CLAIMS

1. A manufacturing method of an oil-and-fat for enhancing salty taste, characterized in that the method comprising the step of:

performing a heating treatment on an oil-and-fat containing butter oil does not substantially contain carbohydrate and protein, the oil-and fat containing a moisture 2 wt.% or less, the heating treatment being performed at a temperature of 110°C or more and 145°C or less and in a condition that a TTm value (°C minute) is 30 to 5000.
(wherein, the TTm value (°C minute) is an integration value of a temperature value (°C) over a heating duration time (minute), the temperature value being obtained by subtracting 100 from a heating temperature.)

2. The manufacturing method of the oil-and-fat for enhancing salty taste according to claim 1, wherein

the oil-and-fat contains the butter oil 50 wt.% or more.

3. The manufacturing method of the oil-and-fat for enhancing salty taste according to claim 1 or claim 2, wherein

a peroxide value is less than 1.5 meq/kg and an acid value is less than 2 immediately after the heating treatment.

4. A manufacturing method of a salty food and beverage containing the oil-and-fat for enhancing salty taste manufactured by the method of any one of claims 1 to 3.

5. A method for enhancing salty taste of a salty food and beverage by using the oil-and-fat for enhancing salty taste manufactured by the method of any one of claims 1 to 3.