

FOAMABLE OIL-IN-WATER EMULSION AND METHOD FOR PRODUCING SAME

Abstract

Provided is a foamable oil-in-water emulsion that, even though having low content ratios of a fat component and total solids, is excellent in foaming property, flower shape-forming property, shape-retaining property, rich feeling of flavor, and aftertaste (i.e. free of heaviness in the mouthfeel). The foamable oil-in-water emulsion has a content of an oil and fat component of 8 to 22 wt% and a content ratio of total solids of 30 to 60 wt%, includes sodium caseinate and an emulsifier, and has an overrun value in an optimal foamed state of 200% or more. The content ratio of the sodium caseinate is preferably 0.8 to 4.0 wt%.