

SPECIFICATION

WHIPPED CREAM

5 TECHNICAL FIELD

[0001]

The present invention relates to whipped cream.

BACKGROUND ART

10 [0002]

Whipped cream is widely used as a topping for Western desserts such as cakes and custard puddings. Whipped cream includes animal-type whipped cream using cream of animal oils and fats derived from milk such as raw milk or cow's milk, vegetable-type whipped cream
15 using cream of vegetable oils and fats other than milk fat, and compound type whipped cream using cream of animal oils and fats and vegetable oils and fats.

[0003]

In recent years, due to diversification of eating habits and
20 an increase in health consciousness, even in whipped cream, there is a tendency to reduce the oil content for a refreshing taste, a reduction in calories, and the like. Normally, cream for whipping includes approximately 40 to 50% oil, and if the oil is not approximately 35% or more with respect to the whole, the whipping
25 requires a long time and, even when whipped, the result is excessively soft such that the cream texture is unsatisfactory.

[0004]

Furthermore, in these whipped creams with a fat content of less than 35%, a so-called "dripping" phenomenon occurs during storage, thus, for example, there is a problem in that it is not possible to maintain the shape of a whipped cream decoration. In addition, there is also a problem in that "water separation" occurs, in which water content is separated as time elapses, the water content is transferred to the sponge portion of a cake, custard pudding, or the like, and the taste thereof is deteriorated.

[0005]

10 In this regard, Patent Documents 1 to 3 describe techniques relating to improving the shape retention of whipped cream and preventing water separation.

Patent Document 1 (Japanese Unexamined Patent Application Publication No. 2005-278482) describes a dried konjac product prepared by combining konjac powder, sugar, and starch, and a stabilizer for whipped cream including gelatin. According to the same document, using the dried konjac product prepared by combining konjac powder, sugar, and starch in combination with gelatin as a stabilizer for whipped cream significantly suppresses the water separation after refrigerated storage or after freeze-thawing and makes it possible to make a whipped cream for which dripping is prevented and which also has good shape retention when used as decoration.

[0006]

25 Patent Document 2 (Japanese Unexamined Patent Application Publication No. H7-23711) describes a technique relating to a low oil content cream containing specific oils and fats, caseins, and

a thickening polysaccharide, and having an oil content of 40% or less, in which the low oil content cream has excellent whipping properties despite the low oil content and is able to obtain an appropriate overrun and for which an artificial flower-forming property, shape retention, emulsion stability, and the like are good and the flavor and meltability in the mouth are also extremely good.

[0007]

In addition, in Patent Document 3 (Japanese Unexamined Patent Application Publication No. 2011-152082), a whipped cream is formed to include a substance having a specific antioxidant effect, a specific amount of gelatin and oils and fats, such that by adding a solution, in which the substance having a specific antioxidant effect and the gelatin are dissolved, to the raw material liquid including the oils and fats after whipping, not only is the effect of preventing flavor deterioration due to oxidation of the whipped cream further improved, but it is also possible to ensure a high overrun while cracks, water separation, and the like are suppressed, the structure becomes uniform, and it is also possible to maintain the shape retention.

20

RELATED DOCUMENT

PATENT DOCUMENT

[0008]

[Patent Document 1] Japanese Unexamined Patent Application Publication No. 2005-278482

[Patent Document 2] Japanese Unexamined Patent Application Publication No. H7-23711

[Patent Document 3] Japanese Unexamined Patent Application
Publication No. 2011-152082

SUMMARY OF THE INVENTION

5 TECHNICAL PROBLEM

[0009]

However, upon investigation by the present inventors, there was room for improvement in the techniques described in Patent Documents 1 to 3 described above in terms of obtaining a whipped cream excellent
10 in shape retention, meltability in mouth, feeling of air bubbles, water separation, and a smooth appearance.

SOLUTION TO PROBLEM

[0010]

15 According to the present invention, there is provided a whipped cream including ingredients (A) and (B) below

(A) a starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, and

20 (B) a gelling agent,

in which a content of the ingredient (A) in the whipped cream is 0.05% by mass or more and 5% by mass or less with respect to the whipped cream as a whole, and a content of the ingredient (B) in the whipped cream is 0.05% by mass or more and 2.8% by mass or less with
25 respect to the whipped cream as a whole.

[0011]

Preferably, the ingredient (A) is derived from corn.

[0012]

Preferably, an oil and fat content in the whipped cream is 15% by mass or more and 42% by mass or less with respect to the whipped cream as a whole.

5 [0013]

Preferably, the content of the ingredient (A) with respect to the content of the ingredient (B) in the whipped cream is 0.08 or more and 20 or less in mass ratio.

[0014]

10 Preferably, the ingredient (B) is one or two or more types selected from the group consisting of gelatin, agar, welan gum, xanthan gum, locust bean gum, and succinoglycan.

[0015]

15 Preferably, the gelatin has a jelly strength (g) of 80 or more and 400 or less, which is defined by JIS K-6503.

[0016]

In addition, according to the present invention, there is provided a food including the whipped cream of the present invention.

[0017]

20 According to the present invention, there is provided a cream for whipped cream including ingredients (A) and (B) below

(A) a starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, and

25 (B) a gelling agent,

in which a content of the ingredient (A) in the cream for whipped cream is 0.05% by mass or more and 5% by mass or less with respect

to all of the cream for whipped cream, and a content of the ingredient (B) in the cream for whipped cream is 0.05% by mass or more and 2.8% by mass or less with respect to all of the cream for whipped cream.

[0018]

5 According to the present invention, there is provided a composition for whipped cream including ingredients (A) and (B) below

 (A) a starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, and

10 (B) a gelling agent.

[0019]

 Preferably a content of the ingredient (A) with respect to a content of the ingredient (B) in the composition is 0.08 or more and 20 or less in mass ratio.

15 [0020]

 Preferably, a total of the content of the ingredient (A) and the content of the ingredient (B) with respect to all of the composition is 80% by mass or more and 100% by mass or less.

[0021]

20 According to the present invention, there is provided a method for producing a whipped cream, the method including a step (1) of obtaining a cream for whipped cream by adding ingredients (A) and (B) below to a cream

 (A) a starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, and

 (B) a gelling agent, and

a step (2) of stirring the cream for whipped cream obtained in step (1) to obtain a whipped cream,

in which, in step (1), an added amount of the ingredient (A) is 0.05% by mass or more and 5% by mass or less with respect to the whipped cream as a whole, and an added amount of the ingredient (B) is 0.05% by mass or more and 2.8% by mass or less with respect to the whipped cream as a whole.

