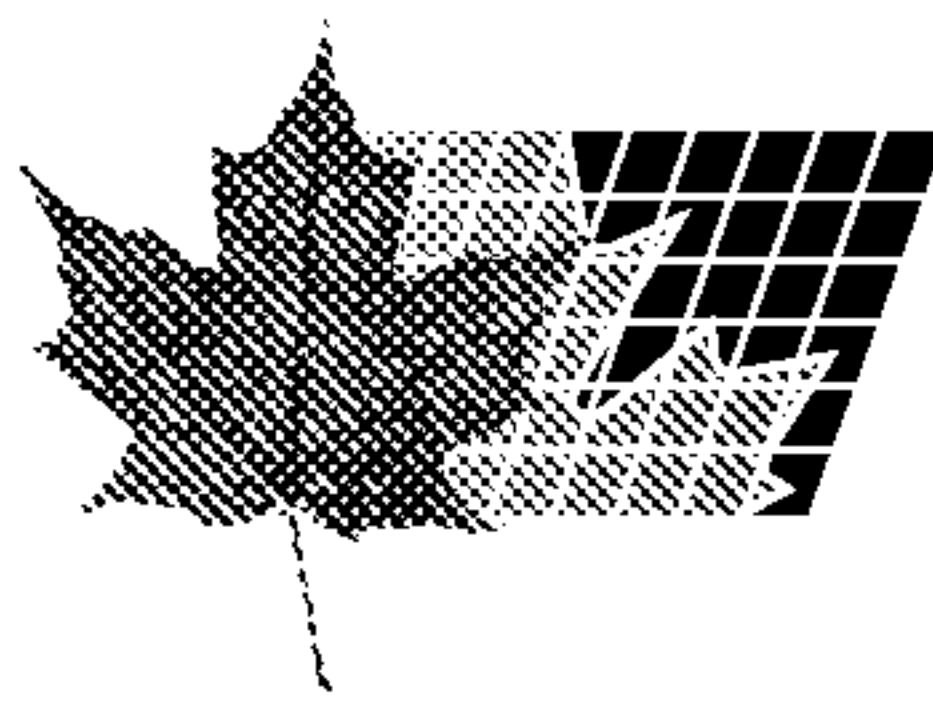




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(54) **PATE A TERTINER**
(54) **SPREAD**

(57) La présente invention concerne une pâte à tartiner dont la préparation fait qu'elle contient un phospholipide, que la proportion massique de la phase huileuse est d'au moins 60 %, et que sa conductivité à 36 °C monte jusqu'à dépasser 0,2 mS/cm en moins de 300 secondes. Cette pâte à tartiner se distingue par une bonne stabilité d'émulsion, et une bonne stabilité de ses qualités. En outre, elle se dissout bien et se désémulsionne rapidement dans la bouche, ce qui lui permet de développer en bouche un goût agréable.

(57) A spread prepared in such a manner that it contains a phospholipid, the proportion of the oily phase is 60 % by weight or less, and the conductivity at 36 °C will rise to exceed 0.2 mS/cm within 300 seconds. The spread has good emulsification stability and quality stability and is well soluble and rapidly demulsified in the mouth, thus spreading a favorable flavour in the mouth.



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(21) 国際出願番号 PCT/JP98/05418 (22) 国際出願日 1998年12月2日(02.12.98) (30) 優先権データ 特願平9/332998 1997年12月3日(03.12.97) JP (71) 出願人 (米国を除くすべての指定国について) 雪印乳業株式会社 (SNOW BRAND MILK PRODUCTS CO., LTD.)[JP/JP] 〒065-0043 北海道札幌市東区苗穂町6丁目1番1号 Hokkaido, (JP) (72) 発明者 ; および (75) 発明者 / 出願人 (米国についてのみ) 木村 修(KIMURA, Osamu)[JP/JP] 〒352-0034 埼玉県新座市野寺5-5-7-104 Saitama, (JP) 田尻明日香(TAJIRI, Asuka)[JP/JP] 〒359-0038 埼玉県所沢市北秋津207-2 Saitama, (JP) 椎木靖彦(SHIINOKI, Yasuhiko)[JP/JP] 〒140-0001 東京都品川区北品川2-7-3 Tokyo, (JP) 東 雅幸(AZUMA, Masayuki)[JP/JP] 〒178-0063 東京都練馬区東大泉4-22-3 Tokyo, (JP)		(74) 代理人 弁理士 若林 忠, 外(WAKABAYASHI, Tadashi et al.) 〒107-0052 東京都港区赤坂1丁目9番20号 第16興和ビル8階 Tokyo, (JP) (81) 指定国 CA, JP, US, 欧州特許 (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). 添付公開書類 国際調査報告書
(54)Title: SPREAD (54)発明の名称 スプレッド (57) Abstract A spread prepared in such a manner that it contains a phospholipid, the proportion of the oily phase is 60 % by weight or less, and the conductivity at 36 °C will rise to exceed 0.2 mS/cm within 300 seconds. The spread has good emulsification stability and quality stability and is well soluble and rapidly demulsified in the mouth, thus spreading a favorable flavour in the mouth.		

SPREAD

1. Field of the Invention

The present invention relates to spread which melts well
5 upon oral ingestion and rapidly demulsifies to yield a
sufficiently-satisfying flavor.

