ABSTRACT

A protein-containing oil-and-fat emulsion composition for producing an emulsified food is provided. The composition includes 1 to 70 mass% of a protein, 30 to 99 mass% of an oil and fat, and 0 to 40 mass% of a carbohydrate, based on the total amount of the protein, the oil and fat, and the carbohydrate being 100 mass%. 50 mass% or greater of the protein is derived from a denatured protein material satisfying both a) and b): a) an area ratio of 2000 Da or greater and less than 20000 Da is 45 to 90% in a measurement result of molecular weight distribution; and b) an aqueous solution containing the denatured protein material and having a crude protein concentration of 0.1% remains unturbid when 250 mM guanidinium hydrochloride is added to the aqueous solution, but the aqueous solution becomes turbid when 2M ammonium sulphate is added to the aqueous solution.

[No figure]