[0022]

In addition, preferably step (1) includes the following steps.

(Step 1-1) A step of dissolving the ingredient (B) in a liquid ingredient to obtain a solution, and

(Step 1-2) A step of mixing the solution with the cream

[0023]

In addition, according to the present invention, there is provided a method for improving a meltability-in-the-mouth feeling of whipped cream including a gelling agent, the method including incorporating starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less into the whipped cream.

[0024]

Here, any combination of each of these configurations, or expression of the present invention converted between methods, devices, or the like is also effective as an aspect of the present invention.

For example, according to the present invention, a whipped cream obtained by the production method in the present invention and a food using the same are provided.

ADVANTAGEOUS EFFECTS OF INVENTION

[0025]

According to the present invention, it is possible to obtain
5 a whipped cream excellent in shape retention, meltability in the mouth,
feeling of air bubbles, water separation, and a smooth appearance.

BRIEF DESCRIPTION OF THE DRAWINGS

[0026]

10 The object described above, other objects, features, and
advantages will be further clarified by the preferred example
embodiments described below and the accompanying drawings below.

[0027]

Fig. 1 is a diagram illustrating a procedure for producing a
15 whipped cream in an Example.

Fig. 2 is a diagram illustrating a procedure for producing a
whipped cream in an Example.

Fig. 3 is a diagram illustrating a procedure for producing a
whipped cream in an Example.

20 Fig. 4 is a diagram illustrating a procedure for producing a
whipped cream in an Example.

DESCRIPTION OF EMBODIMENTS

[0028]

25 A description will be given below of the example embodiments
of the present invention with reference to specific examples. It
is possible to use each ingredient alone or in a combination of two

or more types.

[0029]

(Whipped Cream)

In the present example embodiment, a whipped cream is obtained
5 by stirring and whipping cream. In addition, the whipped cream in
the present example embodiment includes ingredients (A) and (B)
below.

(A) A starch having an amylose content of 45% by mass or more
and a degree of swelling in cold water of 3.5 or more and 15 or less

10 (B) A gelling agent

The content of the ingredient (A) in the whipped cream is 0.05%
by mass or more and 5% by mass or less with respect to the whipped
cream as a whole, and the content of the ingredient (B) in the whipped
cream is 0.05% by mass or more and 2.8% by mass or less with respect
15 to the whipped cream as a whole.

A description will be given below of the ingredients (A) and
(B) and the cream.

[0030]

(Ingredient (A))

20 Ingredient (A) is starch in which the amylose content and degree
of swelling in cold water are each within specific ranges.

From the viewpoint of sufficiently improving the feeling of air
bubbles and the meltability-in-the-mouth feeling of the whipped cream,
the amylose content of the ingredient (A) is 45% by mass or more,
25 and preferably 48% by mass or more.

In addition, the upper limit of the amylose content of the
ingredient (A) is not limited and is 100% by mass or less; however,

from the viewpoint of improving the meltability-in-the-mouth feeling, the upper limit is preferably 75% by mass or less, more preferably 70% by mass or less, even more preferably 65% by mass or less, yet more preferably 60% by mass or less, and particularly preferably 55%
5 by mass or less.

[0031]

The starch having an amylose content of 45% by mass or more may be derived from corn, potatoes, rice, wheat, sweet potato, tapioca, or the like, but corn is preferable from the viewpoint of easy
10 availability. A specific example of corn-derived starch is high amylose corn starch. High amylose corn starch is corn starch derived from corn which was bred to have an increased amylose content.

[0032]

In addition, from the viewpoint of improving the feeling of air
15 bubbles and the meltability-in-the-mouth feeling of the whipped cream, the degree of swelling in cold water of the ingredient (A) is 3.5 or more, preferably 3.8 or more, more preferably 4.5 or more, and even more preferably 5.0 or more.

In addition, from the viewpoint of a preferable appearance and
20 improving the shape retention of the whipped cream, the degree of swelling in cold water of the ingredient (A) is 15 or less, preferably 12 or less, more preferably 10 or less, and even more preferably 8 or less.

As a specific example of the ingredient (A) showing the degree
25 of swelling in cold water, there is a pregelatinized starch obtained by subjecting an unprocessed starch to pregelatinization. In addition, from the viewpoint of obtaining a whipped cream having

excellent shape retention and meltability in the mouth and having a smooth appearance, the ingredient (A) is preferably a pregelatinized high amylose corn starch.

[0033]

5 Here, examples of the method of the pregelatinization include jet cooker processing, drum dryer processing, extruder processing, and the like.

10 In addition, as an index of the degree of the pregelatinization of the pregelatinized starch, it is possible to use the degree of swelling in cold water described above. A description will be given below of the method for measuring the degree of swelling in cold water in the Examples section.

[0034]

15 From the viewpoint of improving the shape retention of the whipped cream, the feeling of air bubbles, and the meltability-in-the-mouth feeling, and the viewpoint of suppressing water separation, the content of the ingredient (A) in the whipped cream is 0.05% by mass or more with respect to the whipped cream as a whole, preferably 0.1% by mass or more, more preferably 0.3% by mass or more, even more preferably 0.5% by mass or more, yet more preferably 1% by mass or more, and particularly preferably 1.5% by mass or more.

25 In addition, from the viewpoint of obtaining a preferable appearance, the content of the ingredient (A) in the whipped cream is 5% by mass or less with respect to the whipped cream as a whole, preferably 4% by mass or less, more preferably 3% by mass or less, and even more preferably 2% by mass or less.

[0035]

(Ingredient (B))

Ingredient (B) is a gelling agent. Examples of the gelling agent include polypeptides such as gelatin; polysaccharides such as agar, pectin, carrageenan, xanthan gum, locust bean gum, gellan gum, 5 tamarind seed polysaccharide, tara gum, guar gum, alginic acid, sodium alginate, pullulan, soybean polysaccharide, tragacanth gum, karaya gum, Gum arabic, curdlan, rhamsan gum, welan gum, psyllium seed gum, macrohomopsis gum, and succinoglycan, and the like, 10 preferably one or two or more types selected from the group consisting of gelatin, agar, welan gum, xanthan gum, locust bean gum, and succinoglycan, more preferably one or two or more types selected from the group consisting of gelatin and agar, and even more preferably gelatin.

15 Gelatin is a hydrolyzate of collagen. Examples of the source for deriving gelatin include parts such as the skins and bones of livestock such as pigs and cows; parts such as the skins and bones of poultry such as chickens; and parts such as the scales and skins of fish. In addition, as classification according to the processing 20 method before hydrolysis of collagen, examples include acid-treated gelatin and alkali-treated gelatin, and any of these may be used.

