

ABSTRACT

Provided is a spherical ingredient-containing condiment, which does not allow a spherical ingredient in a condiment liquid to flow down to a bottom of a container, and is favorably placed on a foodstuff, and with which the texture of the spherical ingredient is felt. A spherical ingredient-containing topping condiment, including: (A) a 4-mesh-pass to 16-mesh-on ingredient in an amount of 1 to 50% by weight of a whole condiment on a wet basis; and (B) a 16-mesh-pass to 100-mesh-on ingredient in an amount of 0.1 to 50% by weight of the whole condiment on a wet basis, wherein the ingredient (A) in an amount of 10 to 100% by weight on a wet basis is a spherical ingredient having a repose angle α (°) of $20^\circ < \alpha < 45^\circ$ determined with " $\tan \alpha = H/r$ " by measuring a height H (cm) that is a difference between a highest part of a holding edge for holding the ingredient and a highest part of a substantially conical symmetrical pile when the substantially conical symmetrical pile is formed with the ingredient in a dry form by an injection method on an immobilized disk having a radius r (cm) and the holding edge, the 4-mesh-pass to 16-mesh-on spherical ingredient is contained in an amount of 3.0% by weight or more of the whole condiment on a wet basis, and the whole condiment has viscosity of 600 to 8,500 mPa·s as determined by a B-type viscometer and has viscosity of 6 to 25 cm at a measurement temperature of 20°C for a measurement time of 30 seconds as determined by a Bostwick viscometer.