2. Background of the Invention

A national survey on nutrition in Japan conducted in
1995 revealed that fat consumption was rising and fat content
10 as a percent of total calorie intake exceeded an appropriate
level. This trend is attributed mainly to the Westernization
of eating habits. Accordantly, heightened concerns about
general health among the population is resulting in a growing
demand for low-fat cheeses and cream, and other oil and fat
15 products.

A spread is a type of fat composition produced by
preparing a water-in-oil emulsion from a water phase and an
oil phase, followed by cooling, solidifying, and agitating.
Generally, a product with an oil-phase to water-phase ratio
20 of more than 65% by weight is called a regular fat spread,
while a product with a smaller oil-phase to water-phase ratio,
in particular less than 40% by weight, is called a low-fat
spread. Since oil and water are immiscible, in the
production of the aforementioned spreads, the two layers are
25 emulsified or dispersed to make a water-in-oil type emulsion.
However, certain emulsification or dispersion methods, or

certain ratios of the two phases, have caused problems in manufacturing or have resulted in poor quality products. For example, a phase conversion occurs during emulsification or the subsequent pasteurization, cooling or solidification process, or the products have a coarse texture. These problems occur more often in the production of low-fat spreads in which higher water-phase to fat-phase ratio results in an unstable emulsion. This necessitated the addition of a highly effective emulsifier or a combination of large amounts of emulsifier and stabilizer. Consequently, conventional low-fat spread melts poorly in the mouth, do not demulsify, and do not yield a sufficiently-satisfying flavor through the mouth. Consumers have to date resisted these products because of these and other problems. Moreover, these problems are evident as well in regular-fat spreads.

The present invention is to solve the abovementioned problems found in the prior art. Namely, an objective of the present invention is to provide a spread which melts well in the mouth and demulsifies rapidly when ingested to yield a sufficiently-satisfying flavor; and for which these are no problems in manufacturing or with product quality.

DISCLOSURE OF THE INVENTION

The present inventors found that demulsification of a spread can be characterized by a change in conductivity, and accordingly, the conditions for the production of a spread

which demulsifies well when ingested can be set by measuring the change in conductivity. Based on this finding, the present inventors did further research to obtain a spread with better demulsification properties, and found that better
5 demulsification at oral temperatures could be achieved by the addition of phospholipids to the water phase. Thus, the present invention was completed.

A spread according to the present invention is characterized by that it contains phospholipids, has an oil
10 phase at a level of 60% or less than 60% by weight, and exhibits an increase in conductivity at about 36°C to at least 0.2 mS/cm within 300 seconds.

The concentration of phospholipids in a spread of the present invention is set so as to stabilize the emulsion and
15 to attain an appropriate rate and state of demulsification. For example, preferably, the minimum concentration is 0.001% by weight and the maximum concentration is 1.0% by weight. Phospholipid concentrations of 0.001% or more than 0.001% by weight provide a better demulsification rate. Phospholipid
20 concentrations of 1.0% or less than 1.0% by weight can provide a better emulsion stability by preventing phase conversion during emulsification, or in the subsequent pasteurizing, cooling or solidifying process.

The present invention provides a spread which melts well
25 upon oral ingestion and rapidly demulsified to yield a

sufficiently-satisfying flavor.

The present invention solves production problems such as phase conversion during emulsification, or in pasteurization or cooling process, and a lack of flavour in low-fat spreads.

5 According to the invention, said spread can be obtained by the addition of a phospholipid to the water phase followed by emulsification with the oil phase, where the emulsifier is preferably a combination of a polyglycerol polyricinoleate and a monoglyceride, or a combination of a polyglycerol
10 polyricinoleate, a monoglyceride and glycerol organic acid monoester.

BRIEF DESCRIPTION OF DRAWINGS

Figure 1 shows an outline of the apparatus which can be
15 used for the measurement of conductivity in the present invention.

Figure 2 shows the change in conductivity for a conventional spread. The solid line is for a conventional spread with a 70% by weight oil phase and the dotted line is
20 for a conventional low-fat spread with a 40% by weight oil phase.

Figure 3 shows the change in conductivity for a low-fat spread in which milk serum powder is added at the level of 0.005%, 4.0% or 8.0% by weight.

25 Figure 4 shows the change in conductivity for the spreads obtained in Example 2 and Comparative Example 1. The

solid line shows the change for Example 2 and the dotted line shows the change for Comparative Example 1.

Figure 5 shows the change in conductivity for the spreads obtained in Example 3 and Comparative Example 2. The
5 solid line shows the change for Example 3 and the dotted line shows the change for Comparative Example 2.

Figure 6 shows the change in conductivity for the spreads obtained in Examples 4 and 5.

10 BEST MODE OF CARRYING OUT THE INVENTION

Conductivity in the present invention is an index which indicates the ability of an aqueous electrolyte solution to conduct an electric current, and can be measured by an ordinary method. In the present invention, the spread is
15 placed in deionized water and conductivity of the deionized water is measured. The change in conductivity occurs when the spread is demulsified, namely, when the emulsion is broken and electrolytes such as sodium chloride contained in its water phase are released into the deionized water. Thus,
20 characteristics of the demulsification of the spread are assessed by measuring the change in conductivity.

