



ABSTRACT



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It is intended to provide a process of an egg yolk-containing liquid and an egg yolk-containing oil-in-water type emulsion using said egg yolk-containing liquid; said egg yolk-containing liquid scarcely showing any changes in the taste upon heating and having favorable mouthfeel with little roughness due to heat denaturation of protein; and said egg yolk-containing oil-in-water type emulsion using said egg yolk-containing liquid causing little scorching or scaling (adhesion) on a heating unit of an apparatus in ultrahigh temperature flash sterilization (UHT), being highly tolerant to baking in case of being used in custard cream, etc., and scarcely undergoing oil-separation or demulsification. A process for producing an egg yolk-containing liquid which is characterized by the steps of subjecting an aqueous dispersion containing egg yolk diluted to a concentration of 80% by weight or less to first heat treatment at a temperature higher than 60°C and not higher than 78°C, and then subjecting the aqueous dispersion whose egg yolk concentration is adjusted to 65% by weight or less to second heat treatment at a temperature of 120°C or higher; and a egg yolk-containing liquid obtained by this process; as well as a process for producing an oil-in-water emulsion which is characterized

by the step of using the egg yolk-containing liquid in an amount of 5 to 60% by weight in terms of the egg yolk component.