[0036]

When the ingredient (B) includes gelatin, from the viewpoint of improving the shape retention of the whipped cream, the jelly 25 strength of gelatin measured according to JIS K-6503 is preferably 80 g or more, more preferably 100 g or more, even more preferably 120 g or more, and yet more preferably 140 g or more.

In addition, from the viewpoint of improving the meltability in the mouth of the whipped cream and the smoothness of the appearance, the jelly strength of gelatin is preferably 400 g or less, more preferably 350 g or less, even more preferably 280 g or less, and yet more preferably 250 g or less.

[0037]

From the viewpoint of increasing the smoothness of the appearance of the whipped cream and from the viewpoint of suppressing the water separation, the content of the ingredient (B) in the whipped cream is 0.05% by mass or more with respect to the whipped cream as a whole, preferably 0.10% by mass or more, more preferably 0.15% by mass or more, even more preferably 0.3% by mass or more, and yet more preferably 0.4% by mass or more.

In addition, from the viewpoint of improving the feeling of air bubbles and the meltability in the mouth of the whipped cream, the content of the ingredient (B) in the whipped cream is 2.8% by mass or less with respect to the whipped cream as a whole, preferably 2.5% by mass or less, more preferably 2.0% by mass or less, even more preferably 1.5% by mass or less, yet more preferably 1.2% by mass or less, and particularly preferably 1.0% by mass or less.

[0038]

From the viewpoint of improving the feeling of air bubbles of the whipped cream, the mass ratio of the content of the ingredient (A) with respect to the content of the ingredient (B) in the whipped cream, that is, the mass ratio $((A)/(B))$, is preferably 0.08 or more, more preferably 0.15 or more, even more preferably 0.30 or more, yet more preferably 0.4 or more, particularly preferably 1.0 or more,

and even more particularly preferably 1.5 or more.

In addition, from the viewpoint of making the appearance preferable, the mass ratio ((A)/(B)) described above is preferably 20 or less, more preferably 10 or less, even more preferably 6 or less, yet more preferably 4 or less, and particularly preferably 3 or less.

[0039]

(Cream)

Next, a description will be given of the cream used as the base of the whipped cream.

Specific examples of creams include an animal-type cream using animal fat derived from milk such as raw milk and cow's milk (also called animal-type fresh cream or fresh cream) and a vegetable-type cream using vegetable fat other than milk fat (also called a vegetable-type whip, or a whip). In addition, there is also a compound type cream using animal fat and vegetable fat. In the present example embodiment, any of the above may be used.

[0040]

From the viewpoint of improving the shape retention of the whipped cream, the oil and fat content in the whipped cream is preferably 15% by mass or more with respect to the whipped cream as a whole, and more preferably 20% by mass or more.

In addition, from the viewpoint of a refreshing taste, the oil and fat content in the whipped cream is preferably 42% by mass or less with respect to the whipped cream as a whole, more preferably 30% by mass or less, and even more preferably 25% by mass or less.

[0041]

In addition, the whipped cream may include ingredients other than the ingredients (A) and (B) described above. Examples of ingredients other than the ingredients (A) and (B) include dairy products such as non-fat milk, sweeteners, emulsifiers, stabilizers, flavors, preservatives, antioxidants, vitamins, minerals, and the like.

Among the above, examples of sweeteners include sugar, fructose, glucose, starch syrup, reduced starch syrup, honey, isomerized sugar, invert sugar, oligosaccharides (isomalto-oligosaccharide, reduced xylooligosaccharide, soybean oligosaccharide, and the like), trehalose, sugar alcohols (maltitol, erythritol, sorbitol, xylitol, lactitol, and the like), aspartame, acesulfame potassium, advantame, sucralose, alitame, neotame, saccharin, stevia extract, and the like.

From the viewpoint of not giving a feeling of a strange taste, the content of the sweetener in the whipped cream is, for example, 0.1% by mass or more with respect to the whipped cream as a whole, preferably 2% by mass or more, in addition, for example, 30% by mass or less, and preferably 20% by mass or less.

[0042]

Next, a description will be given of a method for producing a whipped cream. The method for producing a whipped cream includes, for example, the following steps.

Step (1): A step of adding the ingredients (A) and (B) to the cream to obtain a cream for whipped cream.

Step (2): A step of stirring the cream for whipped cream obtained in step (1) to obtain a whipped cream.

Then, the added amount of the ingredient (A) in the step (1)

is 0.05% by mass or more and 5% by mass or less with respect to the whipped cream as a whole, and the added amount of the ingredient (B) is 0.05% by mass or more and 2.8% by mass or less with respect to the whipped cream as a whole.

5 [0043]

Step (1) preferably includes the following steps from the viewpoint of making the appearance smooth.

Step (1-1): A step of adding the ingredient (B) to the liquid ingredient to obtain a solution.

10 Step (1-2): A step of mixing the solution with the cream.

Here, in the step of obtaining the solution in step (1-1), the liquid ingredient may be heated depending on the type of ingredient (B). In a case where the liquid ingredient is heated, the solution is preferably cooled to approximately 20°C before step (1-2).

15 The ingredient (A) may be added together with the ingredient (B) in step (1-1), may be added in advance to the cream of step (1-2), or may be added after step (1-2).

Here, examples of the liquid ingredient in step (1-1) include cream, cow's milk, low-fat milk, non-fat milk, water, liquid sugar, 20 soy milk, and the like, preferably a liquid having a fat content of 5% by mass or less.

In addition, the cream in step (1-2) is preferably whipped cream.

[0044]

In addition, in a case where the ingredient (B) is added in step 25 (1-1), the ingredient (B) may be added to water in advance and dissolved, then mixed with a liquid ingredient other than water to obtain a solution. Furthermore, the ingredient (B) may be added to

water in advance and heated, then mixed with a liquid ingredient other than water. In a case where the ingredient (B) includes agar, it is preferable to add agar to water in advance, carry out heating, and then carry out mixing with a liquid ingredient other than water.

5 [0045]

In addition, in step (1), the ingredients (A) and (B) may be added in a batch. In a case of adding in a batch, a step of preparing a composition for whipped cream including the ingredients (A) and (B) described above, and a step of adding such a composition to the
10 cream may be included.

In a case where the ingredient (A) is added in step (1-1), the ingredient (A) may be added to the liquid ingredient as the composition described above.

