CLAIMS

1. An oiliness-reducing agent characterized by containing, as an active ingredient, a heated oil obtained by implementing a heating treatment at 120°C or higher on an unrefined crude oil including an expressed oil of an oil and fat raw material or an extracted oil of the oil and fat raw material, or on an oil and fat that has passed through a degumming step, a deacidification step, or a bleaching step in steps for refining the unrefined crude oil,

wherein the heating treatment is carried out under conditions derived according to the following expression.

$$35 \leq (T-100) \times t^{0.2} \leq 270$$

In the expression, T is the heating temperature, and t is a heating time (in minutes).

2. The oiliness-reducing agent according to claim 1, wherein a heated oil obtained by implementing a further refinement step, after the heating treatment at 120°C or higher is implemented, on the unrefined crude oil or on the oil and fat that has passed through the degumming step, the deacidification step, or the bleaching step in the steps for refining the unrefined crude oil, is employed as the active ingredient.

3. The oiliness-reducing agent according to claim 1 or 2, wherein the oil and fat raw material is corn germ.

4. An edible oil and fat composition characterized by containing the oiliness-reducing agent according to any of claims 1 to 3.

5. A method for manufacturing an oiliness-reducing agent, the method being characterized by including a step for implementing a heating treatment at 120°C or higher on an unrefined crude oil including an expressed oil of an oil and fat raw material or an extracted oil of the oil and fat raw material, or on an oil and fat that has passed through a degumming step, a deacidification step, or a bleaching step in steps for refining the unrefined crude oil, to obtain a heated oil,

wherein the heating treatment is carried out under conditions derived according to the following expression.

$$35 \leq (T-100) \times t^{0.2} \leq 270$$

In the expression, T is the heating temperature, and t is a heating time (in minutes).

6. The method for manufacturing an oiliness-reducing agent according to claim 5, characterized in that the heating treatment is carried out on the unrefined crude oil, or on the oil and fat that has passed through the degumming step, the deacidification step, or the bleaching step in the steps for refining the unrefined crude oil, until a temperature of 140°C or higher is reached.

7. The method for manufacturing an oiliness-reducing agent according to any of claims 5 or 6, including a refining step for refining the heated oil.

8. The method for manufacturing an oiliness-reducing agent according to any of claims 5 to 7, wherein corn germ is used as the oil and fat raw material.

9. A method for reducing the oiliness of a food product, the method being characterized in that the oiliness-reducing agent according to any of claims 1 to 3 is used when manufacturing the food product.

10. A method for reducing the oiliness of a food product the method being characterized in that the edible oil and fat composition according to claim 4 is used when manufacturing the food product.