

OIL-IN-WATER EMULSION CONTAINING INTERESTERIFIED OIL AND/OR FAT

Abstract

An object of the present invention is to provide an oil-in-water emulsion in which strange flavors derived from food and beverages, especially the strange flavors derived from a plant-based milk, a plant-based fermented milk, or an animal protein are suppressed without impairing the whole flavor. It has been found that the use of an oil-in-water emulsion containing a randomly interesterified oil and/or fat having a specific fatty acid composition suppresses the strange flavors derived from food and beverages.