extract obtained using a chloroform/methanol mixed solvent) is 100% by weight or more relative to the protein content. Patent Literature 1 also describes that the soybean emulsion composition preferably has a protein content of 25% by weight or more on a dry matter basis, a lipid content of 100% by weight or more relative to the protein content, and an LCI (Lipophilic Proteins Content Index) value of 55% or more. The water-containing chocolate-like food described in Patent Literature 1 is considered to have a smooth melt-in-the-mouth feel, a rich and full-bodied flavor, and sufficient shape retention.

Citation List

Patent Literature

[0008]

Patent Literature 1:JP 2022-152117 A

Patent Literature 2: JP 2005-224138 A

Patent Literature 3: JP 2014-113119 A

Summary of Invention

Technical Problem

[0009]

Water-containing chocolate-like foods obtained by conventional techniques are not necessarily satisfactory in

Pigments, such as carotenoids including β-carotene, astaxanthin, lycopene, and paprika pigment, and chlorophyll;

Flavoring materials, such as salt, magnesium chloride, magnesium oxide, magnesium carbonate, magnesium sulfate, bittern (crude seawater magnesium chloride), dolomite, coarse salt, magnesium stearate, magnesium hydrogen phosphate, trimagnesium phosphate, magnesium silicate, magnesium hydroxide, magnesium acetate, magnesium citrate, magnesium malate, magnesium benzoate, magnesium gluconate, magnesium L-glutamate, calcium hydrogen phosphate, calcium chloride, calcium sulfate, calcium oxide, calcined calcium, calcium carbonate, calcium citrate, calcium lactate, calcium hydroxide, sodium ferrous citrate, ferrous lactate, ferric chloride, heme iron, potassium gluconate, calcium gluconate, zinc gluconate, copper gluconate, coral calcium, shell powder, eggshell powder, sepiolite, talc, phytin, as well as materials obtained by using these as raw materials and either converting them into salts of other edible organic or inorganic acids, or powdering them using cyclodextrins, trehalose, or the like;

Mineral materials, such as calcium, iron, magnesium, potassium, phosphorus, and sodium;

Nutritional materials, such as vitamins, coenzyme Q10, amino acids, and peptides;