Figure 1 shows an example of the apparatus for the measurement of the change in conductivity for the assessment of the demulsification characteristics. Two beakers are
25 connected via a net to avoid direct contact between a sample and an electrode, then the sample is added to deionized water

at 36°C, i.e., the temperature virtually equivalent to the oral temperature. Conductivity increases with the release of electrolytes, such as sodium chloride (common salt) contained in the water phase of the sample, as the emulsion breaks.

- 5 The measurement is carried out at close to 36°C, or normal body temperature (approximately 36°C, e.g., 35-37°C), since that is the temperature at which the spread is preferably demulsified in order to melt well when ingested and to yield a sufficiently satisfying flavor.

10 As shown by the sold line in Figure 2, conductivity starts to increase at about 200 seconds, and then reaches 0.73 mS/cm at about 1000 seconds for a conventional spread with an oil phase of 65% or more than 65% by weight, for example, a spread with an oil phase of 70% by weight and a
15 common salt content of 1.0%. On the other hand, as shown by the dotted line in Figure 2, conductivity increases slightly at about 200 seconds then virtually levels off thereafter for a conventional spread with an oil phase of 40% by weight and a common salt content of 1.3%. .

20 Since low-fat spread has a greater water-phase to oil-phase ratio than a regular spread, the use of the same type of emulsifiers, such as a monoglyceride (MG), employed for the production of a regular-fat spread, will result in a very poor emulsion or an unstable emulsion. Therefore, low-fat
25 spreads are being manufactured using a polyglycerol condensed

ricinoleic acid ester (PGPR) or the like, which are generally regarded to be strong emulsifiers. However, this strong emulsifying activity inherently means that the emulsion will not be easily broken when ingested, resulting in poor flavor.

5 Accordingly, in order to solve this problem, a study was carried out on a low-fat spread having an oil phase of 40% by weight. As a result, it was revealed that for example, conductivity for a spread which was prepared by using 0.01-0.35% by weight PGPR and 0.3-0.8% by weight MG as emulsifiers,
10 increased to more than 0.1 mS/cm within 300 seconds at near 36°C, indicating that the spread readily demulsified.

Accordingly, the present inventors studied means to obtain a spread with much better demulsification properties, and found that the addition of a phospholipid to the water
15 phase prior to emulsification with the oil phase using an appropriate emulsifier resulted in an increase in conductivity to 0.2 mS/cm or more than 0.2 mS/cm within 300 seconds at near 36°C. For example, when 2.0% by weight of a phospholipid-containing substance was first added to the
20 water phase (corresponding to 1% by weight phospholipid), then emulsified with a 20% by weight oil phase using 0.5% by weight PGPR and 0.5% by weight MG as emulsifiers, the conductivity increased to at least 0.6 mS/cm within 300 seconds at near 36°C (Figure 4). Similarly, when 2.0% by
25 weight of a phospholipid-containing substance was first added

to the water phase (corresponding to 1% by weight phospholipid), then emulsified with a 60% by weight oil phase using 0.1% by weight PGPR and 0.4% by weight MG as emulsifiers, the conductivity increased to more than 0.6
5 mS/cm within 300 seconds at near 36°C (Figure 5). In both cases, the spread instantly demulsified when ingested.

Furthermore, when a glycerol organic acid monoester was added in addition to PGPR and MG, conductivity for the resulting spread increased to at least 0.4 mS/cm within 300
10 seconds at near 36°C (Figure 6).

The present invention is based on these new findings.

The production of a spread of the present invention will be explained as follows. All processing steps per se in producing a spread of the present invention can be carried
15 out according to known methods. For example, an oil phase component containing an emulsifier is first prepared, then a water phase component containing phospholipids is prepared. The water phase component is emulsified and dispersed into the oil phase component to make an emulsion. This emulsion
20 can be appropriately pasteurized, cooled, rapidly solidified and agitated to obtain a spread.

Emulsifiers for use in the present invention are those which will stabilize an emulsion in a prescribed state but will then enable the spread to be suitably and quickly
25 demulsified, and can be used in amounts as necessary without

losing the desired flavor and other properties of the spread.

Examples of the emulsifiers include PGPRs (polyglycerol condensed ricinoleic acid esters) and MGs (monoglycerides).

In particular, the use of PGPRs and MGs in combination is
5 preferable. If used in combination, a minimum of 0.005% by weight and a maximum of 5% by weight PGPR and a minimum of 0.1% by weight and a maximum of 5% by weight MG is preferable.

Any PGPR which is used in producing an ordinary spread, such as condensed ricinoleic acid hexaglycerin ester, can be
10 used. Any MG which is used in producing an ordinary spread, such as an unsaturated distilled monoglyceride, can be used.

Furthermore, when a glycerol organic acid monoester is used in addition to PGPR and MG, preferable percentages of these compounds in the emulsifier component are 0.1-1.0% by
15 weight PGPR, 0.1-1.0% by weight MG and 0.03-0.5% by weight glycerol organic acid monoester.

