however, this document does not mention whether this cream can be whipped similarly to a chilled cream even after the fluid cream before whipping is frozen and then thawed.

[0011]

Also, in the invention described in Japanese Patent Laid-Open No. 2010-273634, an application is described in which the fat content of a cream is regulated and the cream is used as fluid even when it is frozen and thawed; however, this document does not mention whether a cream used for Western confectionery and the like, which has a higher fat content than does a cream used for coffee and the like, can maintain its flavor after it is whipped.

[0012]

In view of the above, the present invention aims to provide a low viscosity fluid cream that can produce a whipped cream equivalent to that made from a chilled cream even when a frozen-stored cream is thawed and then the thawed cream is used, without adding various additives to a cream particularly for the purpose of imparting the stability of micro gas bubbles after thawing, by using for a cream having a high fat content; a frozen cream obtained by freezing the above fluid cream; and a method for producing the above fluid cream.

[0012a]

In accordance with one aspect, there is provided a fluid cream having a fat content of 30 to 50% by weight, the fat content comprising at least one of milk fat and vegetable oil and fat, wherein a rate of volume expansion by incorporation of micro gas bubbles is 2 to 15%, an index value at 20°C of 20 to 100 as measured by a viscometer using a Mojonnier medium-sized sphere (Mojonnier viscometer), and a rate of increase in an index value at 20°C as measured by a Mojonnier viscometer is 20 to 100% compared to a fluid cream without micro gas bubbles.

[0012b]

In accordance with another aspect, there is provided a frozen cream, which is obtained by freezing the fluid cream which is described in the preceding aspect.

[0012c]

In accordance with another aspect, there is provided a method for producing the fluid cream as described in the preceding aspect, wherein micro gas bubbles are incorporated into the fluid cream by using a high speed, high shear stirrer in combination with a common stirrer.

Solution to Problem

[0013]

(1) Specifically, the present invention is a fluid cream having a fat content of 30 to 50% by weight, the fat content comprising at least one of milk fat and vegetable oil and fat, wherein the cream contains micro gas bubbles, and has an index value at 20°C of 1 to 350 as measured by a viscometer using a Mojonnier medium-sized sphere (Mojonnier viscometer).

[0014]

(2) Further, the present invention is the fluid cream according to (1), wherein a rate of volume expansion by incorporation of micro gas bubbles is 2 to 15%.

[0015]

Claims

[Claim 1]

A fluid cream having a fat content of 30 to 50% by weight, the fat content comprising at least one of milk fat and vegetable oil and fat, wherein a rate of volume expansion by incorporation of micro gas bubbles is 2 to 15%,~~the cream contains micro gas bubbles, and has~~ an index value at 20°C of ~~1 to 350~~20 to 100 as measured by a viscometer using a Mojonnier medium-sized sphere (Mojonnier viscometer), and a rate of increase in an index value at 20°C as measured by a Mojonnier viscometer is 20 to 100% compared to a fluid cream without micro gas bubbles.

~~[Claim 2]~~

~~The fluid cream according to claim 1, wherein a rate of volume expansion by incorporation of micro gas bubbles is 2 to 15%.~~

~~[Claim 3]~~

~~The fluid cream according to claim 1 or claim 2, wherein a rate of increase in an index value at 20°C as measured by a Mojonnier viscometer is 20 to 100% compared to a fluid cream without micro gas bubbles.~~

[Claim 42]

A frozen cream, which is obtained by freezing the fluid cream according to claim 1 ~~or claim 2~~.

~~[Claim 5]~~

~~A frozen cream, which is obtained by freezing the fluid cream according to claim 3.~~

[Claim 63]

A method for producing the fluid cream according to claim 1 ~~or claim 2~~, wherein micro gas bubbles are incorporated into the fluid cream by using a high speed, high shear stirrer in combination with a common stirrer.

~~[Claim 7]~~

~~A method for producing the fluid cream according to claim 3, wherein micro gas bubbles are incorporated into the fluid cream by using a high speed, high shear stirrer in combination with a common stirrer.~~