[0046]

15 A description will be given below of the composition for whipped cream and the cream for whipped cream.

[0047]

It is also possible to eat the whipped cream obtained in the present example embodiment as it is, but it is also possible to make
20 combinations with other foods and drinks. Examples of such foods and drinks include Western desserts such as cookies, biscuits, cakes, sponge cakes, castella, pancakes, crepes, custard puddings, chocolates, jellies, roll cakes, and cream puffs; Japanese desserts such as Daifuku and Dorayaki; parfaits; breads such as sandwiches
25 and sweet bread; drinks such as coffee and melon soda, and the like.

In addition, the food in the present example embodiment includes the whipped cream obtained in the present example embodiment.

[0048]

(Composition for Whipped Cream)

In the present example embodiment, the composition for whipped cream includes the ingredients (A) and (B) described above. Specific
5 examples of the ingredients (A) and (B) are as described above for the whipped cream.

In addition, the mass ratio ((A)/(B)) in the composition for whipped cream is preferably in the range described above for the whipped cream.

10 [0049]

From the viewpoint of sufficiently exhibiting the effects of improving shape retention, improving the meltability in the mouth and obtaining a smooth appearance, the total of the content of the ingredient (A) and the content of the ingredient (B) in the composition
15 for whipped cream is preferably 80% by mass or more with respect to the whole composition for a whipped cream, more preferably 90% by mass or more, even more preferably 95% by mass or more, and yet more preferably 100% by mass. From the same viewpoint, the total of the content of the ingredient (A) and the content of the ingredient (B)
20 in the composition for whipped cream may be, for example, 20% by mass or more with respect to all of the composition for a whipped cream.

In addition, the total of the content of the ingredient (A) and the content of the ingredient (B) is 100% by mass or less with respect to all of the composition for a whipped cream.

25 [0050]

(Cream for Whipped Cream)

In the present example embodiment, the cream for whipped cream

includes ingredients (A) and (B), and the content of the ingredient (A) is 0.05% by mass or more and 5% by mass or less with respect to all of the cream for whipped cream and the content of the ingredient (B) is 0.05% by mass or more and 2.8% by mass or less with respect
5 to all of the cream for whipped cream.

Specific examples of the ingredients (A) and (B) and the cream are as described above for the whipped cream.

In addition, the content of each ingredient in the cream for whipped cream and the mass ratio ((A)/(B)) are preferably in the ranges
10 described above for the whipped cream.

[0051]

In the present example embodiment, the whipped cream is formed to contain the specified amounts of the ingredients (A) and (B), respectively, such that the shape retention, the meltability in the
15 mouth, the feeling of air bubbles, the water separation, and the smooth appearance are excellent. In addition, it is also possible to obtain these effects after storage of the obtained whipped cream for one or two selected from the group consisting of refrigeration and freezing. Here, refrigeration means, for example, more than 0°C and
20 10°C or lower, and preferably more than 0°C and 8°C or lower. In addition, freezing is, for example, -50°C or higher and 0°C or lower, preferably -35°C or higher and -5°C or lower. In addition, according to the present example embodiment, for example, even in cases of a low-fat cream having an oil and fat content of preferably 42% by mass
25 or less, more preferably 30% by mass or less, and even more preferably 25% by mass or less, it is possible to obtain a whipped cream in which the appearance is preferable, the shape retention, the feeling of

air bubbles, and the meltability-in-the-mouth feeling are excellent, and in which water separation is suppressed.

In addition, in the present example embodiment, a method for improving the meltability-in-the-mouth feeling of a whipped cream including a gelling agent includes, for example, placing a starch, which has an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, in whipped cream.

[Examples]

[0052]

10 Examples of the present invention will be shown below, but the gist of the present invention is not limited thereto.

First, the raw materials used in the following examples are shown.

(Starch)

15 Pregelatinized high amylose corn starch 1: JELCALL AH-F, produced by J-Oil Mills Inc., amylose content 50%, degree of swelling in cold water 6.5

 Pregelatinized high amylose corn starch 2: obtained in Production Example 1, amylose content 70% by mass, degree of swelling
20 in cold water 4.9

 Pregelatinized phosphoric acid cross-linked potato starch: Bake-up B- α , produced by J-Oil Mills Inc., amylose content 21% by mass, degree of swelling in cold water 23

 High amylose corn starch: HS-7, produced by J-Oil Mills Inc.,
25 amylose content 70% by mass, degree of swelling in cold water 2.9

 Other starch: Amilofiber SH, produced by J-Oil Mills Inc., degree of swelling in cold water 3.0

(Gelling agent)

(Gelatin)

Gelatin 1: Jelly Ace C-160 (produced by Yasu Chemical Industry Co., Ltd., jelly strength 150g)

5 Gelatin 2: Jelly Ace P-240 (produced by Yasu Chemical Industry Co., Ltd., jelly strength 230g)

Gelatin 3: Jelly Ace C-300 (produced by Yasu Chemical Industry Co., Ltd., jelly strength 275g)

(Polysaccharide)

10 Agar: Kanten Papa Kanten Cook (produced by Ina Food Industry Co., Ltd.)

Succinoglycan: Succinoglycan J (produced by DSP Gokyo Food & Chemical Co., Ltd.)

Welan gum: Bistop W (produced by San-Ei Gen F.F.I., Inc.)

15 Xanthan gum: Xanthan gum FJ (produced by Maruzen Chemicals Co., Ltd.)

Locust bean gum: GRINDSTED LBG 860 (produced by Sansho Co., Ltd.)

(Cream, Non-fat milk)

Milk fat 47% fresh cream: Tokusen Hokkaido jun-nama cream
20 47(Special Hokkaido pure fresh cream 47), produced by Takanashi Dairy Co., Ltd., milk fat 47% by mass

Milk fat 35% fresh cream: Tokusen Hokkaido jun-nama cream 35
(Special Hokkaido pure fresh cream 35), produced by Takanashi Dairy Co., Ltd., milk fat 35% by mass

25 Vegetable-type cream: Whip shokubutsu-sei shibo (whipped vegetable fat), produced by Megmilk Snow Brand Co., Ltd., milk fat 0% by mass, vegetable fat 40% by mass

Non-fat milk: Oishii mushibo-nyu (delicious non-fat milk),
produced by Takanashi Dairy Co., Ltd., milk fat 0.1% by mass
[0053]

In addition, the method for producing raw materials and the
5 method for characteristic evaluation are shown below.

