CLAIMS

1. A method for producing a flavored oil having burnt cheese flavor, comprising heating a fat to 70 to 130°C in the presence of a cheese powder at a content of 3 to 20% by mass with respect to the fat, and removing a solid content after the reaction, wherein a water content in the reaction system before starting raising temperature to the reaction temperature is 1.5 by mass or less.

2. The method according to claim 1, wherein the cheese powder has a water content of 8% by mass or less.

3. The method according to claim 1 or 2, wherein the reaction is carried out under reduced pressure.

4. The method according to claim 1 or 2, wherein the reaction is carried out with pressurized.

5. The method according to claim 1 or 2, wherein the reaction is carried out in an inert gas atmosphere.

6. The method according to claim 5, wherein the heating is carried out by raising temperature in an inert gas atmosphere.