

This Sheet Has Been Replaced



THIS SHEET HAS BEEN
REPLACED

ABSTRACT

FOOD FOAMING AGENT COMPOSITION

The present invention relates to a food foaming agent composition which imparts good taste and good texture in the mouth to the food product and imparts good foaming property and good foaming stability. This food foaming agent composition is characterized in that (1) the taste of the product is not deteriorated regardless of excellent foaming property and excellent foaming stability because it contains a glycerin fatty acid ester as an emulsifier but does not contain a sorbitan fatty acid ester, a propylene glycol fatty acid ester and a sucrose fatty acid ester. More specifically, the food foaming agent composition is characterized in that (2) a glycerin saturated fatty acid monoester and a polyglycerin saturated fatty acid ester are used as the glycerin fatty acid ester in a weight ratio within the range from 1:0.5 to 1:4; (3) it contains 5 to 50% by weight of a glycerin saturated fatty acid monoester of a saturated fatty acid having 20 or more carbon atoms as the glycerin monosaturated fatty acid ester; or (4) not less than 50% by weight of the polyglycerin saturated fatty acid ester is a diglycerin saturated fatty acid monoester.