(Production Example 1) Production of pregelatinized high
amylose corn starch 2

50 parts by mass of starch (high amylose corn starch HS-7, water
content 14%) was mixed in 200 parts by mass of water while stirring
10 to prepare a slurry having a mass concentration as dry matter of 17.2%,
and the slurry was gelatinized while stirring in an Onlator (at an
outlet temperature of around 110°C), this gel solution was
immediately spread thinly on a drum dryer by a normal method, heated
at 150°C, and dried, then pulverized with a pulverizer to obtain the
15 pregelatinized high amylose corn starch 2.

[0054]

(Method for Measuring Degree of Swelling in Cold Water)

The degree of swelling in cold water was measured by the method
described in "Starch/Related Starch Experimental Method", pp.
20 279-280, 1986, Academic Society Publishing Center. Specifically,
measurement was carried out by the following method.

(1) A sample was heated and dried at 125°C using a moisture meter
(Electromagnetic moisture meter: Kensei Kogyo Co., Ltd., model number
MX50) to measure the water content, and the amount of dry matter was
25 calculated from the obtained water content value.

(2) 1 g of the sample in terms of the dry matter amount was
precisely weighed, placed in a centrifuge tube, impregnated with 1

mL of methyl alcohol, and distilled water at 25°C was added thereto while stirring with a glass rod to make exactly 50 mL. The result was shaken occasionally and left to stand at 25°C for 20 minutes. In a centrifuge (produced by Hitachi Koki Co., Ltd., Hitachi desktop
 5 centrifuge CT6E type; rotor: T4SS type swing rotor; adapter: 50TC x 2S adapter), centrifuging was carried out at 4000 rpm (2860 x g) for 30 minutes at 25°C, and the supernatant was decanted and taken into a weighing bottle. The supernatant in the weighing bottle was evaporated to dryness, further dried under reduced pressure at 110°C
 10 for 3 hours, and weighed to determine the supernatant dry mass. Furthermore, the mass of the precipitated portion was determined and the solubility was calculated by the following equation, then the degree of swelling in cold water was calculated.

Solubility (S) db%=supernatant dry mass (mg)/1000×100

15 Degree of swelling in cold water = mass of precipitated portion (mg)/(1000 x (100-S)/100)
 [0055]

(Method for Measuring Jelly Strength)

The jelly strength was measured according to JIS K-6503.

20 [0056]

(Examples 1-1 to 1-4, 2-1, 3-1 to 3-9, 4-1 to 4-4, Comparative Examples 1-1 to 1-3, 2-1 and 2-2)

Whipped creams with the blends shown in Tables 1 to 4 were produced by the following methods and evaluated. The evaluation
 25 results are shown in each table. Here, Example 1-2 described in Table 1 is also shown in Tables 2 to 4.

[0057]

(Production of Whipped Cream)

Fig. 1 to Fig. 4 are views for illustrating the production procedure of the whipped cream in each example.

In the procedure shown in Fig. 1, white sugar and starch were
5 added to fresh cream or vegetable-type cream, and the mixture was
whipped at a medium speed with a mixer to obtain an 80% stiff whipped
cream. On the other hand, non-fat milk was heated to approximately
50°C, and gelatin or polysaccharide as a gelling agent was added
thereto. After the gelling agent was dissolved, the mixture was
10 rapidly cooled to approximately 20°C. The above was added to the
whipped cream described above in which white sugar and starch were
blended, and whipped at a medium speed with a mixer to obtain a whipped
cream.

Here, the 80% stiff whipped cream is a whipped cream which has
15 soft stiff peaks which stands upright when foamed and scooped with
a whisk and which, after a short time, enters a state of bending a
little and pointing downward.

[0058]

In addition, in the procedure shown in Fig. 2, white sugar and
20 starch were added to fresh cream or vegetable-type cream. On the
other hand, non-fat milk was heated to approximately 50°C and gelatin
was added as the ingredient (B). After the gelatin was dissolved,
the mixture was rapidly cooled to approximately 20°C. This was added
to the above cream in which white sugar and starch were blended to
25 obtain a cream for whipped cream. The obtained whipped cream was
whipped at a medium speed with a mixer to obtain a cream for whipped
cream.

[0059]

Also, in a case where the ingredient (B) was agar, whipped cream was produced by the procedure shown in Fig. 3. First, white sugar and starch were added to fresh cream or vegetable-type cream, and
5 the mixture was whipped at a medium speed with a mixer to obtain an 80% stiff whipped cream. Meanwhile, agar was added to water and heated until boiling to dissolve the agar. After the agar was dissolved, the result was mixed with non-fat milk heated to approximately 50°C and rapidly cooled to approximately 20°C. The
10 above was added to the whipped cream described above in which white sugar and starch were blended, and whipped at a medium speed with a mixer to obtain a whipped cream.

[0060]

In addition, Fig. 4 relates to another production procedure for
15 whipped cream. In the procedure shown in Fig. 4, the starch of ingredient (A) and the gelatin of ingredient (B) were mixed in advance to prepare a composition for a whipped cream. Next, white sugar was added to the cream and whipped at a medium speed with a mixer to obtain an 80% stiff whipped cream. Meanwhile, non-fat milk was heated to
20 approximately 50°C and the composition for whipped cream described above was added thereto. After the composition for whipped cream was dissolved, the result was rapidly cooled to approximately 20°C. The above was added to the whipped cream described above in which white sugar was blended, and whipped at a medium speed with a mixer
25 to obtain a whipped cream.

[0061]

For each Example other than Examples 1-3 and 1-4 and Example

3-7, whipped cream was produced by the procedure shown in Fig. 1. A whipped cream was produced according to the procedure shown in Fig. 2 for Example 1-3, according to the procedure shown in Fig. 4 for Example 1-4, and according to the procedure shown in Fig. 3 for Example 3-7.

[0062]

(Evaluation of Whipped Cream)

The whipped cream obtained in each example was evaluated at the following D0 and D1 timings.

10 D0: After obtaining the whipped cream, the whipped cream is cooled in a refrigerator (4°C) for 1 hour, then stirred lightly to be uniform and evaluated

D1: Furthermore, the bowl of D0 is cooled overnight in the refrigerator (4°C), then stirred lightly to be uniform and evaluated.

15 [0063]

(Evaluation Method)

The appearance, shape retention, the feeling of air bubbles, the meltability-in-the-mouth feeling, the water separation, and the feel of the whipped cream obtained in each example were evaluated.

20 The appearance, shape retention, the water separation, and the feel were evaluated by one worker, and the feeling of air bubbles and the meltability-in-the-mouth feeling were evaluated by a consultation between two specialized panelists. The evaluation criteria for each item are shown below. For each item, an evaluation result of A, B, 25 or C was a pass. The feeling of air bubbles is the feeling that the whipped cream slowly melts in the mouth and that bubbles, which are felt on the tongue, come out during melting.