Examples of the glycerol organic acid monoester include glycerol monocitrate, glycerol monosuccinate, glycerol diacetyltartarate, glycerol monolactate, and glycerol
20 monoacetate. One or more of these compounds can be used as required. Preferable percentages of these compounds to be used are 0.03-0.05% by weight glycerol monocitrate, 0.05-0.2% by weight glycerol monosuccinate, 0.05-0.2% by weight glycerol diacetyltartarate, 0.1-0.3% by weight glycerol
25 monolactate, and 0.1-0.5% by weight glycerol monoacetate.

The term "oil phase component" as used in the present

invention means a component consisting of fats or oils and derivatives of fats or oils, such as those used in the production of an ordinary spread. Any fat and oil can be used provided it satisfies the quality requirement for an edible spread, including vegetable oils such as rapeseed oil, soybean oil, palm oil, corn oil, safflower oil, coconut oil and olive oil, animal fats and oils such as milk fat, fish oils, beef tallow and lard, and hydrolyzed fats thereof, transesterified oils, fractionated oils, and combinations thereof. The percentage of the oil phase component is 60% or less than 60% by weight, or slightly smaller than that for an ordinary spread, i.e., 65% by weight. This includes a so-called low-fat spread, but there is a minimum level so as to provide the characteristics of a spread, for example, which may be preferably 20% by weight.

The term "water phase component" as used in the present invention means a component consisting of water and water-soluble materials, such as those used in the production of an ordinary spread. Examples of the water soluble materials include dairy products such as raw milk, cow's milk, skimmed milk and skimmed milk powder, common salt and stabilizers. Dairy products are added to improve the flavor of the spread.

Common salt is added to provide an appropriate salty taste to the spread. The minimum amount to be added is, for example, 0.8% by weight, preferably, 1.0% by weight. The

maximum amount to be added is 1.5% by weight, preferably, 1.3% by weight.

A stabilizer is added to prevent the separation of water and to stabilize the texture, particularly in the production of a low-fat spread having a less than 40% by weight oil phase component. For example, thickening polysaccharides, such as guar gum and xanthan gum, or gelatin can be used alone or in combination. Of these stabilizers, gelatin is preferably used in an amount preferably ranging from 0.5% by weight to 5% by weight.

In the present invention, phospholipids is added to the water phase. Examples of phospholipids include soybean lecithin, egg yolk lecithin and enzyme-treated materials thereof, as well as milk substances containing phospholipids derived from milk, such as milk serum powder, butter milk powder and powders rich in complex lipids derived from milk (Japanese Patent Laid-open (Kokai) No. 292880/93). When milk substances are used, it is preferable to use those which contain phospholipids derived from milk in an amount of 1% or more than 1% by weight of the total milk substances.

Moreover, milk substances should preferably added in an amount such that the phospholipid content in the spread will be from 0.001-1.0% by weight, more preferably from 0.05- 0.5% by weight. A better demulsification rate (increasing conductivity rate) can be attained by an addition of more than 0.001% by weight. Furthermore, phase conversion during

its production procedure, for example, during the pasteurization, cooling or solidification process, can be effectively prevented; and the emulsion can be better stabilized for storage by an addition of 1.0% or less than 1.0% by weight. The abovementioned milk serum powder can be obtained by centrifuging raw milk to separate the cream, further centrifuging the cream, concentrating the resulting isolated water phase component, then spray-drying the resulting concentrate. A commercially available milk serum powder can also be used. A powder rich in complex lipids can be prepared according to the method described in Japanese Patent Laid-open (Kokai) No. 292880/93. In addition to these milk substances, which contains 1% or more than 1% phospholipids derived from milk, cow's milk, raw milk or the like can also be used. These materials can be added to the water phase such that the specified amount of phospholipids is included in the spread by appropriately adjusting the water content of the water phase.

Conductivity will be affected by the composition of phospholipid-containing milk substances being added to the water phase. For example, the conductivity increases to 0.2 mS/cm or more than 0.2 mS/cm at about 300 seconds if the ash content is high while the conductivity increases to 0.6 mS/cm or more than 0.6 mS/cm at about 300 seconds if the ash content is relatively low, even when the phospholipid content of milk serum powder is more than 1% by weight.

The spread thus obtained is characterized in that it has an oil phase of 60% or less than 60% by weight and exhibits an increase in conductivity at about 36°C to 0.2 mS/cm or more than 0.2 mS/cm within 300 seconds. The conductivity can
5 be measured using an electrode (HORIBA 3582-10D) and a conductivity meter (HORIBA ES-12). As shown in Figure 1, two beakers are connected via a net to avoid contact between the sample and the electrode, 10 g of a sample are added to 400 g of deionized water at 36°C, i.e., virtually equivalent to the
10 oral temperature, then the conductivity of the deionized water is measured. The temperature of the deionized water in the container is maintained at 36°C using a thermostatic bath (Tokyo Rika Machine, PCC-7000), and the deionized water is stirred using a stirrer at about 120 rpm. The change in
15 conductivity with time is read using a voltmeter (HP3852A) and the calculated value is expressed as mS/cm. A preferable sample temperature is 5-10°C. Preferably, frozen samples are allowed to stand for a while at room temperature to attain the abovementioned range of temperature before
20 measurement. The presence of salt in the water phase is essential since the conductivity is measured by the release of salt from the water phase of the spread. Since a spread generally contains about 1% by weight salt, a salt content of 1% or close to 1% by weight is sufficient for measurement.
25 The spread of the present invention demulsifies at about 36°C,

wherein the salt contained in the water phase of the spread is released into the deionized water and the conductivity increases. In this manner, flavor and other components and salt from the water phase are released together upon
5 demulsification at near 36°C to impart a sufficiently satisfying flavor when ingested.

