

SWOLLEN COMPOSITION CONTAINING STARCH AND METHOD FOR PRODUCING SAME

ABSTRACT

Provided is a swollen composition containing starch as a main component, said composition maintaining the swollen state after heating and having a characteristic texture inherent to a swollen food imparted thereto. This composition satisfies all of the following (1) to (6). (1) The starch content of the entire composition is 15 mass% or more in terms of dry mass. (2) The moisture content of the composition is less than 150 mass% in terms of dry matter. (3) The degree of gelatinization of the starch in the composition is 50 mass% or more. (4) The dietary fiber content of the composition is 3.0 mass% or more in terms of dry mass. (5) When the composition is treated in accordance with [Procedure a] and the obtained components are analyzed under [Condition A], then, in the thus obtained molecular weight distribution curve within the logarithmic molecular weight range of 3.5 or more and less than 8.0 (MWDC3.5-8.0), the ratio of the area under the curve (AUC1) within the logarithmic molecular weight range of 3.5 or more and less than 6.5 to the total area under the curve is more than 60%. (6) When the composition is subjected to a starch and protein degradation treatment in accordance with [Procedure b] followed by ultrasonication and then the particle diameter distribution is measured, the particle diameter d50 thereof is less than 450 μm . ([Procedure a], [Condition A] and [Procedure b] are as described in the claims.)

[No Available Figure]