[0064]

(Appearance)

A: The surface is smooth

B: The surface is slightly smooth

5 C: Slight messiness on the surface is seen

D: The surface is messy

[0065]

(Shape Retention)

A: The stiff peaks stands firmly (such that streaks remain)

10 B: The stiff peaks stands

C: The stiff peaks stands up but droops slightly

D: The stiff peaks does not stand

[0066]

(Feeling of air bubbles)

15 A: There is an extreme feeling of air bubbles

B: There is a feeling of air bubbles

C: There is a slight feeling of air bubbles

D: There is little feeling of air bubbles

[0067]

20 (Meltability-in-the-Mouth Feeling)

A: The meltability-in-the-mouth feeling is extremely good

B: The meltability-in-the-mouth feeling is good

C: The weight is a little like butter cream, but the
meltability-in-the-mouth feeling is acceptable

25 D: The meltability-in-the-mouth feeling is sticky and bad

[0068]

(Water Separation and Feel)

- A: There is no water separation and the cream is not loose
- B: The water is not separated, but the cream is slightly loose
- C: The water is not separated, but the cream is loose
- D: It is possible to confirm the water separation

Table 1

		Comparative Example 1-1		Comparative Example 1-2		Comparative Example 1-3		Example 1-1		Example 1-2		Example 1-3		Example 1-4		
Ingredient (% by mass)	Milk fat 47% fresh cream	50.00		49.54		49.09		49.09		48.65		48.65		48.65		
	Non-fat milk	42.59		42.20		41.82		41.82		41.44		41.44		41.44		
	White sugar	7.41		7.34		7.27		7.27		7.21		7.21		7.21		
	pregelatinized high amylose corn starch 1					1.82		0.91		1.80		1.80		1.80		
	Gelatin 1			0.92				0.91		0.90		0.90		0.90		
	Total	100.00		100.00		100.00		100.00		100.00		100.00		100.00		
Fat content (% by mass)	Milk fat content	23.5		23.3		23.1		23.1		22.9		22.9		22.9		
	Vegetable fat content															
	Total fat content	23.5		23.3		23.1		23.1		22.9		22.9		22.9		
(A) / (B)		-		0		-		1.00		2.00		2.00		2.00		
Evaluation items	D0	Appearance	B		A		B		A		A		A		A	
		Shape retention	B		B		B		B		A		A		A	
		Feeling of air bubbles	A		C		A		B		A		A		A	
		Meltability in mouth	A		C		A		A		A		A		A	
		Water separation and feel	D		A		D		B		A		A		A	
	D1	Appearance	B		A		B		A		A		A		A	
Shape retention		B		C		B		B		A		A		A		
Feeling of air bubbles		B		D		A		B		A		A		A		
Meltability in mouth		A		C		A		A		A		A		A		
Water separation and feel		D		A		D		B		A		A		A		

[0070]

From Table 1, as in Example 1-1, the whipped cream including the ingredient (A) and the ingredient (B) was excellent in terms of the appearance, shape retention, feeling of air bubbles, meltability-in-the-mouth feeling, water separation and feel. In addition, from the viewpoints of the shape retention and feeling of air bubbles, the ingredient (A) is preferably contained in an amount of 0.91% by mass or more, and more preferably 1.80% by mass.

On the other hand, in the whipped cream containing no ingredient (B) as in Comparative Example 1-3, water separation was seen, and when no ingredient (A) was contained as in Comparative Example 1-2, the whipped cream had a poor feeling of air bubbles at D1.

In addition, as shown in Fig. 2, in a case where the ingredients (A), (B), and other ingredients were all mixed and then whipped (Example 1-3), it was found that, although the time needed for whipping was slightly longer, a cream similar to the whipped cream (Example 1-2) produced by the method of Fig. 1 was obtained. Furthermore, as shown in Fig. 4, in a case where the composition for whipped cream was first prepared and then added to non-fat milk to produce a whip (Example 1-4), an extremely good whipped cream was obtained and, in particular, the shape retention was superior to that of the whipped cream (Example 1-2) produced by the method of Fig. 1.

Table 2

		Example 1-2	Example 2-1	Comparative Example 2-1	Comparative Example 2-2	
In ingredient (% by mass)	Milk fat 47% fresh cream	48.65	48.65	48.65	48.65	
	Non-fat milk	41.44	41.44	41.44	41.44	
	White sugar	7.21	7.21	7.21	7.21	
	pregelatinized high amylose corn starch 1	1.80				
	pregelatinized high amylose corn starch 2		1.80			
	pregel atinized phosphoric acid cross-linked potato starch			1.80		
	High amylose corn starch				1.80	
	Gelatin 1	0.90	0.90	0.90	0.90	
	Total	100.00	100.00	100.00	100.00	
	Milk fat content	22.9	22.9	22.9	22.9	
Fat content (% by mass)	Vegetable fat content					
	Total fat content	22.9	22.9	22.9	22.9	
	(A) / (B)	2.00	2.00	2.00	2.00	
Evaluation items	D0	Appearance	A	A	D	A
		Shape retention	A	A	D	A
		Feeling of air bubbles	A	B	D	D
		Meltability in mouth	A	B	D	C
		Water separation and feel	A	A	A	A
	D1	Appearance	A	A	D	A
		Shape retention	A	B	D	B
		Feeling of air bubbles	A	B	D	D
		Meltability in mouth	A	B	D	C
		Water separation and feel	A	A	A	A

[0072]

From Table 2, as a result of changing the type of starch to produce a whipped cream, whipped creams using pregelatinized high amylose corn starch 1 and pregelatinized high amylose corn starch 2 were both
5 preferable. Above all, in a case of using pregelatinized high amylose corn starch 1 having a degree of swelling in cold water of 6.5, the feeling of air bubbles and the meltability-in-the-mouth feeling were further improved.

On the other hand, in a case of using pregelatinized phosphoric
10 acid cross-linked potato starch with a degree of swelling in cold water of 23, the cream was sticky, like a rice cake, and the stiff peaks did not stand up.

In addition, in a case where the amylose content of the ingredient (A) was 50% by mass or more and 70% by mass or less, it was possible
15 to obtain a good whipped cream and, in particular, when the amylose content was 50% by mass, the feeling of air bubbles and the meltability-in-the-mouth feeling were further improved.