The common salt concentration of the spread of the present invention is not restricted to that used for the conductivity measurement and can be changed as desired.
10 Namely, specified salt concentrations can be used to prepare samples for the conductivity measurement while desired salt concentrations can be used to prepare food products.

The following examples explain the present invention more in detail.

15 Example 1

The following ingredients were used to prepare low-fat spread samples having a 20% by weight oil phase component.

Table 1

Ingredients		Concentration (% by weight)		
		Sample No. 1	Sample No. 2	Sample No. 3
Oil phase	Soybean oil and hydrogenated soybean oil mixture	19.0	19.0	19.0
	PGPR ¹⁾	0.5	0.5	0.5
	MG ²⁾	0.5	0.5	0.5
Water phase	milk serum powder (as phospholipids)	0.005 (0.000625)	4.0 (0.5)	8.0 (1.0)
	Gelatin	2.0	2.0	2.0
	Common salt	1.3	1.3	1.3
	Water	76.695	72.7	68.7

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

5 First, an emulsifier was added to oil and fat materials and the admixture was stirred while maintaining the temperature at 60°C to dissolve the emulsifier and produce an oil phase component. Next, common salt, gelatin and milk serum powder (containing 12.5% by weight phospholipids) as a
10 milk substance containing phospholipids derived from milk were added to water at a concentration of 0.005% by weight, 4.0% by weight, and 8.0% by weight, respectively, and the admixture was dissolved to prepare three kinds of water phase components. Each water phase component was added to an oil
15 phase component with stirring for emulsification. The resulting emulsion was heated to 85°C for pasteurization, then cooled to 40°C using water. The emulsion was cooled to

10°C and agitated using a combinator as a quenching and molding press to obtain three kinds of spread (Samples 1, 2 and 3).

The resulting spread samples with three different levels
5 of phospholipid content were stored at 5°C, then the conductivity was measured at 36°C.

For the measurement of the conductivity, as shown in Figure 1, two beakers were placed in the thermostatic bath (Tokyo Rika Machine PCC-7000) and connected via a net to
10 avoid contact with the electrode (HORIBA 3582-10D). A stirrer was placed at the bottom of the water bath. The temperature of the deionized water (400 g) in the beakers was maintained at 36°C. A sample (10 g) was placed in one beaker and the electrode was inserted into the other beaker. While
15 stirring at about 120 rpm using a stirrer, the change in conductivity with time was monitored using a voltmeter (HP3852A) and the calculated value was expressed as mS/cm. Results are shown in Figure 3.

As shown in Figure 3 with samples 2 and 3, the
20 conductivity increased to at least 0.4 mS/cm in 300 seconds indicating good demulsification at the oral temperature. On the other hand, with sample 1, there was no increase in the conductivity indicating no demulsification at the oral temperature.

Example 2

The ingredients shown in Table 2 were used to prepare a low-fat spread sample having a 20% by weight oil phase.

First, an emulsifier was added to oil and fat materials
5 and the admixture was stirred maintaining the temperature at 60°C to dissolve the emulsifier and produce the oil phase component. Next, common salt, gelatin and milk serum powder (containing 12.5% by weight phospholipids) as a milk substance containing phospholipids derived from milk were
10 added to water, and the admixture was dissolved to prepare a homogeneous water phase component. The water phase component was added to an oil phase component with stirring for emulsification. The resulting emulsion was heated to 85°C for pasteurization, then cooled to 40°C using water. The emulsion
15 was cooled to 10°C and agitated using a combinator as a quenching and molding press to obtain the spread sample.

Table 2

Ingredients		Concentration (% by weight)
Oil phase	Soybean oil and hydrogenated soybean oil mixture	19.0
	PGPR ¹⁾	0.5
	MG ²⁾	0.5
Water phase	milk serum powder	2.0
	Gelatin	2.0
	Common salt	1.3
	Water	74.7

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

5

Comparative Example 1

The ingredients shown in Table 3 were used to prepare a low-fat spread sample having a 20% by weight oil phase. The preparation was carried out as described in Example 2.

10

Table 3

Ingredients		Concentration (% by weight)
Oil phase	Soybean oil and hydrogenated soybean oil mixture	19.0
	PGPR ¹⁾	0.5
	MG ²⁾	0.5
Water phase	Gelatin	2.0
	Common salt	1.3
	Water	76.7

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

Spread samples obtained in Example 2 and Comparative Example 1 were stored at 5°C, then the conductivity was measured at 36°C. The measurement was carried out as described in Example 1. As shown in Figure 4, the sample obtained in Example 2 (shown with a solid line) exhibited an increase in conductivity to at least 0.6 mS/cm in 300 seconds indicating good demulsification at the oral temperature. On the other hand, the sample obtained in Comparative Example 1 (shown with a dotted line) exhibited no increase in conductivity indicating no demulsification at the oral temperature.

