4. The solutions after the sterilization were passed through a high-pressure homogenizer (15 Mpa) and aged at 5°C overnight to obtain oil-in-water emulsions for tasting.

The amounts of the oils and/or fats for study blended in the oil and/or fat content (oil content) of the oil-in-water emulsions are presented in Table 6.

[0092]

Evaluation Method

Evaluation was carried out in the same manner as in Study 3. The evaluation results are listed in Table 6.

[0093]

Table 6

	Oil and/or fat name	Amount [wt.%] of oil and/or fat for study blended in oil and/or fat content (oil content) of oil-in-water emulsion	Development of strange flavor	Flavor intensity	Overall evaluation
Comparative Example 1-9	Coconut oil	-	2	5	×
Example 1-29	Randomly interesterified oil and/or fat E1	52.5	5	3	○
Example 1-30	E1/palm middle-melting-point oil = 10/90	5.25	4	4	○

[0094]

When the oil-in-water emulsion containing soymilk was sterilized, the oil-in-water emulsion blended with coconut oil of Comparative Example 1-9 had strong flavor release and rich feeling, but a strange flavor was detected, whereas the oil-in-water emulsion of Example 1-29 blended with the randomly interesterified oil and/or fat E1 or the oil-in-water emulsion of Example 1-30 in which 10% of the palm middle-melting-point oil was substituted with E1 did not have any soymilk-derived strange flavor and had good flavor intensity.

It was confirmed that, even when a small amount of the randomly interesterified oil and/or fat of the present invention was blended into the oil-in-water emulsion, the plant-based milk-derived strange flavor could be sufficiently suppressed, and that the plant-based milk-derived rich flavor could also be detected.

[0095]

<Study 2> Study on animal protein-blended oil-in-water emulsion

(Comparative Example 2-1) Basic formulation

For 30 minutes, 9.5 parts of "milk protein" (trade name: Promilk85, available from Ingredia, total solid content: 95.0%, protein content: 81.5%), 7 parts of "skimmed milk powder" (available from Yotsuba Milk Products Co., Ltd., total solid content: 95.9%, protein content: 35.6%), 3.4 parts of “heavy cream” (available from Takanashi Milk Products Co., Ltd., protein content: 1.7%), 0.2 parts of an emulsifier, 0.4 parts of a pH adjusting agent, and 79.5 parts of

Claims

[Claim 1]

An oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) and (B):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in a constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%.

[Claim 2]

The oil-in-water emulsion according to claim 1, wherein the randomly interesterified oil and/or fat satisfies (A), (B), and the following (C):

(C) oleic acid content in the constituent fatty acid composition is 10 wt.% or less.

[Claim 3]

The oil-in-water emulsion according to claim 1, wherein the randomly interesterified oil and/or fat satisfies (A), (B), and the following (D):

(D) a ratio of (the saturated fatty acids content having from 12 to 14 carbon atoms)/(the saturated fatty acids content having from 6 to 10 carbon atoms) is from 1.0 to 6.0.

[Claim 4]

The oil-in-water emulsion according to claim 2, wherein the randomly interesterified oil and/or fat satisfies (A), (B), (C), and the following (D):

(D) a ratio of (the saturated fatty acids content having from 12 to 14 carbon atoms)/(the saturated fatty acids content having from 6 to 10 carbon atoms) is from 1.0 to 6.0.

[Claim 5]

The oil-in-water emulsion according to claim 1 or 2, comprising a plant-based milk.

[Claim 6]

The oil-in-water emulsion according to claim 3 or 4, comprising a plant-based milk.

[Claim 7]

The oil-in-water emulsion according to claim 1 or 2, comprising an animal protein.

[Claim 8]

The oil-in-water emulsion according to claim 3 or 4, comprising an animal protein.

[Claim 9]

The oil-in-water emulsion according to claim 1 or 2, comprising a plant-based fermented milk.

[Claim 10]

The oil-in-water emulsion according to claim 3 or 4, comprising a plant-based fermented milk.

[Claim 11]

The oil-in-water emulsion according to claim 9, wherein the plant-based fermented milk is fermented by microorganisms.

[Claim 12]

An oil-in-water emulsion comprising a plant-based milk and a randomly interesterified oil satisfying the following (A) and (B), the oil-in-water emulsion including a fermentation step by microorganisms:

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in a constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%.

[Claim 13]

The oil-in-water emulsion according to claim 12, wherein the microorganisms are one or more selected from lactic acid bacteria, yeast, and koji.

[Claim 14]

A food and beverage comprising an oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) and (B):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in a constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%.

[Claim15]

The food and beverage according to claim 14, comprising a plant-based milk.

[Claim16]

The food and beverage according to claim 14, comprising an animal protein.

[Claim17]

The food and beverage according to claim 14, comprising a plant-based fermented milk.

[Claim18]

A food and beverage comprising the oil-in-water emulsion described in claim 12 or 13.

[Claim 19]

A method of suppressing a strange flavor of a food and beverage by incorporating an oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) and (B):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in a constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%.