CLAIMS

[Claim 1]

An agent for imparting hydrogenated oil flavor comprising (E)-6-octenal.

[Claim 2]

An agent composition for imparting hydrogenated oil flavor comprising (E)-6-octenal as an active component.

[Claim 3]

An agent composition for imparting hydrogenated oil flavor comprising (E)-6-octenal and the following component A:

component A: one or more selected from the group consisting of 3-methyl-2,4-nonanedione, trans-4,5-epoxy-2(E)-decenal, (E)-6-nonenal, (Z)-6-nonenal, (Z)-6-octenal and (E)-2-nonenal.

[Claim 4]

The agent composition for imparting hydrogenated oil flavor according to claim 2, comprising (E)-6-octenal at a concentration in the range of 10 ppb to 10 ppm.

[Claim 5]

The agent composition for imparting hydrogenated oil flavor according to any one of claims 2 to 4, wherein the composition comprises (E)-6-octenal at 10 ppb to 10 ppm, and is added to an oil product having a hydrogenated oil content of less than 50% with regard to the total amount of oil, so that the amount of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb.

[Claim 6]

The agent composition for imparting hydrogenated oil flavor according to claim 3, wherein the composition comprises (E)-6-octenal and the component A, the content of (E)-6-octenal is 10 ppb to 10 ppm, and the ratio between (E)-6-octenal and the component A is in the range of ((E)-6-octenal) / 3-methyl-2,4-nonanedione = 0.01 to 10, ((E)-6-octenal) / (E)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-octenal = 0.01 to 10, ((E)-6-octenal) / (E)-2-nonenal = 0.01 to 10 or ((E)-6-octenal) / trans-4,5-epoxy-2(E)-decenal = 0.01 to 100.

[Claim 7]

An oil product having a hydrogenated oil flavor, comprising the agent for imparting hydrogenated oil flavor according to claim 1 or the agent composition for imparting hydrogenated oil flavor according to any one of claims 2 to 6, such that a concentration of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb.

[Claim 8]

The oil product according to claim 7, wherein the hydrogenated oil content with regard to the total amount of oil is less than 50%.

[Claim 9]

A flavor composition comprising (E)-6-octenal at 10 ppb to 10 ppm, the flavor composition being added to an oil product having a hydrogenated oil content of less than 50% with regard to the total amount of oil, so that the amount of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb.

[Claim 10]

The flavor composition according to claim 9, wherein the composition comprises (E)-6-octenal and the following component A, and the ratio between (E)-6-octenal and the component A is in the range of ((E)-6-octenal) / 3-methyl-2,4-nonanedione = 0.01 to 10, ((E)-6-octenal) / (E)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-octenal = 0.01 to 10, ((E)-6-octenal) / (E)-2-nonenal = 0.01 to 10 or ((E)-6-octenal) / trans-4,5-epoxy-2(E)-decenal = 0.01 to 100:

component A: one or more selected from the group consisting of 3-methyl-2,4-nonanedione, trans-4,5-epoxy-2(E)-decenal, (E)-6-nonenal, (Z)-6-nonenal, (Z)-6-octenal and (E)-2-nonenal.

[Claim 11]

An oil product which is obtained by adding thereto the flavor composition according to claim 9 or 10, such that a concentration of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb, the oil product having a hydrogenated oil content of less than 50% with regard to the total amount of oil.

CLAIMS

[Claim 1]

An agent composition for imparting hydrogenated oil flavor comprising (E)-6-octenal as an active component.

[Claim 2]

An agent composition for imparting hydrogenated oil flavor comprising (E)-6-octenal and the following component A:

component A: one or more selected from the group consisting of 3-methyl-2,4-nonanedione, trans-4,5-epoxy-2(E)-decenal, (E)-6-nonenal, (Z)-6-nonenal, (Z)-6-octenal and (E)-2-nonenal.

[Claim 3]

The agent composition for imparting hydrogenated oil flavor according to claim 2, comprising (E)-6-octenal at a concentration in the range of 10 ppb to 10 ppm.

[Claim 4]

The agent composition for imparting hydrogenated oil flavor according to any one of claims 1 to 3, wherein the composition comprises (E)-6-octenal at 10 ppb to 10 ppm, and is added to an oil product having a hydrogenated oil content of less than 50% with regard to the total amount of oil, so that the amount of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb.

[Claim 5]

The agent composition for imparting hydrogenated oil flavor according to claim 3, wherein the composition comprises (E)-6-octenal and the component A, the content of (E)-6-octenal is 10 ppb to 10 ppm, and the ratio between (E)-6-octenal and the component A is in the range of ((E)-6-octenal) / 3-methyl-2,4-nonanedione = 0.01 to 10, ((E)-6-octenal) / (E)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-octenal = 0.01 to 10, ((E)-6-octenal) / (E)-2-nonenal = 0.01 to 10 or ((E)-6-octenal) / trans-4,5-epoxy-2(E)-decenal = 0.01 to 100.

[Claim 6]

A method for the production of an oil product having a hydrogenated oil flavor, comprising the agent composition for imparting hydrogenated oil flavor according to any one of claims 1 to 5, such that the concentration of (E)-6-octenal in the oil product is in the range of 10 ppt to 10 ppb.

[Claim 7]

The oil product according to claim 6, wherein the hydrogenated oil content with regard to the total amount of oil is less than 50%.

[Claim 8]

A flavor composition for imparting hydrogenated oil flavor which comprises (E)-6-octenal as effective ingredient.

[Claim 9]

The flavor composition according to claim 8, wherein the composition comprises (E)-6-octenal and the following component A, and the ratio between (E)-6-octenal and the component A is in the range of ((E)-6-octenal) / 3-methyl-2,4-nonanedione = 0.01 to 10, ((E)-6-octenal) / (E)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-nonenal = 0.01 to 10, ((E)-6-octenal) / (Z)-6-octenal = 0.01 to 10, ((E)-6-octenal) / (E)-2-nonenal = 0.01 to 10 or ((E)-6-octenal) / trans-4,5-epoxy-2(E)-decenal = 0.01 to 100:

component A: one or more selected from the group consisting of 3-methyl-2,4-nonanedione, trans-4,5-epoxy-2(E)-decenal, (E)-6-nonenal, (Z)-6-nonenal, (Z)-6-octenal and (E)-2-nonenal.

[Claim 10]

A method for the production of an oil product having hydrogenated oil flavor which comprises adding to an oil product the flavor composition according to claim 8 or 9 at a concentration as (E)-6-octenal in the range of 10 ppt to 10 ppb, the oil product having a hydrogenated oil content of less than 50 mass % with regard to the total amount of oil.