Example 3

The ingredients shown in Table 4 were used to prepare a spread sample having a 60% by weight oil phase. The preparation was carried out as described in Example 2. An added milk substance containing phospholipids derived from milk (containing 1% by weight phospholipids) was prepared by a method described in Japanese Patent Laid-open (Kokai) No. 292880/93.

Table 4

Ingredients		Concentration (% by weight)
Oil phase	Soybean oil and hydrogenated soybean oil mixture	59.5
	PGPR ¹⁾	0.1
	MG ²⁾	0.4
Water phase	Milk substance containing phospholipids derived from milk	2.0
	Common salt	1.3
	Water	36.7

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

5

Comparative Example 2

The ingredients shown in Table 5 were used to prepare a spread sample having a 60% by weight oil phase. The preparation was carried out as described in Example 2.

10 Table 5

Ingredients		Concentration (% by weight)
Oil phase	Soybean oil and hydrogenated soybean oil mixture	59.5
	PGPR ¹⁾	0.1
	MG ²⁾	0.4
Water phase	Common salt	1.3
	Water	38.7

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

Spread samples obtained in Example 3 and Comparative Example 2 were stored at 5°C, then the conductivity was measured at 36°C. Results are shown in Figure 5. As shown in Figure 5, the sample obtained in Example 3 (shown with a solid line) exhibited an increase in conductivity to at least 0.6 mS/cm in 300 seconds indicating good demulsification at the oral temperature. On the other hand, the sample obtained in Comparative Example 2 (shown with a dotted line) exhibited no increase in conductivity indicating no demulsification at the oral temperature.

Examples 4 and 5

The ingredients shown in Table 6 were used to prepare two kinds of spread samples having a 20% by weight oil phase and with and without the addition of glycerol organic acid monoester. The preparation was carried out as described in Example 2.

Table 6

Ingredients		Concentration (% by weight)	
		Example 4	Example 5
Oil phase	Soybean oil and hydrogenated soybean oil mixture	18.95	19.0
	PGPR ¹⁾	0.5	0.5
	MG ²⁾	0.5	0.5
	Glycerol organic acid monoester ³⁾	0.05	-
Water phase	milk serum powder (0.0625% by weight as phospholipids)	0.5	0.5
	Gelatin	2.0	2.0
	Common salt	1.3	1.3
	Water	76.2	76.2

1) PGPR: condensed ricinoleic acid hexaglycerin ester

2) MG: Unsaturated distilled monoglyceride

5 3) Glycerol organic acid monoester: glycerol monosuccinate

Spread samples obtained in Examples 4 and 5 were stored at 5°C, then the conductivity was measured at 36°C. Results are shown in Figure 6. As shown in Figure 6, the sample with the glycerol organic acid monoester in Example 4 (shown with a solid line) exhibited a faster increase in conductivity reaching at least 0.4 mS/cm in 300 seconds indicating better demulsification at the oral temperature than the sample

without glycerol organic acid monoester in Example 5 (shown with a dotted line).

WHAT IS CLAIMED IS:

1. A spread characterized in that it contains phospholipids, has an oil phase of 60% or less than 60% by weight, and exhibits an increase in conductivity at near 36°C to 0.2 mS/cm or more than 0.2 mS/cm in 300 seconds.

2. A spread according to claim 1 wherein the phospholipid content is 0.001-1.0% by weight.

10

3. A spread according to claim 1 or 2 wherein the oil phase is 20% or more than 20% by weight.

4. A spread according to claim 1, 2 or 3 characterized in that it contains a 0.005-5% by weight polyglycerol polyricinoleate and a 0.1-5% by weight monoglyceride as emulsifiers.

5. A spread according to claim 1, 2 or 3 characterized in that it contains a 0.1-1.0% by weight polyglycerol polyricinoleate, a 0.1-1.0% by weight monoglyceride and a 0.03-0.5% by weight glycerol organic acid monoester and exhibits an increase in conductivity at 36°C to more than 0.4 mS/cm in 300 seconds.

