

CLAIMS

[Claim 1]

A chocolate-like food product containing EPA and DHA in a total amount of 0.02 to 10 wt%, and further containing an amino acid in an amount of 0.002 to 0.5 wt%, wherein the chocolate-like food product refers to chocolate, quasi-chocolate, chocolate-using food products or those containing oil and fat as essential components with cacao starting materials.

10 [Claim 2]

The chocolate-like food product according to claim 1, wherein the amino acid is at least one amino acid selected from glycine, glutamic acid, alanine, proline, lysine, tryptophan, methionine, valine, serine, histidine, isoleucine, leucine, phenylalanine, arginine, threonine, cysteine, aspartic acid, glutamine, or asparagine.

[Claim 3]

The chocolate-like food product according to claim 1, containing catechin in an amount of 0.005 to 0.4 wt%.

[Claim 4]

The chocolate-like food product according to claim 2, containing catechin in an amount of 0.005 to 0.4 wt%.

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[Claim 5]

The chocolate-like food product according to claim 1, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

[Claim 6]

The chocolate-like food product according to claim 2, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount

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of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

[Claim 7]

5 The chocolate-like food product according to claim 3, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

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[Claim 8]

 The chocolate-like food product according to claim 4, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount
15 of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

[Claim 9]

 The chocolate-like food product according to claim 5,
20 wherein the aqueous phase contains catechin in an amount of 2 to 50 wt%.

[Claim 10]

 The chocolate-like food product according to claim 6,
25 wherein the aqueous phase contains catechin in an amount of 2 to 50 wt%.

[Claim 11]

 The chocolate-like food product according to claim 7,
30 wherein the aqueous phase contains the catechin in an amount of 2 to 50 wt%.

[Claim 12]

 The chocolate-like food product according to claim 8,
35 wherein the aqueous phase contains the catechin in an amount of 2 to 50 wt%.

[Claim 13]

The chocolate-like food product according to any one of claims 5 to 12, wherein the aqueous phase contains, as the
5 water-soluble solids content, at least one member selected from sugar alcohols, glucose, sucrose, dextrins, or oligosaccharides.

[Claim 14]

A method for producing a chocolate-like food product,
10 the method comprising the steps of:

dispersing an aqueous phase containing an amino acid in an amount of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt% in polyunsaturated-fatty-acid-containing oil and fat; and

15 blending the polyunsaturated-fatty-acid-containing oil and fat to obtain a chocolate-like food product containing EPA and DHA in a total amount of 0.02 to 10 wt%, and further containing the amino acid in an amount of 0.002 to 0.5 wt%, wherein the chocolate-like food product refers to chocolate,
20 quasi-chocolate, chocolate-using food products or those containing oil and fat as essential components with cacao starting materials.

[Claim 15]

25 The method for producing a chocolate-like food product according to claim 14, the method comprising the step of adding 2 to 50 wt% of catechin to the aqueous phase.

[Claim 16]

30 The method for producing a chocolate-like food product according to claim 14 or 15, the method comprising the step of adding, as the water-soluble solids content, at least one member selected from sugar alcohols, glucose, sucrose, dextrins, or oligosaccharides to the aqueous phase.