CLAIMS

1. A method for producing a beverage containing a water-insoluble powdery edible processed plant product prepared by grinding the edible part of plants, the method comprising the steps of:

(a) mixing a water-insoluble powdery edible processed plant product prepared by grinding the edible part of plants with fat and oil to thereby form a dispersion; and

(b) mixing the dispersion of the water-insoluble powdery edible processed plant product in the fat and oil with water and homogenizing the mixture.

2. The method according to Claim 1, further comprising a homogenization step between step (a) and step (b).

3. The method according to Claim 1 or 2, wherein the water used in step (b) contains milk or one or more dairy components.

4. The method according to any one of Claims 1 to 3, the method not comprising adding a stabilizer and/or an emulsifier.

5. The method according to any one of Claims 1 to 4, wherein the water-insoluble powdery edible processed plant product is a dry powder of at least one type of plant selected from the group consisting of tea, vegetables, fruits, grain, and beans.

6. The method according to any one of Claims 1 to 5, wherein the dispersion obtained in step (a) does not contain water other than water from the fat and oil and the water-insoluble edible processed plant product used as starting materials.

7. A beverage, which is obtained by the method according to any one of Claims 1 to 6, the beverage containing at least a water-insoluble powdery edible processed plant product prepared by grinding the edible part of plants, fat and oil, and water, ~~the beverage showing at least improved dispersion stability of the powdery edible processed plant product or improved redispersibility of the powdery edible processed plant product, as compared to a beverage prepared without conducting the step of mixing a powdery edible processed plant product with fat and oil to form a dispersion~~ the beverage comprising the water-insoluble powdery edible processed plant product in an amount in the range of 0.1 to 20 wt% (on a dry weight basis), and the fat and oil in an amount in the range of 0.1 to 50 wt%, both based on the amount of the beverage taken as 100%, and

the amount of the powdery edible processed plant product being in the range of 1 to 200 parts by weight per 100 parts by weight of the fat and oil (on a dry weight basis).

8. The beverage according to Claim 7, which shows suppressed color fading of the water-insoluble powdery edible processed plant product.

9. A method for improving dispersion stability or redispersibility of a water-insoluble powdery edible processed plant product prepared by grinding the edible part of plants in a beverage, the method comprising, in a step of producing the beverage containing the water-insoluble powdery edible processed plant product,

the step of mixing a prepared dispersion of the water-insoluble powdery edible processed plant product in fat and oil with water and homogenizing the mixture.

10. The method according to Claim 9, wherein the water contains milk or one or more dairy components.

11. The method according to Claim 9 or 10, the method not comprising adding a stabilizer and/or an emulsifier.

12. The method according to any one of Claims 9 to 11, wherein the water-insoluble powdery edible processed plant product is a dry powder of at least one type of plant selected from the group consisting of tea, vegetables, fruits, grain, and beans.

13. The method according to any one of Claims 9 to 12, wherein the dispersion of the water-insoluble powdery edible processed plant product in the fat and oil does not contain water other than water from the fat and oil and the water-insoluble edible processed plant product.

14. The method according to any one of Claims 9 to 13, which improves dispersion stability or redispersibility of the water-insoluble powdery edible processed plant product in the beverage, while suppressing color fading of the water-insoluble powdery edible processed plant product in the beverage.