FIG. 1

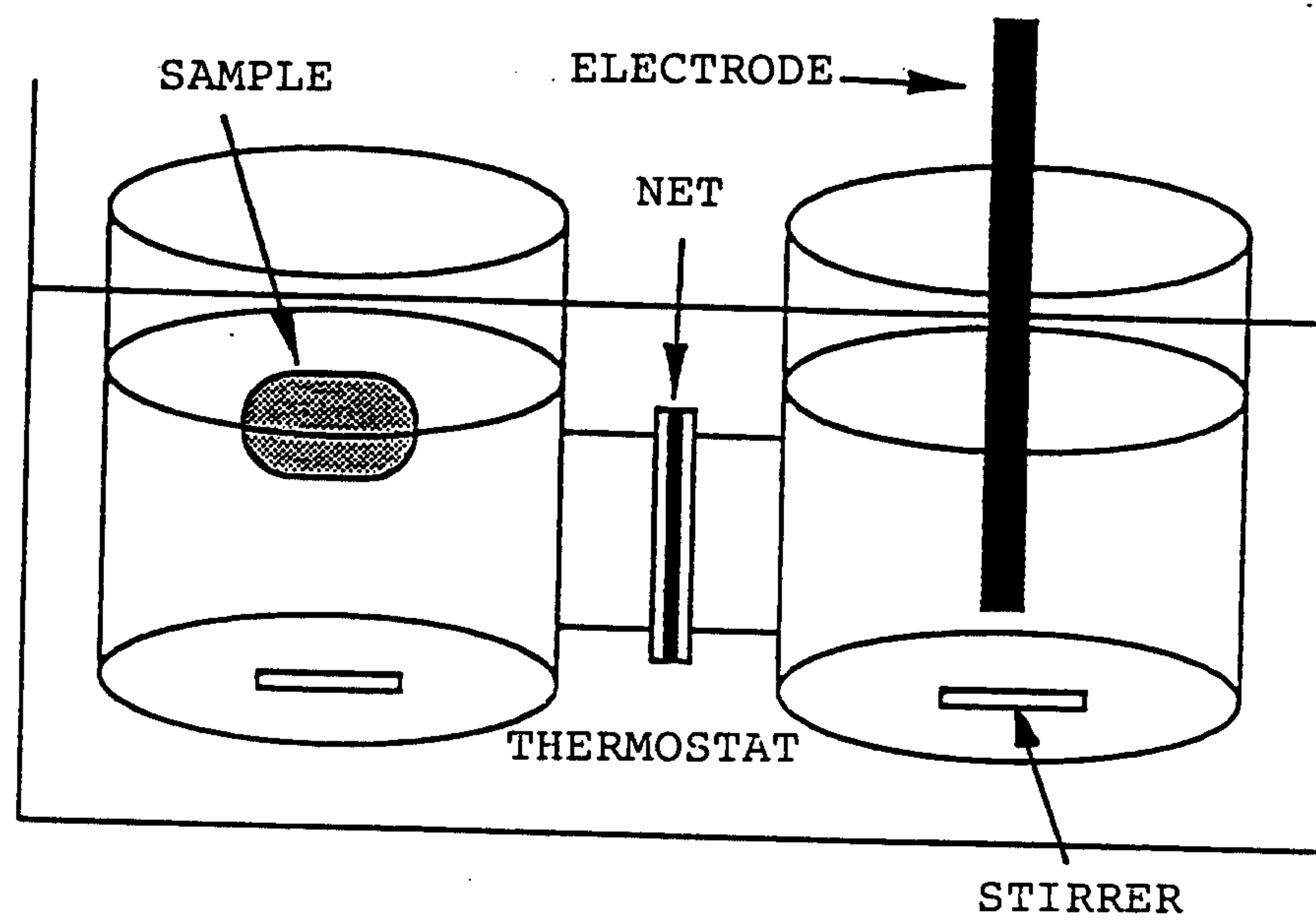


FIG. 2

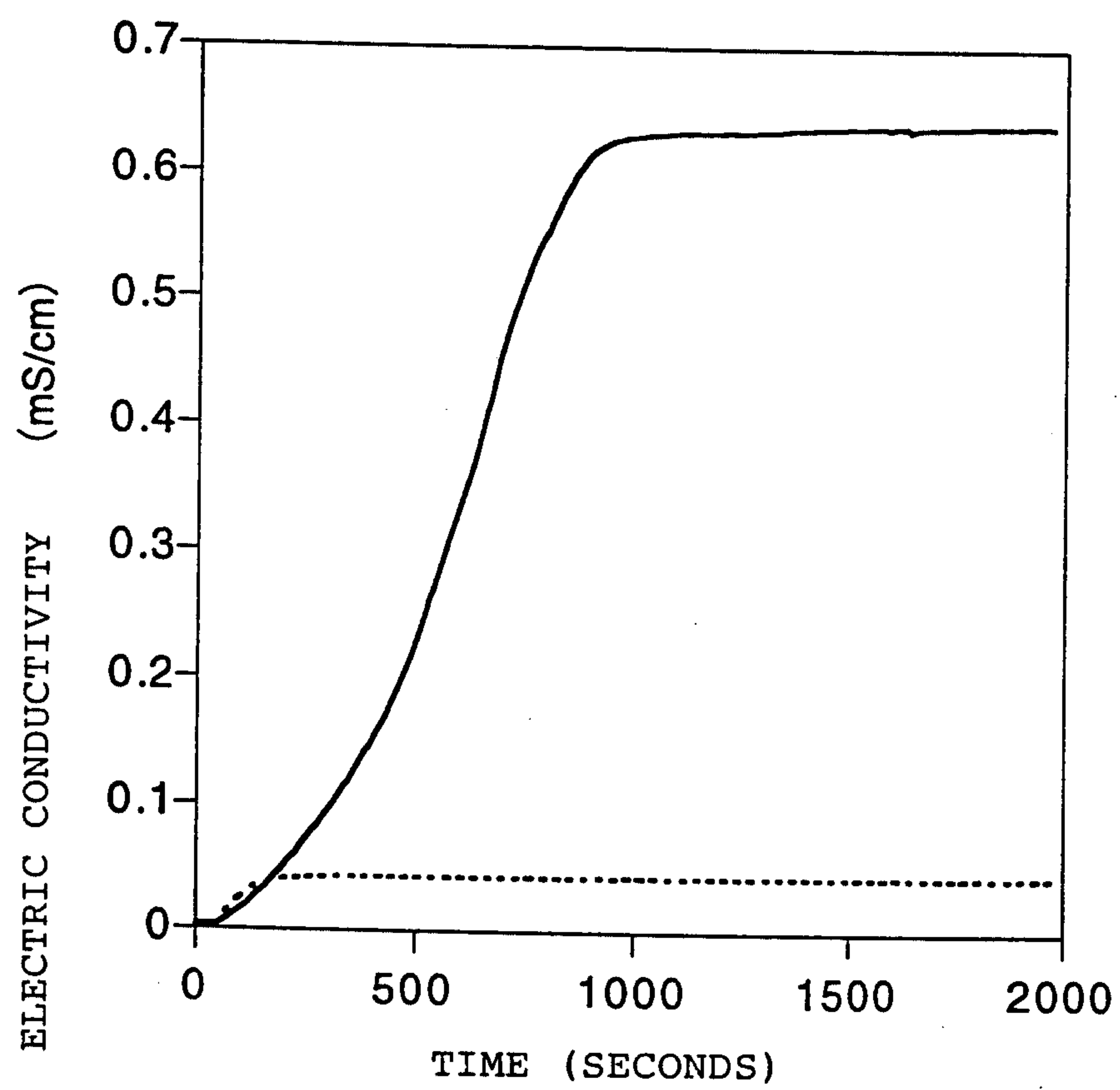


