

HYDROPHILIC POWDERED OIL AND FAT AND METHOD FOR PRODUCING SAME

Abstract

An object is to select a protein having strong emulsifiability, which is enhanced over a known protein, and to produce a hydrophilic powdered oil and/or fat using the selected protein since a hydrophilic powdered oil and/or fat prepared by using a protein other than milk such as soybean protein does not have sufficient emulsion stability. The hydrophilic powdered oil and/or fat can be produced by drying an oil-in-water emulsion containing 5 parts by mass or more of a protein material having properties described below based on 100 parts by mass of the oil and/or fat, wherein the protein material has properties such that an aqueous solution of the protein material having a crude protein content of 20 mass% exhibits a viscosity of 10000 mPa·s or less as measured at 25°C after being heated at 80°C for 30 minutes; the protein material has a 0.22 M TCA solubility of from 30% to 95%, and the protein material has an NSI of 80 or more.