[0006a]

In one aspect, the present disclosure refers to an ingredient-containing liquid seasoning selected from any one of a dressing and *ponzu* sauce, comprising: a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder; and a fruit 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 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 of improving food texture of an ingredient-containing liquid seasoning selected from any one of a dressing and *ponzu* sauce, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder and a fruit 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 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 of suppressing change of an ingredient-containing liquid seasoning selected from any one of a dressing and *ponzu* sauce over time during preservation, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder and a fruit 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 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 selected from any one of a dressing and *ponzu* sauce, comprising: a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder; and a fruit 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 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 of improving food texture of an ingredient-containing liquid seasoning selected from any one of a dressing and *ponzu* sauce, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder and a fruit 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 is within a range of 1:1 to 1:100 in terms of mass ratio.

[Claim 6]

A method of suppressing change of an ingredient-containing liquid seasoning selected from any one of a dressing and *ponzu* sauce over time during preservation, comprising allowing a water-insoluble dietary fiber selected from powdered cellulose obtained by purifying pulp as a raw material or bean curd lees powder and a fruit 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 is within a range of 1:1 to 1:100 in terms of mass ratio.

[Claim 7]

The ingredient-containing liquid seasoning according to any one of claims 1 to 4, further comprising a vinegar.

[Claim 8]

The ingredient-containing liquid seasoning according to any one of claims 1 to 4, wherein the fruit juice is one or more fruit juices selected from apple, peach, grape, acerola, blueberry, pear, lemon, *yuzu*, *sudachi*, lime, mandarin, and grapefruit.