

FOAMABLE OIL-IN-WATER EMULSION CONTAINING SEED PASTE

Abstract

To provide a vegetable whipped cream containing a seed paste such as an almond paste, containing no milk component, and having a good flavor and physical properties. An oil-in-water emulsion is prepared to contain 1 to 10 wt.% of a seed paste, 1 to 12 wt.% of a hydrogenated palm kernel oil having a slip melting point of 33 to 40°C, and 2.5 to 12 wt.% of a predetermined interesterified oil and fat. The interesterified oil and fat contains a palm oil and/or an oil and fat obtained by processing a palm oil as an oil and fat source, and in the constituent fatty acid composition, a content of a saturated fatty acid having 16 to 18 carbon atoms is 15 to 65 wt.% and a total amount of a saturated fatty acid having 6 to 10 carbon atoms and an unsaturated fatty acid having 18 carbon atoms is 20 to 60 wt.%. Furthermore, the interesterified oil and fat and the seed paste are preferably blended in such a manner that a weight ratio of the interesterified oil and fat to the seed paste is 0.8 or more.