Claims

1. A method for producing a dried edible plant composition,

the dried edible plant composition comprising a non-edible part of an edible plant selected from the group consisting of vegetables, cereals and beans in which the moisture content is 50% by mass or more (except stems and leaves), in a dried state, in an amount of 3% by mass or more and 70% by mass or less based on the total mass of an edible part and the non-edible part,

the method comprising:

a step of crushing and mixing the edible part and the non-edible part such that an average distance between a cutting surface of a crushed edible plant and an opposing cutting surface is 100 μm or more and 2 cm or less; and

a step of drying the edible plant until a moisture content reaches 10% by mass or less by forced-air drying at a temperature of 20°C or more and 80°C or less,

wherein the non-edible part of the edible plant is a "removed portion" leading to a disposal ratio or non-edible ratio described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition) as ‘Refuse’.

2. The method for producing a dried edible plant composition according to claim 1, wherein any one of a

conveyor type dryer, a flat dryer, or a box-type shelf dryer is used in the forced-air drying.

3. The method for producing a dried edible plant composition according to claim 1 or claim 2, wherein the edible plant is placed on a mesh.

4. The method for producing a dried edible plant composition according to any one of claims 1 to 3, wherein a crushing aspect of the edible part and the non-edible part of the edible plant is one or more selected from the group consisting of cutting into dices, chopped form, and minced form.

5. The method for producing a dried edible plant composition according to any one of claims 1 to 4, wherein the edible part and the non-edible part of the edible plant are derived from the same kind of edible plant.

6. The method for producing a dried edible plant composition according to any one of claims 1 to 5, wherein the edible part and the non-edible part of the edible plant are derived from the same individual edible plant.

7. The method for producing a dried edible plant composition according to any one of claims 1 to 6,

wherein the non-edible part of the edible plant is at least one of pod of green soybean; bract, pistil or cob of corn; pith or seed or both ends of pumpkin; stem end or core or seed of bell pepper or paprika; root tip, skin or petiole of beet; stem end of tomato; core of cabbage; plant foot of spinach; pod of pea, seed skin or pod of broad bean; or root tip or petiole base of carrot.

8. The method for producing a dried edible plant composition according to any one of claims 1 to 7, wherein the edible plant is one or more selected from the group consisting of paprika, beet, green soybean, corn, carrot, pumpkin, pea, broad bean, spinach, and tomato.

9. The method for producing a dried edible plant composition according to any one of claims 1 to 8, wherein the non-edible part of the edible plant is at least one of stem end, core or seed of paprika; root tip, skin or petiole of beet; pod of green soybean; bract, pistil or cob of corn; root tip or petiole base of carrot; pith or seed or both ends of pumpkin; pod of pea; seed skin or pod of broad bean; plant foot of spinach; or stem end of tomato.

10. The method for producing the dried edible plant composition according to any one of claims 1 to 9, wherein the temperature at the forced-air drying is 20°C or more and 70°C or less.

11. A method for drying an edible plant,

the edible plant comprising a non-edible part of the edible plant, in a dried state, in an amount of 3% by mass or more and 70% by mass or less based on the total mass of an edible part and the non-edible part selected from the group consisting of vegetables, cereals and beans in which the moisture content is 50% by mass or more (except stems and leaves),

the method comprising:

crushing and mixing the edible part and the non-edible part such that an average distance between a cutting surface of a crushed edible plant and an opposing cutting surface may be 100 μm or more and 2 cm or less; and

drying until a moisture content reaches 10% by mass or less by forced-air drying at a temperature of 20°C or more and 80°C or less,

wherein the non-edible part of the edible plant is a "removed portion" leading to a disposal ratio or non-edible ratio described in the Standard Tables of Food Composition in Japan 2015 (Seventh Revised Edition) as ‘Refuse’.