

ABSTRACT

The present invention addresses the problem of providing a nut milk for foaming, which has excellent
5 foaming properties and foaming stability and of which foam is hard to break even when a nut milk whipped by foaming with a steamer etc. is added to beverages such as coffee. A nut milk for foaming, which has excellent foaming properties and foaming stability, can be provided by using
10 at least one modified starch selected from the group consisting of a phosphate cross-linked starch, a phosphate monoesterified phosphate cross-linked starch, a starch acetate, an oxidized starch, a hydroxypropyl starch, a hydroxypropylated phosphate cross-linked starch, a sodium
15 octenyl succinate starch, a phosphorylated starch, and a starch decomposition product.

[No figure]