small solid or paste-like material which passes through a sieve with a mesh size of 2 mm (Patent Literature 2) have been proposed. However, ingredients such as grated radish and an apple puree are likely to discolor or emit off-flavors with time, and adjustment of the taste of a seasoning liquid is required.

Citation List

Patent Literature

[0004]

Patent Literature 1: JP Patent Publication (Kokai) No. 11-130 A (1999)

Patent Literature 2: JP Patent Publication (Kokai) No. 2013-39097 A

Summary

Technical Problem

[0005]

An object of the present invention is to provide an ingredient-containing liquid seasoning which has food texture peculiar to a grated or pureed ingredient and which is free from discoloration and off-flavors occurring with time during preservation.

Solution to Problem

[0006]

The present inventor conducted intensive studies to achieve the above-described object. As a result, the present inventor has found that food texture peculiar to a grated or pureed ingredient such as grated vegetables or a fruit/vegetable puree is obtained by an ingredient-containing liquid seasoning containing a certain amount of a fruit juice and/or a vegetable juice relative to a water-insoluble dietary fiber and that when the ingredient-containing liquid seasoning also contains a solid ingredient, the food texture of the solid ingredient is enhanced. In addition, the present inventor has found that discoloration and off-flavors, which are likely to occur with time in a seasoning using grated vegetables or a fruit/vegetable puree, are suppressed, and the present disclosure has been completed thereby.

[0006a]

In one aspect, the present disclosure refers to an ingredient-containing liquid seasoning, comprising: a water-insoluble dietary fiber selected from powdered cellulose or bean curd lees powder; and a fruit juice and/or a vegetable juice, wherein a content of the water-insoluble dietary fiber in the liquid seasoning is 0.5% to 12% by mass, and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

[0006b]

In another aspect, the present disclosure refers to a method for improving food texture of an ingredient-containing liquid seasoning, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose or bean curd lees powder and a fruit juice and/or a vegetable juice to be contained in the ingredient-containing liquid seasoning so that a content of the water-insoluble dietary fiber in the ingredient-containing liquid seasoning is 0.5% to 12% by mass and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

[0006c]

In another aspect, the present disclosure refers to a method for suppressing change of an ingredient-containing liquid seasoning over time during preservation, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose or bean curd lees powder and a fruit juice and/or a vegetable juice to be contained in the ingredient-containing liquid seasoning so that a content of the water-insoluble dietary fiber in the ingredient-containing liquid seasoning is 0.5% to 12% by mass and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

[0007]

Specifically, the present disclosure encompasses the following examples.

(1) An ingredient-containing liquid seasoning, comprising: a water-insoluble dietary fiber; and a fruit juice and/or a vegetable juice, wherein a content of the water-insoluble dietary fiber in the liquid seasoning is 0.25% to 15% by mass, and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

Claims

[Claim 1]

An ingredient-containing liquid seasoning, comprising: a water-insoluble dietary fiber selected from powdered cellulose or bean curd lees powder; and a fruit juice and/or a vegetable juice, wherein a content of the water-insoluble dietary fiber in the liquid seasoning is 0.5% to 12%by mass, and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

[Claim 2]

The ingredient-containing liquid seasoning according to claim 1, further comprising a solid ingredient.

[Claim 3]

The ingredient-containing liquid seasoning according to claim 2, wherein the solid ingredient is a dried ingredient.

[Claim 4]

The ingredient-containing liquid seasoning according to claim 2 or 3, wherein the solid ingredient is contained at a content of 5% to 60% by mass based on the total seasoning in terms of wet weight.

[Claim 5]

A method for improving food texture of an ingredient-containing liquid seasoning, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose or bean curd lees powder and a fruit juice and/or a vegetable juice to be contained in the ingredient-containing liquid seasoning so that a content of the water-insoluble dietary fiber in the ingredient-containing liquid seasoning is 0.5% to 12% by mass and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.

[Claim 6]

A method for suppressing change of an ingredient-containing liquid seasoning over time during preservation, comprising allowing a water-insoluble dietary fiber selected from

powdered cellulose or bean curd lees powder and a fruit juice and/or a vegetable juice to be contained in the ingredient-containing liquid seasoning so that a content of the water-insoluble dietary fiber in the ingredient-containing liquid seasoning is 0.5% to 12% by mass and a content ratio between the water-insoluble dietary fiber and the fruit juice and/or the vegetable juice is within a range of 1:1 to 1:100 in terms of mass ratio.