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ABSTRACT

An object of the present invention is to provide a fermentation flavor agent which can impart rich milk flavor and full body to foods by using it in various foods, and a
5 W/O type or O/W/O type emulsion using the fermentation flavor agent whose external phase of is an oil phase.

The present invention is a fermentation flavor agent which is obtainable by lactic fermentation of an oil-in-water type emulsion comprising a low melting point fraction
10 of milk fat and butter milk, and comprises 2 to 50% by weight of an fat ingredient, 0.5 to 15% by weight of a protein ingredient, and 45 to 90% by weight of water, with pH being in the range of 4.0 to 5.7/20°C; a W/O type or O/W/O type emulsion using the fermentation flavor agent
15 whose external phase is an oil phase; and a baked food using the emulsion.



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