CLAIMS

[Claim 1]

A viscous nutritional composition comprising 0.1 or more to less than 1.5% by weight of a water-absorbing dietary fiber relative to the nutritional composition, wherein the composition has a property such that the viscosity thereof is increased by a heat treatment, wherein the viscosity of the composition prior to said heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition prior to said heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and wherein the viscosity of the composition reaches 300 to 6700 mPa·s by subjecting the composition to said heat treatment and then to storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days, wherein the viscosity of the composition that has been subjected to said heat treatment and then stored at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 2]

The nutritional composition according to claim 1, wherein the water-absorbing dietary fiber has a property such that water absorbency thereof is increased by heat treatment.

[Claim 3]

The nutritional composition according to claim 1, wherein the water-absorbing dietary fiber is an insoluble dietary fiber.

[Claim 4]

The nutritional composition according to claim 1, wherein the water-absorbing dietary fiber is an insoluble fiber of soybean dietary fiber and/or soybean *fusuma* bran.

[Claim 5]

The nutritional composition according to claim 1, comprising one or more from the group consisting of protein, lipid, and sugar, wherein the specific gravity of the composition is 1.06 to 1.5.

[Claim 6]

The nutritional composition according to claim 1, comprising one or more from the group consisting of a thickening agent and an emulsifier.

[Claim 7]

The nutritional composition according to claim 1, wherein a homogenization treatment is performed prior to said heat treatment by adjusting the homogenization treatment pressure to 10 to 100 MPa.

[Claim 8]

A method for producing a viscous nutritional composition, comprising the steps of:

i) preparing a water-absorbing dietary fiber at an amount of 0.1 or more to less than 1.5% by weight relative to the nutritional composition,

ii) applying a pressure treatment for homogenization, and

iii) applying a heat treatment,

wherein the viscosity of the composition before the heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition before the heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days is 300 to 6700 mPa·s, wherein the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 9]

A method for producing a viscous nutritional composition, comprising the steps of:

i) preparing a water-absorbing dietary fiber at an amount of 0.1 or more to less than 1.5% by weight relative to the nutritional composition,

ii) applying a pressure treatment for homogenization, and

iii) applying a heat treatment,

wherein the viscosity of the composition before the heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition before the heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and the homogenization treatment pressure in the step of applying the pressure treatment for homogenization is 10 to 100 MPa, and a viscosity (20°C) of the composition after the heat treatment and storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days is 300 to 6700 mPa·s, wherein the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 10]

A viscous nutritional composition comprising 0.1% to 2.5% by weight of a starch not having been subjected to pregelatinization treatment in advance relative to the nutritional composition, wherein the composition has a property such that viscosity thereof is increased by a heat treatment, wherein the viscosity of the composition prior to said heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition prior to said heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and wherein the viscosity of the composition reaches 300 to 6700 mPa·s by subjecting the composition to said heat treatment and then to storage at a temperature equal to or below normal temperature of 15 to 25°C for 1 to 90 days, wherein the viscosity of the composition that has been subjected to said heat treatment and then stored at a temperature equal to or below normal temperature of

15 to 25°C for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

CLAIMS

[Claim 1]

A viscous nutritional composition comprising a water-absorbing dietary fiber, wherein the composition has a property such that the viscosity thereof is increased by heat treatment.

[Claim 2]

The nutritional composition according to claim 1, wherein the water-absorbing dietary fiber has a property such that water absorbency thereof is increased by heat treatment.

[Claim 3]

The viscous nutritional composition according to claim 1 or 2, wherein the composition comprises 0.1 to 3.0% by weight of the water-absorbing dietary fiber relative to the nutritional composition and has a property such that viscosity of said composition is increased by heat treatment.

[Claim 4]

The nutritional composition according to any one of claims 1 to 3, wherein the water-absorbing dietary fiber is an insoluble dietary fiber.

[Claim 5]

The nutritional composition according to any one of claims 1 to 4, wherein the water-absorbing dietary fiber is an insoluble fiber of soybean dietary fiber and/or soybean *fusuma* bran.

[Claim 6]

The nutritional composition according to any one of claims 1 to 5, comprising one or more from the group consisting of protein, lipid, and sugar, wherein the specific weight of the composition is 1.06 to 1.5.

[Claim 7]

The nutritional composition according to any one of claims 1 to 6, comprising one or more from the group consisting of a thickening agent and an emulsifier.

[Claim 8]

The nutritional composition according to any one of claims 1 to 7, wherein the viscosity of the composition is 5 to 300 mPa·s, wherein the viscosity of the composition is measured at 45 to 85°C and 12 rpm using a B-type viscometer.

[Claim 9]

The nutritional composition according to any one of claims 1 to 8, wherein homogenization treatment is performed by adjusting the homogenization treatment pressure to 10 to 100 MPa.

[Claim 10]

The nutritional composition according to any one of claims 1 to 9, wherein the viscosity of the composition reaches 300 to 6700 mPa·s by subjecting the composition to heat treatment and then to storage at a temperature equal to or below normal temperature for 1 to 90 days, wherein the viscosity of the composition that has been subjected to heat treatment and then stored at a temperature equal to or below normal temperature for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 11]

A method for producing a viscous nutritional composition, comprising the steps of:

i) preparing a water-absorbing dietary fiber at an amount of 0.1 to 3.0% by weight relative to the nutritional composition,

ii) applying pressure treatment for homogenization, and

iii) applying heat treatment,

wherein the viscosity of the composition before the heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition before the heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature for 1 to 90 days is 300 to 6700 mPa·s, wherein the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 12]

A method for producing a viscous nutritional composition, comprising the steps of:

i) preparing a water-absorbing dietary fiber at an amount of 0.1 to 3.0% by weight relative to the nutritional composition,

ii) applying pressure treatment for homogenization, and

iii) applying heat treatment,

wherein the viscosity of the composition before the heat treatment is 5 to 300 mPa·s, wherein the viscosity of the composition before the heat treatment is measured at 45 to 85°C and 12 rpm using a B-type viscometer, and the homogenization treatment pressure in the step of applying pressure treatment for homogenization is 10 to 100 MPa, and a viscosity (20°C) of the composition after the heat treatment and storage at a temperature equal to or below normal temperature for 1 to 90 days is 300 to 6700 mPa·s, wherein the viscosity of the composition after the heat treatment and storage at a temperature equal to or below normal temperature for 1 to 90 days is measured at 20°C and 12 rpm using a B-type viscometer.

[Claim 13]

A viscous nutritional composition comprising a starch not having been subjected to pregelatinization treatment in advance, wherein the composition has a property such that viscosity thereof is increased by heat treatment.