Claims

[Claim 1]

An oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) to (C):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in the constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%; and

(C) an oleic acid content in the constituent fatty acid composition is 6 wt.% or less.

[Claim 2]

The oil-in-water emulsion according to claim 1, wherein the randomly interesterified oil and/or fat satisfies (A), (B), (C) and the following (D):

(D) a ratio of (the saturated fatty acids content having from 12 to 14 carbon atoms)/(the saturated fatty acids content having from 6 to 10 carbon atoms) is from 1.0 to 6.0.

[Claim 3]

The oil-in-water emulsion according to claim 1, comprising a plant-based milk.

[Claim 4]

The oil-in-water emulsion according to claim 2, comprising a plant-based milk.

[Claim 5]

The oil-in-water emulsion according to claim 1, comprising an animal protein.

[Claim 6]

The oil-in-water emulsion according to claim 2, comprising an animal protein.

[Claim 7]

The oil-in-water emulsion according to claim 1, comprising a plant-based fermented milk.

[Claim 8]

The oil-in-water emulsion according to claim 2, comprising a plant-based fermented milk.

[Claim 9]

The oil-in-water emulsion according to claim 7, wherein the plant-based fermented milk is fermented by microorganisms.

[Claim 10]

An oil-in-water emulsion comprising a plant-based milk and a randomly interesterified oil satisfying the following (A) to (C), the oil-in-water emulsion including a fermentation step by microorganisms:

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in the constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%; and

(C) an oleic acid content in the constituent fatty acid composition is 6 wt.% or less.

[Claim 11]

The oil-in-water emulsion according to claim 10, wherein the microorganisms are one or more selected from lactic acid bacteria, yeast, and koji.

[Claim 12]

A food and beverage comprising an oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) to (C):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in the constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%; and

(C) an oleic acid content in the constituent fatty acid composition is 6 wt.% or less.

[Claim 13]

The food and beverage according to claim 12, comprising a plant-based milk.

[Claim 14]

The food and beverage according to claim 12, comprising an animal protein.

[Claim 15]

The food and beverage according to claim 12, comprising a plant-based fermented milk.

[Claim 16]

A food and beverage comprising the oil-in-water emulsion as claimed in claim 10 or 11.

[Claim 17]

A method of suppressing a strange flavor of a food and beverage by incorporating an oil-in-water emulsion comprising a randomly interesterified oil and/or fat satisfying the following (A) to (C):

(A) in a constituent fatty acid composition, saturated fatty acids content having from 6 to 10 carbon atoms is from 0.3 to 40 wt.%;

(B) in the constituent fatty acid composition, saturated fatty acids content having from 12 to 14 carbon atoms is from 40 to 80 wt.%; and

(C) an oleic acid content in the constituent fatty acid composition is 6 wt.% or less.