METHOD FOR PRODUCING ALMOND-FLAVORED OIL/FAT

[ABSTRACT]

The present invention addresses the problem of providing a method for producing an almond-flavored oil/fat with which it is possible to reduce an amount of almond flour used in making confectionery. It was found that an oil/fat having a good roasted almond flavor can be obtained by a production method comprising heating an oil/fat in the presence of 0.6 to 20% by mass of an almond-derived raw material relative to the oil. In particular, a stronger and better flavor could be obtained by using peeled almond flour and heating a reaction system purged with an inert gas.