# CLAIMS

[Claim 1] A liquid or pasty packaged food composition, comprising:

a liquid or pasty food composition containing pregelatinized crosslinked starch, an oil or a fat, and water, the liquid or pasty food composition being water-based, and the liquid or pasty food composition not containing non-pregelatinized crosslinked starch or containing less than or equal to 150 parts by mass of the non-pregelatinized starch with respect to 100 parts by mass of the pregelatinized crosslinked starch; and

a container storing the liquid or pasty food composition,

wherein the content of the pregelatinized crosslinked starch is greater than or equal to 5% by mass based on the total amount of the liquid or pasty food composition; and

wherein the content of the oil or fat is greater than or equal to 10% by mass based on the total amount of the liquid or pasty food composition.

[Claim 2] The liquid or pasty packaged food composition according to claim1, wherein the content of the water is less than or equal to 60% by mass based on the total amount of the liquid or pasty food composition.

[Claim 3] The liquid or pasty packaged food composition according to claim 1 or claim 2, wherein the liquid or pasty food composition contains greater than or equal to 10 parts by mass and less than or equal to 150 parts by mass of the non-pregelatinized starch with respect to 100 parts by mass of the pregelatinized crosslinked starch.

[Claim 4] The liquid or pasty packaged food composition according to claim 1, claim 2 or claim 3, wherein

the pregelatinized crosslinked starch is at least one selected from the group consisting of pregelatinized hydroxypropyl distarch phosphate, pregelatinized acetylated distarch adipate, pregelatinized distarch phosphate, and pregelatinized acetylated distarch phosphate.

[Claim 5] The liquid or pasty packaged food composition according to any one of claims 1 to 4, wherein

a content of the pregelatinized crosslinked starch is 5 to 20% by mass, inclusive, based on a total amount of the liquid or pasty food composition.

[Claim 6] The liquid or pasty packaged food composition according to any one of claims 1 to 5, wherein

the content of the water is greater than or equal to 10% by mass based on the total amount of the liquid or pasty food composition.

[Claim 7] The liquid or pasty packaged food composition according to claim 2, wherein

the content of the water is greater than or equal to 10% by mass and less than or equal to 60% by mass based on a total amount of the liquid or pasty food composition.

[Claim 8] The liquid or pasty packaged food composition according to any one of claims 1 to 7, wherein

the liquid or pasty food composition contains less than or equal to 100 parts by mass of the non-pregelatinized starch with respect to 100 parts by mass of the pregelatinized crosslinked starch.

[Claim 9] The liquid or pasty packaged food composition according to any one of claims

1 to 8, wherein

the liquid or pasty food composition further contains a thickener.

[Claim 10] The liquid or pasty packaged food composition according to claim 9, wherein the liquid or pasty food composition contains less than or equal to 100 parts by mass of the thickener with respect to 100 parts by mass of the pregelatinized crosslinked starch.

[Claim 11] The liquid or pasty packaged food composition according to any one of claims 1 to 10, wherein

the liquid or pasty food composition contains 10 to 40% by mass, inclusive, of the oil or fat.

[Claim 12] The liquid or pasty packaged food composition according to any one of claims 1 to 11, wherein

the liquid or pasty food composition further contains less than or equal to 200 parts by mass of non-crosslinked pregelatinized starch with respect to 100 parts by mass of the pregelatinized crosslinked starch.

[Claim 13] The liquid or pasty packaged food composition according to any one of claims 1 to 12, wherein

the liquid or pasty food composition is heated and sterilized at a temperature lower than or equal to 110 °C.

[Claim 14] A method for producing the liquid or pasty packaged food composition according to claim 13, the method comprising:

(a) producing the liquid or pasty food composition; and

(b1) heating and sterilizing the liquid or pasty food composition produced in (a) at a temperature lower than or equal to 110 °C; and

(c1) storing and sealing the liquid or pasty food composition heated and sterilized in (b1) in the container, or

(b2) storing and sealing the liquid or pasty food composition produced in (a) in the container; and

(c2) heating and sterilizing the liquid or pasty food composition in the container sealed in (b2) at a temperature lower than or equal to 110 °C.

[Claim 15] A method for producing a viscous liquid food product, the method comprising:

removing, from the liquid or pasty packaged food composition according to any one of claims 1 to 13, the liquid or pasty food composition;

mixing the liquid or pasty food composition with water; and

heating a mixture of the liquid or pasty food composition and the water.

[Claim 16] Use of the liquid or pasty packaged food composition according to any one of claims 1 to 13 for the preparation of a viscous liquid food product by cooking with water.