Claims

[Claim 1]

A dried plant powder satisfying requirements (1) to (5):

(1) a dietary fiber content is 5 mass% or more in terms of dry weight;

(2) a dimethyl sulfoxide content is 1 ppb or more and 40,000 ppb or less;

(3) d50 of particle size after ultrasonication is 1,000 μm or less;

(4) a dimethyl sulfide content is 1 ppb or more and 2,000 ppb or less; and

(5) a ratio of dimethyl sulfoxide content to dimethyl sulfide content (DMSO concentration/DMS concentration) is 0.001 or more and 180 or less,

wherein the dried plant is one or more selected from the group consisting of a grain, a potato, a pulse, a nut, a vegetable, a fruit, and a mushroom.

[Claim 2]

The dried plant powder according to claim 1, further satisfying requirement (6):

(6) a peak area ratio of confirmation ions of dimethyl sulfoxide and dimethyl sulfide extracted in 5 mass% aqueous solution and thoroughly volatilized (dimethyl sulfoxide: 78, dimethyl sulfide: 62) is 0.1 or more and less than 10 by two-dimensional gas chromatography analysis using full evaporation-dynamic headspace-gas chromatography-mass spectrometry.

[Claim 3]

The dried plant powder according to any one of Claims 1 to 2, wherein the dried plant is one or more selected from the group consisting of a grain, a potato, a pulse, a nut, and a vegetable.

[Claim 4]

The dried plant powder according to any one of claims 1 to 3, wherein the dried plant is one or more selected from the group consisting of paprika, beet, soybean, corn, carrot, pumpkin, pea, broad bean, sweet potato, broccoli, spinach, tomato, and kale.

[Claim 5]

A food or drink comprising the dried plant powder according to any one of claims 1 to 4.

[Claim 6]

A method for manufacturing the dried plant powder according to any one of claims 1 to 4, the method comprising crushing a dried plant having a water content of 20 mass% or less.

[Claim 7]

A method for manufacturing a dried plant powder having a d50 after ultrasonication of 1,000 μm or less, the method comprising crushing a dried plant having a dietary fiber content of 5 mass% or more in terms of dry weight, and adding dimethyl sulfoxide and dimethyl sulfide such that a content of dimethyl sulfoxide is 1 ppb or more and 40,000 ppb or less, a content of dimethyl

sulfide is 1 ppb or more and 2,000 ppb or less, and a ratio of the dimethyl sulfoxide content to the dimethyl sulfide content (DMSO concentration/DMS concentration) is 0.001 or more and 180 or less,

wherein the dried plant is one or more selected from the group consisting of a grain, a potato, a pulse, a nut, a vegetable, a fruit, and a mushroom.

[Claim 8]

A method for enhancing sweet flavor of a dried plant powder having a d50 after ultrasonication of 1,000 μm or less, the method comprising adding dimethyl sulfoxide and dimethyl sulfide to a crushed dried plant having a dietary fiber content of 5 mass% or more in terms of dry weight such that a content of dimethyl sulfoxide is 1 ppb or more and 40,000 ppb or less, a content of dimethyl sulfide is 1 ppb or more and 2,000 ppb or less, and a ratio of the dimethyl sulfoxide content to the dimethyl sulfide content (DMSO concentration/DMS concentration) is 0.001 or more and 180 or less,

wherein the dried plant is one or more selected from the group consisting of a grain, a potato, a pulse, a nut, a vegetable, a fruit, and a mushroom.

[Claim 9]

The method according to claim 7 or 8, wherein the dried plant powder is adjusted such that a peak area ratio of confirmation ions of dimethyl sulfoxide and dimethyl sulfide extracted in 5 mass% aqueous solution and thoroughly volatilized (dimethyl sulfoxide: 78,

dimethyl sulfide: 62) is 0.1 or more and less than 10 by two-dimensional gas chromatography analysis using full evaporation-dynamic headspace-gas chromatography-mass spectrometry.