Table 3

	Example 1-2	Example 3-1	Example 3-2	Example 3-3	Example 3-4	Example 3-5	Example 3-6	Example 3-7	Example 3-8	Example 3-9
Ingredient (% by mass)	Milk fat 47% fresh cream	48.65	49.09	49.00	49.32	48.56	49.32	49.00	48.87	49.00
	Non-fat milk	41.44	41.82	41.74	42.01	41.37	42.01	20.87	41.63	41.74
	Water							20.87		
	White sugar	7.21	7.27	7.26	7.31	7.19	7.31	7.26	7.24	7.26
	pregelatinized high amylose corn starch 1	1.80	0.45	0.18	0.46	2.70	0.91	0.46	1.81	1.81
	Gelatin 1	0.90	1.36	1.81						
	Gelatin 2				0.91					
	Gelatin 3					0.18	0.46	0.91		
	Agar							0.18		
	Welan gum								0.45	
Fat content (% by mass)	Succinoglycan									0.18
	Total	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00
	Milk fat content	22.9	23.1	23.1	23.2	22.9	23.2	23.2	23.1	23.1
	Vegetable fat content									
	Total fat content	22.9	23.1	23.1	23.2	22.9	23.2	23.2	23.1	23.1
	(A) / (B)	2.00	0.33	0.10	0.50	15.00	2.00	0.50	4.00	10.00
Evaluation items	D0	Appearance	A	B	B	C	A	A	A	A
		Shape retention	A	B	B	B	B	B	B	B
		Feeling of air bubbles	A	B	C	A	A	A	C	C
		Meltability in mouth	A	B	C	B	A	A	C	C
		Water separation and feel	A	A	A	B	B	A	A	A
	D1	Appearance	A	B	B	C	A	A	A	B
		Shape retention	A	B	B	B	B	B	B	C
		Feeling of air bubbles	A	B	C	A	A	A	C	C
		Meltability in mouth	A	B	C	B	A	A	C	C
		Water separation and feel	A	A	A	B	B	A	A	A

[0074]

From Table 3, when the ingredient (A) was added in an amount of 0.18% by mass or more and 2.7% by mass or less and any ingredient (B) was added in a predetermined amount, a good whipped cream was obtained. From the viewpoint of the feeling of air bubbles, a case where the content of the ingredient (A) was 0.45% by mass or more and 2.7% by mass or less was preferable, and from the viewpoint of the smoothness of the appearance, a case where the ingredient (A) was contained as 0.18% by mass or more and 1.81% by mass or less was good.

In addition, in a case where gelatin was used as the ingredient (B), a good whipped cream was obtained when gelatin was contained in an amount of 0.18% by mass or more and 1.81% by mass or less. From the viewpoint of water separation and feeling, 0.91% by mass or more and 1.81% by mass or less was the best. From the viewpoint of the smoothness of appearance, when the content of gelatin was 0.46% by mass or more and 1.81% by mass or less, the result was good, and, in particular, when 0.46% by mass or more and 0.91% by mass or less, the result was the best.

In a case where 0.18% by mass of agar was added to the ingredient (B) and 1.81% by mass of the ingredient (A) was added (Example 3-7), the feeling of air bubbles and the meltability-in-the-mouth feeling were extremely good. On the other hand, in terms of smoothness of appearance, shape retention, and water separation and feel, a case of gelatin (Example 1-2) was superior.

In a case where welan gum or succinoglycan was added to the ingredient (B) and 1.81% by mass of the ingredient (A) was added

(Examples 3-8 and 3-9), the appearance, water separation, and feel were good, but there was slight stickiness and a case of gelatin (Example 1-2) and agar (Example 3-7) was superior in terms of the feeling of air bubbles and the meltability-in-the-mouth feeling.

Table 4

		Example 1-2	Example 4-1	Example 4-2	Example 4-3	Example 4-4
Ingredient (% by mass)	Milk fat 47% fresh cream	48.65				38.74
	Milk fat 35% fresh cream			64.86		
	Vegetable-type cream		56.76			
	Non-fat milk	41.44	33.33	25.23	34.96	51.35
	White sugar	7.21	7.21	7.21	7.36	7.21
	pregelatinized high amylose corn starch 1	1.80	1.80	1.80	0.46	1.80
	Gelatin 1	0.90	0.90	0.90		0.90
	Gelatin 2					
	Gelatin 3				0.18	
	Total	100.00	100.00	100.00	100.00	100.00
Fat content (% by mass)	Milk fat content	22.9		22.7	26.8	18.2
	Vegetable fat content		22.7			
	Total fat content	22.9	22.7	22.7	26.8	18.2
	(A) / (B)	2.00	2.00	2.00	2.50	2.00
Evaluation items	D0	Appearance	A	A	A	A
		Shape retention	A	A	A	B
		Feeling of air bubbles	A	A	A	A
		Meltability in mouth	A	A	A	A
		Water separation and feel	A	A	A	A
	D1	Appearance	A	A	A	A
		Shape retention	A	A	A	B
		Feeling of air bubbles	A	A	A	A
		Meltability in mouth	A	A	A	A
		Water separation and feel	A	A	A	A
		Appearance	A	A	A	A
		Shape retention	A	A	A	B
		Feeling of air bubbles	A	A	A	A
		Meltability in mouth	A	A	A	A

[0075]

[0076]

From Table 4, it was understood that, even in a case where only vegetable fat is included as the fat content as in Example 4-1 and a case where 35% milk fat fresh cream is used as in Example 4-2, in
5 a whipped cream including 0.90% by mass of gelatin 1 as the ingredient (B) and 1.80% by mass of pregelatinized high amylose corn starch as the ingredient (A), the shape retention, feeling of air bubbles, and meltability-in-the-mouth feeling were excellent and there was no water separation after storage, which was a particularly preferable
10 whipped cream.

In addition, as in Example 4-3, in a whipped cream including milk fat of 26.8% by mass, gelatin 3 as the ingredient (B) of 0.18% by mass, and pregelatinized high amylose corn starch as the ingredient (A) of 0.46% by mass, the refreshing taste was slightly inferior due
15 to the high fat content, but the evaluation was high in all the other evaluation items.

It was found that, even in a case where the milk fat was as low as 18.2% by mass as in Example 4-4, in a case where 0.90% by mass of gelatin 1 as the ingredient (B) and 1.80% by mass of pregelatinized
20 high amylose corn starch 1 as the ingredient (A) were included, a preferable whipped cream was obtained although more time was needed for foaming than other creams.

[0077]

From Tables 1 to 4, the whipped creams obtained in each example
25 were excellent in the balance of the effects of appearance, shape retention, feeling of air bubbles, meltability-in-the-mouth feeling and water separation suppression in both evaluations at D0 and D1.

