product is a material obtained by the method containing the following:

(a) treating a yeast cell body residue with glucanase at 40 to 60℃ for 1 to 24 hours, and

(b) recovering the treated product obtained in (a).

[12] The composition described in any of [1] to [11], wherein the yeast cell body residue is a residue of the yeast cell body after extraction of yeast with hot water.

[13] A method for producing a composition containing a decomposition product of a yeast cell wall, which contains

(A) treating a yeast cell body residue with a cell wall lysing enzyme, and

(B) recovering the treated product obtained in (A).

[14] An emulsifier for food or an emulsion stabilizer for food which contains the composition described in any of [1] to [12].

[15] A food composition which contains the composition described in any of [1] to [12], oils and fats and carbohydrates.

[16] Use of the composition described in any of [1] to [12] as an emulsifier for food or an emulsion stabilizer for food.

[17] Use of the composition described in any of [1] to [12] as a milk-like substitute.

[0007a] In one aspect, there is provided a composition containing a decomposition product of a yeast cell wall,

wherein the decomposition product is a material obtained by a method containing the following:

(a) treating a yeast cell body residue with glucanase having no protease activity at 40 to 60℃ for 12 to 24 hours, and

(b) recovering the treated product obtained in (a), and

wherein the decomposition product contains 5% by mass or more of lipid based on a dry mass of the decomposition product

[0007b] In another aspect, there is provided a method for producing a composition containing a decomposition product of a yeast cell wall, which comprises

(A) treating a yeast cell body residue with glucanase having no protease activity at 40 to 60℃ for 12 to 24 hours, and

(B) recovering the treated product obtained in (A).

[0007c] In another aspect, there is provided an emulsifier for food or an emulsion stabilizer for food which comprises the composition as disclosed herein.

[0007d] In another aspect, there is provided a food composition which comprises the composition as disclosed herein, oils and fats, and carbohydrates.

[0007e] In another aspect, there is provided use of the composition as disclosed herein as an emulsifier for food or an emulsion stabilizer for food.

[0007f] In another aspect, there is provided use of the composition as disclosed herein as a milk-like substitute.

EFFECTS OF THE DISCLOSURE

[0008] According to the present disclosure, it is possible to provide a composition containing a decomposition product of a yeast cell wall useful as an emulsifier substitute, an emulsion stabilizer substitute or a milk-like substitute using a yeast cell body residue which is inexpensive and easily available as a raw material. These compositions are derived from non-animal and non-plant raw materials, do not require indication of food additives, and are free from allergens such as milk, eggs and legumes, so that it can be expected to be used, as an emulsifier or an emulsion stabilizer, or as a milk-like substitute, for various kinds of foods, cosmetics and quasi-drugs, etc.

EMBODIMENTS TO CARRY OUT THE INVENTION

[0009] In one embodiment of the present invention, it is provided a composition containing a cell wall lysing enzyme-decomposition product of yeast cell body residue, and preferably a composition in which the decomposition product contains 5% by mass or more of lipid based on a dry mass of the decomposition product. Also, in another embodiment, it is provided a composition in which the decomposition product contains insoluble peptides, and in yet another embodiment, it is provided a composition in which an RNA content of the decomposition product is less than 5% by mass based on a

CLAIMS

1. A composition containing a decomposition product of a yeast cell wall, wherein the decomposition product is a material obtained by a method containing the following:

(a) treating a yeast cell body residue with glucanase having no protease activity at 40 to 60℃ for 12 to 24 hours, and

(b) recovering the treated product obtained in (a), and

wherein the decomposition product contains 5% by mass or more of lipid based on a dry mass of the decomposition product.

2. The composition according to Claim 1, wherein an RNA content of the decomposition product is less than 5% by mass based on a dry mass of the decomposition product.

3. The composition according to Claim 1 or 2, wherein the decomposition product contains an insoluble peptide.

4. The composition according to any one of Claims 1 to 3, wherein the glucanase has a β-1,3, β-1,4, and/or β-1,6 activity.

5. The composition according to any one of Claims 1 to 4, wherein the glucanase is derived from Streptomyces.

6. The composition according to any one of Claims 1 to 5, wherein the lipid contains at least yeast-derived phospholipid.

7. The composition according to any one of Claims 1 to 6, wherein the decomposition product contains 5% by mass or more and 15% by mass or less of lipid based on a dry mass of the decomposition product.

8. The composition according to any one of Claims 1 to 7, wherein the yeast cell body residue is a residue of yeast cell body after extraction of yeast with hot water.

9. A method for producing a composition containing a decomposition product of a yeast cell wall, which comprises

(A) treating a yeast cell body residue with glucanase having no protease activity at 40 to 60℃ for 12 to 24 hours, and

(B) recovering the treated product obtained in (A).

10. An emulsifier for food or an emulsion stabilizer for food which comprises the composition according to any one of Claims 1 to 8.

11. A food composition which comprises the composition according to any one of Claims 1 to 8, oils and fats, and carbohydrates.

12. Use of the composition according to any one of Claims 1 to 8 as an emulsifier for food or an emulsion stabilizer for food.

13. Use of the composition according to any one of Claims 1 to 8 as a milk-like substitute.