal or a long boiling process, and time and effort are needed.

Meanwhile, from a recent health-conscious trend or a religious point of view, there are needs for vegetarians to like plant-based foods that use no animal-based raw materials. However, even if soups are prepared mainly from a plant-based raw material, a process for boiling various vegetables for a long time is necessary, and after boiling, it is necessary to dispose of vegetable residues. There is also a problem that the soups made mainly from a plant-based raw material are insufficient in richness or full-bodied taste.

[0003] Soy milk gives a strong impression of being healthy and is used in various dishes, and it is also known to use soy milk as a raw material of soup. For example, Patent Document 1 describes a soup raw material for obtaining a soup in a coagulated state, characterized in that the soup raw material includes soy milk powder having a coagulation index of 15 or more and a nitrogen solubility index (NSI) of 80% or more, a coagulating agent, and a seasoning. Patent Document 2 discloses a soy milk soup as a soy milk product using sterilized soy milk imparted with richness. Patent Document 3 discloses a technique with respect to a plant-based cloudy

to processing such as heating. The flavored oil and fat also include those in which a flavor is extracted from a seasoning liquid containing an amino acid, sugars and a lipid by using plant oil and fat. Preferably, the flavored oil and fat include those in which a flavor is extracted from a seasoning liquid containing at least a yeast extract by using plant oil and fat. That is, the flavored oil and fat contain at least a yeast extract. That is, the flavored oil and fat include "oil and fat imparted with a flavor" containing plant oil and fat as a base to which a flavor is separately imparted. On the other hand, the flavored oil and fat do not include plant oil and fat obtained simply by extracting oil and fat from a plant raw material, such as sesame oil.

Examples of the extracts include: beef extract, pork extract, chicken extract, onion extract, clam extract, and oyster extract.

Examples of the flavoring include: vanilla, and oil content of citrus fruits including lemon, orange, lime, grapefruit, yuzu, and sudachi, and artificial, natural and synthetic fruits such as a fruit essence containing apple, pear, peach, grape, blueberry, strawberry, raspberry, cherry, plum, pineapple, watermelon, apricot, banana, melon~~, apricot~~, Japanese plum~~, cherry, raspberry~~, blackberry, tropical fruit, mango, mangosteen, pomegranate, or papaya. Other examples of the flavoring that can be used include: a milk flavor, a butter flavor, a cheese flavor, a cream flavor and a yogurt flavor; a vanilla flavor; a tea or coffee flavoring, such as a green tea flavor, an oolong tea flavor, a black tea flavor, a cocoa flavor, a chocolate flavor, and a coffee flavor; a mint flavoring, such as a peppermint flavor, a spearmint flavor, and a Japanese mint flavor; a spicy flavoring, such as an asafoetida flavor, an ajwain flavor, an anise flavor, an angelica flavor, a fennel flavor, an allspice flavor, a cinnamon flavor, a chamomile flavor, a mustard flavor, a cardamom flavor, a caraway flavor, a cumin flavor, a clove flavor, a pepper flavor, a coriander flavor, a sassafras flavor, a summer savory flavor, a Japanese pepper flavor, a perilla flavor, a juniper berry flavor, a ginger flavor, a star anise flavor, a horseradish flavor, a thyme flavor, a tarragon flavor, a dill flavor, a chili pepper flavor, a nutmeg flavor, a basil flavor, a marjoram flavor, a rosemary flavor, a bay leaf flavor, and a wasabi (Japanese wasabi) flavor; an alcohol

Examples of plant species include: beans, such as soybean and peanut; and nuts, such as peanut, almond, coconut, walnut, cashew, pistachio, macadamia nut, and hazelnut. Soybean-derived soy milk cream is preferable.

Here, soy milk cream made from soybeans is described as an example. Soy milk cream is also referred to as a soybean emulsion composition.

In general, fresh cream is produced by being separated from milk with a centrifuge. As one aspect, similarly, a soy milk cream can be used which is obtained by, for example, collecting a cream layer having a low specific gravity and a rich oil content, in which the cream layer is generated by further centrifugation of soy milk obtained from whole soybeans. However, this production method is not particularly limited. As another aspect, the soy milk cream may include a soybean emulsion composition obtained by adding commercially available soy milk, oil and fat, and if necessary, an emulsifier.

[0015] A lower limit of the lipid content (meaning the content as a chloroform/methanol mixed solvent extract) of the soy milk cream is preferably 25% by weight or more, more preferably 30% by weight or more, still more preferably 35% by weight or more, and yet still more preferably 40% by weight or more in the dry matter. An upper limit of the lipid content is preferably 80% by weight or less, more preferably 75% by weight or less, and still more preferably 70% by weight or less.

A protein content of the soy milk cream is preferably 15% by weight or more, more preferably 20% by weight or more, and still more preferably 25% by weight or more in the dry matter. An upper limit thereof is preferably 40% by weight or less, more preferably 35% by weight or less. A lipid/protein content ratio of the soy milk cream is preferably 1.0 or more, more preferably 1.2 or more on the basis of weight per dry matter.

According to the Standard Tables of Food Composition in Japan, 2015 edition (seventh revision), in general full fat soy milk, the protein content in the dry matter is 39.1% by weight, the lipid content in the dry matter is 21.7% by weight, and the lipid/protein content ratio is 0.55.