

ABSTRACT: An emulsified composition containing methyl cellulose, a starch material, edible oil or fat, and an emulsifying material, in which the emulsifying material contains protein, and the starch material is one or two kinds selected from the group consisting
5 of a component (A) and a component (B) below.

component (A): a powdery material satisfying the following conditions (1) to (4),

(1) a starch content is equal to or more than 75% by mass,

(2) a low molecular weight starch (a peak molecular weight
10 of equal to or more than 3×10^3 and equal to or less than 5×10^4) having an amylose content of equal to or more than 5% by mass is included, a content of the low molecular weight starch being equal to or more than 3% by mass and equal to or less than 45% by mass,

15 (3) a degree of swelling in cold water at 25°C is equal to or more than 5 and equal to or less than 20, and

(4) a content under a sieve with openings of 3.35 mm and on a sieve with openings of 0.038 mm is equal to or more than 60% by mass and equal to or less than 100% by mass; and

20 component (B): a starch material, a raw material starch of which is one kind or two or more kinds selected from the group consisting of a cornstarch, a tapioca starch, a wheat starch, and a pea starch.