Claims

1. A paste containing fine food particles, comprising fine food particles of one or more selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, and an oil/fat, obtained by subjecting one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit to a pulverizing processing in the presence of the oil/fat, wherein the paste satisfies all of (1) to (5) and satisfies one or more of (6-1) to (6-3): (1) a content of fine food particles is 15% by mass or more and 85% by mass or less; (2) a total oil/fat proportion is 20% by mass or more and 75% by mass or less; (3) when ultrasonication is carried out, a modal diameter after the treatment is 0.3 μm or more and 200 μm or less; (4) a water content is 20% by mass or more and 80% by mass or less; (5) a maximum particle size is larger than 100 μm before ultrasonication; (6-1) a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less; (6-2) a sliding angle on a clean glass surface at a measurement temperature of 20°C is 50° or more; and (6-3) an advancing contact angle on a clean glass surface at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

2. The paste containing fine food particles according to claim 1, wherein, when the ultrasonication is carried out, a specific surface area per unit volume after the treatment is 0.08 m^2 /mL or more, and the specific surface area per unit volume after the treatment increases by 1.1 times or more compared with that before the treatment.

3. The paste containing fine food particles according to claim 1 or 2, wherein, when the ultrasonication is carried out, the paste satisfies a formula: $\alpha \times 2.6 + \beta \times 0.03 \geq 2.2$ where a specific surface area per unit volume (m^2/mL) is α and a contact angle (°) on a clean glass surface at a measurement temperature of 20°C is β.

4. The paste containing fine food particles according to any one of claims 1 to 3, wherein, when the ultrasonication is carried out, the maximum particle size after the treatment decreases in the range of 10% or more and 95% or less compared with that before the treatment.

5. The paste containing fine food particles according to any one of claims 1 to 4, wherein a modal diameter before the ultrasonication is 20 μm or more and 400 μm or less.

6. The paste containing fine food particles according to any one of claims 1 to 5, comprising

an edible part as the food.

7. The paste containing fine food particles according to any one of claims 1 to 6, wherein a 50% integrated diameter (median diameter) in the case where the ultrasonication is carried out is 0.3 μm or more and 150 μm or less.

8. The paste containing fine food particles according to any one of claims 1 to 7, wherein a viscosity measured with a Bostwick viscometer at a measurement temperature of 20°C for a measuring time of 10 seconds is 0.1 cm or more and 22.0 cm or less.

9. The paste containing fine food particles according to any one of claims 1 to 8, wherein a ratio of the water content to the total oil/fat content is from 1:4 to 4:1.

10. The paste containing fine food particles according to any one of claims 1 to 9, comprising both an edible part and an inedible part originating from the same type of food.

11. The paste containing fine food particles according to any one of claims 1 to 10, wherein the food subjected to the pulverizing processing is a dried food.

12. The paste containing fine food particles according to any one of claims 1 to 11, wherein the food subjected to the pulverizing processing is a food having a water activity value of 0.95 or less.

13. The paste containing fine food particles according to any one of claims 1 to 12, wherein the pulverizing processing is a medium stirring mill processing and/or a homogenizer treatment.

14. The paste containing fine food particles according to any one of claims 1 to 13, wherein the pulverizing processing is a wet pulverizing processing.

15. A food and drink product comprising the paste containing fine food particles according to any one of claims 1 to 14.

16. A liquid seasoning comprising the paste containing fine food particles according to any one of claims 1 to 14.

17. A method for suppressing oil release during storage of a paste containing fine food particles, the method comprising subjecting, to a size reduction processing, a food-containing mixed liquid containing 10% by mass or more and 70% by mass or less of one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, 10% by mass or more and 70% by mass or less of an oil/fat, and 15% by mass or more and 70% by mass or less of water until a modal diameter in the case where ultrasonication is carried out is 0.3 μm or more and 200 μm or less; a maximum particle size before the ultrasonication is larger than 100 μm; a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less; a sliding angle at a measurement temperature of 20°C is 50° or more; and an advancing contact angle at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

18. A method for producing a paste containing fine food particles, the method comprising subjecting, to a size reduction processing, a food-containing mixed liquid containing 10% by mass or more and 70% by mass or less of one or more foods selected from the group consisting of a seed, a grain, a legume, an alga, a vegetable and a fruit, 10% by mass or more and 70% by mass or less of an oil/fat, and 15% by mass or more and 70% by mass or less of water until a modal diameter in the case where ultrasonication is carried out is 0.3 μm or more and 200 μm or less; a maximum particle size before the ultrasonication is larger than 100 μm; a contact angle on a clean glass surface placed horizontally at a measurement temperature of 20°C is 40° or more and 160° or less; a sliding angle at a measurement temperature of 20°C is 50° or more; and an advancing contact angle at a measurement temperature of 20°C and a tilt angle of 45° is 50° or more.

19. The method according to claim 17 or 18, wherein the food is a dried food.

20. The method according to claim 19, wherein the food is a food having a water activity value of 0.95 or less.

21. The method according to any one of claims 17 to 20, wherein a size reduction process is a medium stirring mill processing and/or a homogenizer treatment.

22. The method according to any one of claims 17 to 21, wherein the size reduction proocess is a wet pulverizing processing.