CLAIMS

1. A milk flavor-enhanced fat comprising 20% by weight or more of milk fat, wherein a weight ratio of a total content of δ-lactones to a total content of methyl ketones is 1 to 6, the total content of the δ-lactones is 60 ppm by weight or more, the total content of methyl ketones is 45 ppm by weight or less, and wherein free butyric acid content is 2 ppm by weight or less, (wherein the methyl ketones are a sum of 2-heptanone, 2-nonanone, 2-undecanone, 2-tridecanone, and 2-pentadecanone, and the δ-lactones are a sum of δ-decanolactone, δ-dodecanolactone, δ-tetradecanolactone, and δ-hexadecanolactone).

2. The milk flavor-enhanced fat according to claim 1, wherein water content is less than 1% by weight.

3. A method for producing a milk flavor-enhanced fat according to claim 1 or 2.

4. A method for enhancing a milk flavor of a food and beverage product comprising adding the milk flavor-enhanced fat according to claim 1 or 2.