CLAIMS

[Claim 1]

A fine food particle-containing fat/oil composition comprising:

fine particles of at least one food, subjected to drinking or eating, selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga; and

a fat/oil,

and having:

(1) a fine food particle content of 15% by mass or more and 98% by mass or less,

(2) a total fat/oil proportion of 20% by mass or more and 98% by mass or less,

(3) a modal diameter in an ultrasonicated state of 0.3 μm or more and 200 μm or less,

(4) a water content of less than 20% by mass,

(5) a maximum particle size of 30 μm or more before ultrasonication, and

(6) having a consistency of 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

[Claim 2]

The fine food particle-containing fat/oil composition according to claim 1, having a consistency of 1.0 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

[Claim 3]

The fine food particle-containing fat/oil composition according to claim 1 or 2, wherein a fat/oil portion of the composition has a Bostwick consistency of 10 cm or more as measured at 20°C for 10 seconds by using a Bostwick consistometer.

[Claim 4]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 3, wherein 90% by mass or more of an entirety of the fat/oil is a liquid edible fat/oil.

[Claim 5]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 4, wherein a total mass of the vegetables, the potatoes, the mushrooms, the fruits, and the algae accounts for 30% by mass or more of a total mass of insoluble components in the composition.

[Claim 6]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 5, wherein the fine food particles are fine particles of a food having a fat/oil content of 50% by mass or less.

[Claim 7]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 6, having a total luminous transmittance of 99% or less when diluted to a fine food particle content of 0.06% by mass.

[Claim 8]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 7, having a haze value of 11% to 70% when diluted to a fine food particle content of 0.06% by mass.

[Claim 9]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 8, having a diffuse transmittance of 11% or more when diluted to a fine food particle content of 0.06% by mass.

[Claim 10]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 9, having a water activity of 0.97 or less.

[Claim 11]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 10, having a water absorption index of 0.5 or more and 10 or less.

[Claim 12]

The fine food particle-containing fat/oil composition according to any one of claims 1 to 11, having a 50% cumulative diameter (median diameter) in an ultrasonicated state of 0.3 μm or more and 150 μm or less.

[Claim 13]

A food/drink comprising the fine food particle-containing fat/oil composition according to any one of claims 1 to 12.

[Claim 14]

A liquid condiment comprising the fine food particle-containing fat/oil composition according to any one of claims 1 to 13.

[Claim 15]

A method for producing the fine food particle-containing fat/oil composition according to any one of claims 1 to 12, the method comprising blending a fat/oil with dried fine food particles of at least one selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga.

[Claim 16]

A method for producing the fine food particle-containing fat/oil composition according to any one of claims 1 to 12, the method comprising subjecting a dried food of at least one selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga to a pulverization processing in the presence of a fat/oil.

[Claim 17]

The method according to claim 16, wherein the pulverization processing is a medium stirring mill pulverization processing.

[Claim 18]

A fine food particle-containing fat/oil composition, wherein at least one dried food selected from the group

consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga is subjected to a particle size reduction processing in the presence of a fat/oil, and the fine food particle-containing fat/oil composition has:

(1) a fine food particle content of ~~2~~15% by mass or more and 98% by mass or less,

(2) a total fat/oil proportion of ~~10~~20% by mass or more and 98% by mass or less,

(3) a modal diameter in an ultrasonicated state of 0.3 μm or more and 200 μm or less,

(4) a water content of less than 20% by mass,

(5) a maximum particle size of 30 μm or more before ultrasonication, and

(6) having a consistency of 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

[Claim 19]

The fine food particle-containing fat/oil composition according to claim 18, having a consistency of 1.0 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer.

[Claim 20]

The fine food particle-containing fat/oil composition according to claim 18 or 19, wherein a fat/oil portion of the composition has a Bostwick consistency of 10 cm or more as measured at 20°C for 10 seconds by using a Bostwick consistometer.

[Claim 21]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 20, wherein 90% by mass or more of an entirety of the fats/oils is a liquid edible fat/oil.

[Claim 22]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 21, wherein a total weight of the vegetables, the potatoes, the mushrooms, the fruits, and

the algae accounts for 30% by mass or more of a total weight of insoluble components in the composition.

[Claim 23]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 22, wherein the fine food particles have a fat/oil content of 50% by mass or less.

[Claim 24]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 23, having a total luminous transmittance of 99% or less when diluted to a fine food particle content of 0.06% by mass.

[Claim 25]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 24, having a haze value of 11% to 70% when diluted to a fine food particle content of 0.06% by mass.

[Claim 26]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 25, having a diffuse transmittance of 11% or more when diluted to a fine food particle content of 0.06% by mass.

[Claim 27]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 26, having a water activity of 0.97 or less.

[Claim 28]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 27, having a water absorption index of 0.5 or more and 10 or less.

[Claim 29]

The fine food particle-containing fat/oil composition according to any one of claims 18 to 28, having a 50% cumulative diameter (median diameter) in an ultrasonicated state of 0.3 μm or more and 150 μm or less.

[Claim 30]

A food/drink comprising the fine food particle-containing fat/oil composition according to any one of claims 18 to 29.

[Claim 31]

A liquid condiment comprising the fine food particle-containing fat/oil composition according to any one of claims 18 to 29.

[Claim 32]

A method for producing a fine food particle-containing fat/oil composition, the method comprising subjecting a food-containing fat/oil composition having a total content of at least one food, subjected to drinking or eating, selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a maximum particle size is 30 μm or more before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and water activity of the food-containing fat/oil composition after the processing is at least 0.01 lower than the water activity before the processing.

[Claim 33]

A method for lowering water activity of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 34]

A method for producing a fine food particle-containing fat/oil composition comprising a fat/oil and fine particles of

at least one food, subjected to drinking or eating, selected from the group consisting of a vegetable, a dried potato, a dried mushroom, a fruit and an alga, the method comprising subjecting a food-containing fat/oil composition having a total food content of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second by using a Bostwick consistometer and a water absorption index of the food-containing fat/oil composition after the processing is at least 0.1 higher than the water absorption index before the processing.

[Claim 35]

A method for increasing a water absorption index of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing.

[Claim 36]

A method for producing a fine food particle-containing fat/oil composition comprising a fat/oil and fine particles of at least one food, subjected to drinking or eating, selected from the group consisting of a vegetable, a potato, a mushroom, a fruit and an alga, the method comprising subjecting a food-containing fat/oil composition having a total food content of 15% by mass or more and 90% by mass or less, a fat/oil content of 20% by mass or more and 98% by mass or less, and a water content of less than 20% by mass to a particle size reduction processing until a maximum particle size is 30 μm or more before ultrasonication, a modal diameter in an ultrasonicated state is 0.3 μm or more and 200 μm or less, Bostwick consistency is 0.1 cm or more and 28 cm or less as measured at 20°C for 1 second

by using a Bostwick consistometer and a haze value of the food-containing fat/oil composition after the processing is at least 1 higher than the haze value before the processing.

[Claim 37]

A method for increasing a haze value of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 38]

A method for enhancing taste extension of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 39]

A method for enhancing a swallowing sensation of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 40]

A method for enhancing stability of a dried food-containing fat/oil composition comprising a fat/oil and

at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 41]

A method for improving smoothness of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.

[Claim 42]

A method for improving an initial taste of a dried food-containing fat/oil composition comprising a fat/oil and at least one dried food, subjected to drinking or eating, selected from the group consisting of a dried vegetable, a dried potato, a dried mushroom, a dried fruit and a dried alga, the method comprising subjecting the dried food-containing fat/oil composition to a particle size reduction processing until the dried food-containing fat/oil composition becomes the composition of claim 1.