

CLAIMS

[Claim 1]

A chocolate-like food product containing EPA and DHA in a total amount of 0.02 to 10 wt%, and further containing an amino acid added in an amount of 0.002 to 0.5 wt%,

wherein the amino acid is at least one amino acid selected from glycine, glutamic acid, alanine, proline, lysine, tryptophan, methionine, valine, serine, histidine, isoleucine, leucine, phenylalanine, arginine, threonine, cysteine, aspartic acid, glutamine, or asparagine, and

wherein the chocolate-like food product refers to chocolate, quasi-chocolate, chocolate-using food products or those containing oil and fat as essential components with cacao starting materials.

[Claim 2]

The chocolate-like food product according to claim 1, containing catechin in an amount of 0.005 to 0.4 wt%.

[Claim 3]

The chocolate-like food product according to claim 1, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

[Claim 4]

The chocolate-like food product according to claim 2, containing 0.02 to 2 wt% of an aqueous phase in a dispersed state, the aqueous phase containing the amino acid in an amount of 1 to 50 wt% and having a total water-soluble solids content of 30 to 70 wt%.

[Claim 5]

The chocolate-like food product according to claim 3, wherein the aqueous phase contains catechin in an amount of 2 to

50 wt%.

[Claim 6]

The chocolate-like food product according to claim 4,
5 wherein the aqueous phase contains the catechin in an amount of
2 to 50 wt%.

[Claim 7]

The chocolate-like food product according to any one
10 of claims 3 to 6, wherein the aqueous phase contains, as the
water-soluble solids content, at least one member selected from
sugar alcohols, glucose, sucrose, dextrans, or oligosaccharides.

[Claim 8]

15 A method for producing a chocolate-like food product,
the method comprising the steps of:

dispersing an aqueous phase containing an amino acid
in an amount of 1 to 50 wt% and having a total water-soluble
solids content of 30 to 70 wt% in polyunsaturated-fatty-acid-
20 containing oil and fat; and

blending the polyunsaturated-fatty-acid-containing
oil and fat to obtain a chocolate-like food product containing
EPA and DHA in a total amount of 0.02 to 10 wt%, and further
containing the amino acid added in an amount of 0.002 to 0.5 wt%,

25 wherein the amino acid is at least one amino acid
selected from glycine, glutamic acid, alanine, proline, lysine,
tryptophan, methionine, valine, serine, histidine, isoleucine,
leucine, phenylalanine, arginine, threonine, cysteine, aspartic
acid, glutamine, or asparagine, and

30 wherein the chocolate-like food product refers to
chocolate, quasi-chocolate, chocolate-using food products or
those containing oil and fat as essential components with cacao
starting materials.

35 [Claim 9]

The method for producing a chocolate-like food

product according to claim 8, the method comprising the step of adding 2 to 50 wt% of catechin to the aqueous phase.

[Claim 10]

- 5 The method for producing a chocolate-like food product according to claim 8 or 9, the method comprising the step of adding, as the water-soluble solids content, at least one member selected from sugar alcohols, glucose, sucrose, dextrins, or oligosaccharides to the aqueous phase.