

acids are added in the form of a capsule. Therefore, it is difficult to apply the method to foods in which a melting sensation in the mouth is emphasized, such as a chocolate-like food product.

[0007]

5 As a result of intensive studies conducted by the inventors of the present invention, they have found that, by incorporating 0.01 to 1% by mass of a material having a chelate effect in a chocolate-like food product containing 0.02 to 10% by mass of highly polyunsaturated fatty acids, changes in flavor over time are suppressed, and therefore have completed the present invention.

10 [0008]

In other words, the present invention relates to the following aspects.

(1) A chocolate-like food product containing: 0.02 to 10% by mass of highly polyunsaturated fatty acids; and 0.01 to 1% by mass of a material having a chelate effect.

(2) The chocolate-like food product according to (1), in which the material
15 having the chelate effect is one or more selected from citric acid, lactoferrin, rutin, gallic acid, and phytic acid.

(3) A method for suppressing off-flavor generation including: incorporating 0.01
to 1% by mass of one or more materials having a chelate effect which are selected from
citric acid, lactoferrin, rutin, gallic acid, and phytic acid in a chocolate-like food product
20 containing 0.02 to 10% by mass of highly polyunsaturated fatty acids.

[Advantageous Effects of Invention]

[0009]

The present invention relates to a chocolate-like food product containing a highly polyunsaturated fatty acids-containing oil and fat. According to the present

[CLAIMS]

1. A chocolate-like food product, comprising:
0.02 to 10% by mass of highly polyunsaturated fatty acids; and
0.01 to 1% by mass of a material having a chelate effect.
- 5 2. The chocolate-like food product according to claim 1, wherein the material having the chelate effect is one or more selected from citric acid, lactoferrin, rutin, gallic acid, and phytic acid.
3. A method for suppressing off-flavor generation, comprising:
incorporating 0.01 to 1% by mass of one or more materials having a chelate
10 effect which are selected from citric acid, lactoferrin, rutin, gallic acid, and phytic acid in a chocolate-like food product containing 0.02 to 10% by mass of highly polyunsaturated fatty acids.