14 or more. When the value of (X/Y) is less than 10, the room-temperature emulsion stability tends to be lowered. In addition, the total amount of X and Y is more preferably 0.3 to 2 wt% and is even more preferably 0.5 to 1 wt%. When the total amount of X and Y is less than 0.1 wt%, the room-temperature emulsion stability tends to be lowered. On the other hand, when it exceeds 3 wt%, melting sensation in the mouth and taste of a foamed oil-in-water-type emulsion tend to be diminished.

[0026]

The stabilizing emulsifier that can be used in the foamable oil-in-water-type emulsion of the present invention is a stabilizing emulsifier in which 95 wt% or more of all constituent fatty acids are saturated fatty acids in a lipophilic group. Examples thereof include one or more kinds of emulsifiers selected from monoglycerin saturated fatty acid ester, polyglycerin saturated fatty acid ester, sucrose saturated fatty acid ester, sorbitan saturated fatty acid ester, polyoxyethylene sorbitan saturated fatty acid ester, propylene glycol saturated fatty acid ester, and organic acid saturated fatty acid ester. Preferable examples thereof include one or more kinds of emulsifiers selected from monoglycerin saturated fatty acid ester, polyglycerin saturated fatty acid ester, sucrose saturated fatty acid ester, sorbitan saturated fatty acid ester, and polyoxyethylene sorbitan saturated fatty acid ester. More preferable examples thereof include one kinds of emulsifiers selected from sucrose saturated fatty acid esters and polyoxyethylene sorbitan saturated fatty acid esters.

[0027]

The demulsifier that can be used in the foamable oil-in-water-type emulsion of the present invention is a demulsifier in which 60 wt% or more of all constituent fatty acids are unsaturated fatty acids in a lipophilic group. Examples thereof include one or more kinds of demulsifiers selected from monoglycerin unsaturated fatty acid ester,

polyglycerin unsaturated fatty acid ester, sorbitan unsaturated fatty acid ester, polyoxyethylene sorbitan unsaturated fatty acid ester, propylene glycol unsaturated fatty acid ester, organic acid unsaturated fatty acid ester, soybean lecithin, and egg yolk lecithin. Preferable examples thereof include one or more kinds of demulsifiers selected from monoglycerin unsaturated fatty acid ester, polyglycerin unsaturated fatty acid ester, sorbitan unsaturated fatty acid ester, polyoxyethylene sorbitan unsaturated fatty acid ester, soybean lecithin, and egg yolk lecithin. More preferable examples thereof include one kinds of demulsifiers selected from polyglycerin unsaturated fatty acid ester, and soybean lecithin.

[0028]

The saccharides that can be used in the foamable oil-in-water-type emulsion of the present invention are one or more kinds selected from starch decomposition products, oligosaccharides, disaccharides, monosaccharides, and sugar alcohols. An amount thereof blended in with respect to the foamable oil-in-water-type emulsion is 5 to 25 wt% and is more preferably 10 to 20 wt%. When an amount of saccharides blended in is less than 5 wt%, the room-temperature emulsion stability and room-temperature foaming performance tend to be lowered. Conversely, an amount thereof exceeding 25 wt% is not preferable because a viscosity of the foamable oil-in-water-type emulsion becomes high, and the sweetness becomes too strong.

[0029]

Examples of the saccharides include glucose, sucrose, fructose, dextrose, trehalose, polydextrose, maltitol, erythritol, xylitol, mannitol, lactitol, sorbitol, and the like, but use of sucrose is more preferable for more natural sweetness.

[0030]

A fat content of the foamable oil-in-water-type emulsion of the present invention

from gellan gum, xanthan gum, pullulan, guar gum, psyllium seed gum, succinoglycan, water-soluble soybean polysaccharide, carrageenan, and tamarind seed gum.

[0034]

As proteins, any of a milk raw material containing a milk protein, and a plant raw material containing a vegetable protein can be used. Examples of milk raw materials containing a milk protein include whole milk powder, skim milk powder, butter milk powder, whey protein, caseins such as acid casein, rennet casein, sodium caseinate, calcium caseinate, or potassium caseinate, or total milk protein. Examples of plant raw materials include concentrated soy protein, isolated soy protein, pea protein, wheat protein, and the like.

[0035]

Examples of plant fibers include various celluloses and inulin, and these can be used alone or in combination of more kinds thereof. In addition, as salts, sodium chloride, hexametaphosphate, diphosphate, sodium citrate, polyphosphate, sodium bicarbonate, and the like can be used alone or in combination of more kinds thereof.

[0036]

A method for manufacturing the foamable oil-in-water-type emulsion of the present invention can be carried out in a manner of manufacturing general creams.

Specifically, it can be obtained by mixing a fat, a stabilizing emulsifier, a demulsifier, and water which are main raw materials, and pre-emulsifying, disinfecting or sterilizing, homogenizing, and cooling these mixed raw materials. The homogenization treatment may be either pre-homogenization or post-homogenization, or may be two-stage homogenization in which both treatments are combined. It is preferable to sterilize the foamable oil-in-water-type emulsion from the viewpoint of preservability.

[0037]