In addition, in Example 1-3, gelatin 1 was added as the ingredient (B) and gelatin 1 was heated and dissolved in advance, thus, gelatin is dissolved in heated non-fat milk as shown in Fig. 2; however, if a cold water-soluble ingredient is used as the ingredient (B), it is also possible to carry out the dissolution in unheated non-fat milk, or fresh cream or vegetable-type cream, to prepare a similar whip.

[0078]

(Example 5)

10 Whipped creams with the blends shown in Table 5 were produced by the following method and evaluated.

[0079]

(Production of Whipped Cream)

[0080]

15 In the blends in Table 5, all ingredients other than the vegetable-type cream were mixed in advance to prepare a composition for a whipped cream. Next, the composition was added to the cream and immediately whipped at high speed with a mixer for 1 minute to obtain a whipped cream. Immediately after whipping, the obtained
20 whipped cream was evaluated for appearance, shape retention, feeling of air bubbles, meltability-in-the-mouth feeling, and suppression of water separation. Further, the obtained whip was squeezed out with a metal nozzle on a food wrap laid in a storage container, the lid of the storage container was closed, and the whipped product was
25 stored in a freezer at -20°C for 1 day. After storage, the whip was taken out from the freezer and naturally thawed at room temperature for 10 minutes, and evaluated for appearance, shape retention,

feeling of air bubbles, meltability-in-the-mouth feeling, and suppression of water separation.

[0081]

Table 5

		Example 5
Ingredient (% by mass)	Vegetable-type cream	95.579
	Granulated sugar	2.389
	pregelatinized high amylose corn starch 1	0.956
	Other starches	0.956
	Xanthan gum	0.048
	Locust bean gum	0.072
	Total	100.00
Fat content (% by mass)	Milk fat content	
	Vegetable fat content	38.2
	Total fat content	38.2
(A) / (B)		8.00

[0082]

The whipped cream obtained in Example 5 was excellent in the effects of appearance, shape retention, feeling of air bubbles, meltability-in-the-mouth feeling, and suppression of water separation both immediately after whipping and after frozen storage.

That is, the whipped cream of Example 5 was preferable in terms of appearance, shape retention, feeling of air bubbles, meltability-in-the-mouth feeling, and suppression of water separation even after frozen storage. In addition, even in a case where xanthan gum and locust bean gum were used as gelling agents and the content of these gelling agents in the whipped cream was 0.12% by mass with respect to the whipped cream as a whole, a preferable whipped cream was obtained.

In addition, the whipped cream of Example 5 was preferable even in a case where 38.2% by mass of vegetable fat was included as the fat content.

[0083]

This application claims the priority right based on Japanese

Patent Application No. 2018-122253 filed on June 27, 2018, and incorporates all the disclosure thereof.

CLAIMS

1. A whipped cream comprising:

ingredients (A) and (B) below,

5 (A) a starch having an amylose content of 45% by mass or more and a degree of swelling in cold water of 3.5 or more and 15 or less, and

(B) a gelling agent,

10 wherein a content of the ingredient (A) in the whipped cream is 0.05% by mass or more and 5% by mass or less with respect to the whipped cream as a whole, and a content of the ingredient (B) in the whipped cream is 0.05% by mass or more and 2.8% by mass or less with respect to the whipped cream as a whole.

15 2. The whipped cream according to claim 1,

wherein the ingredient (A) is derived from corn.

3. The whipped cream according to claim 1 or 2,

20 wherein an oil and fat content in the whipped cream is 15% by mass or more and 42% by mass or less with respect to the whipped cream as a whole.

4. The whipped cream according to any one of claims 1 to 3,

25 wherein the content of the ingredient (A) with respect to the content of the ingredient (B) in the whipped cream is 0.08 or more and 20 or less in mass ratio.

5. The whipped cream according to any one of claims 1 to 4,
wherein the ingredient (B) is one or two or more types selected
from the group consisting of gelatin, agar, welan gum, xanthan gum,
locust bean gum, and succinoglycan.

5

6. The whipped cream according to claim 5,
wherein the gelatin has a jelly strength (g) of 80 or more and
400 or less, which is defined by JIS K-6503.

10 7. A food comprising:

the whipped cream according to any one of claims 1 to 6.

8. A cream for whipped cream comprising:

ingredients (A) and (B) below,

15 (A) a starch having an amylose content of 45% by mass or more
and a degree of swelling in cold water of 3.5 or more and 15 or less,
and

(B) a gelling agent,

wherein a content of the ingredient (A) in the cream for whipped
20 cream is 0.05% by mass or more and 5% by mass or less with respect
to all of the cream for whipped cream, and a content of the ingredient
(B) in the cream for whipped cream is 0.05% by mass or more and 2.8%
by mass or less with respect to all of the cream for whipped cream.

25 9. A composition for whipped cream comprising:

ingredients (A) and (B) below,

(A) a starch having an amylose content of 45% by mass or more

and a degree of swelling in cold water of 3.5 or more and 15 or less,
and

(B) a gelling agent.

5 10. The composition according to claim 9,
wherein a content of the ingredient (A) with respect to a content
of the ingredient (B) in the composition is 0.08 or more and 20 or
less in mass ratio.

10 11. The composition according to claim 9 or 10,
wherein a total of the content of the ingredient (A) and the
content of the ingredient (B) with respect to all of the composition
is 80% by mass or more and 100% by mass or less.

15 12. A method for producing a whipped cream, the method comprising:
a step (1) of obtaining a cream for whipped cream by adding
ingredients (A) and (B) below to a cream,

(A) a starch having an amylose content of 45% by mass or more
and a degree of swelling in cold water of 3.5 or more and 15 or less,

20 and

(B) a gelling agent; and

a step (2) of stirring the cream for whipped cream obtained in
step (1) to obtain a whipped cream,

wherein, in step (1), an added amount of the ingredient (A) is
25 0.05% by mass or more and 5% by mass or less with respect to the whipped
cream as a whole, and an added amount of the ingredient (B) is 0.05%
by mass or more and 2.8% by mass or less with respect to the whipped

cream as a whole.

13. The production method according to claim 12,
wherein step (1) includes the following steps

5 (step 1-1) A step of dissolving the ingredient (B) in a liquid
ingredient to obtain a solution, and

(step 1-2) A step of mixing the solution with the cream.

14. A method for improving a meltability-in-the-mouth feeling of
10 whipped cream including a gelling agent, the method comprising:

incorporating starch having an amylose content of 45% by mass
or more and a degree of swelling in cold water of 3.5 or more and
15 or less into the whipped cream.