FIG. 3

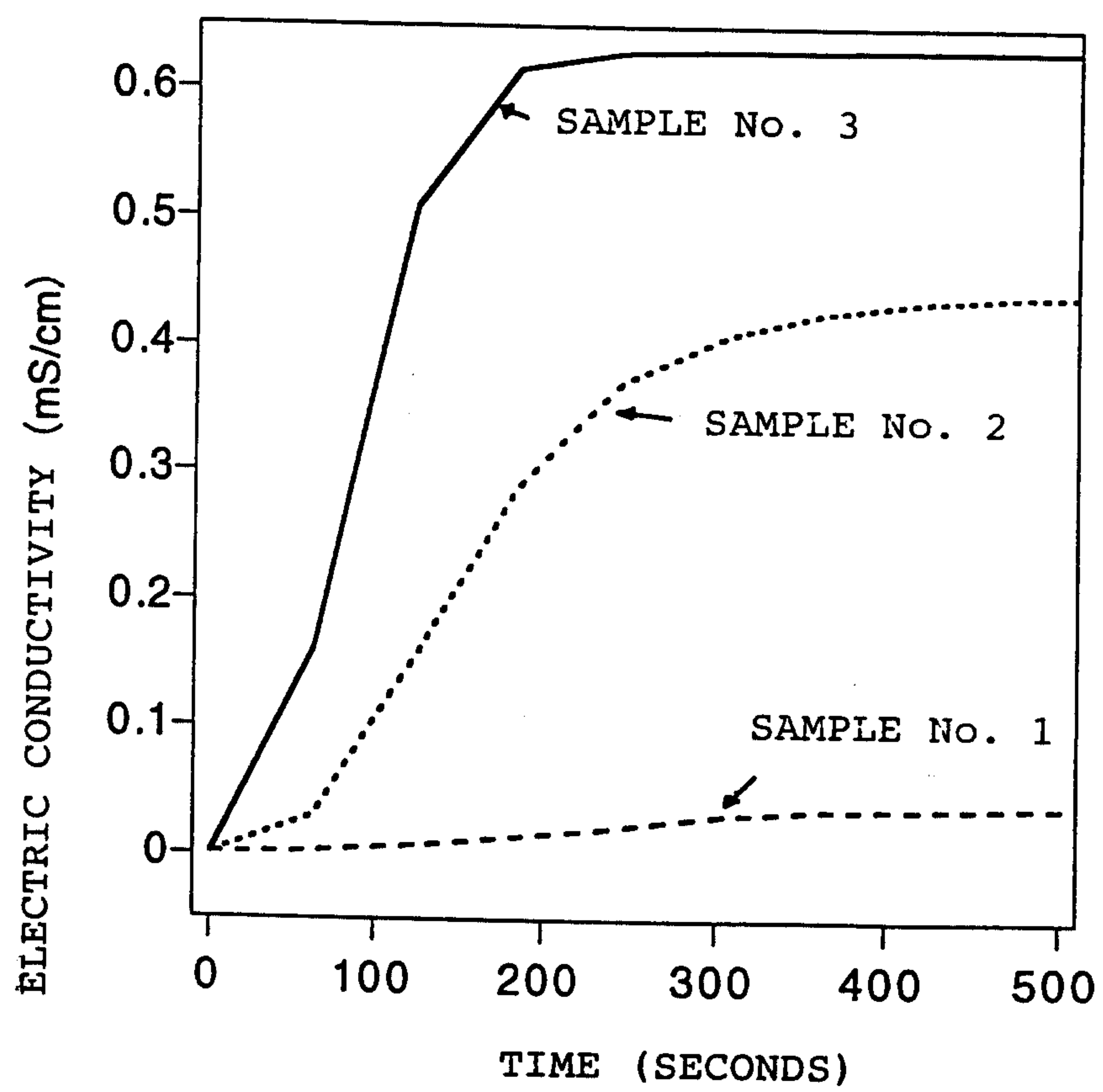


FIG. 4

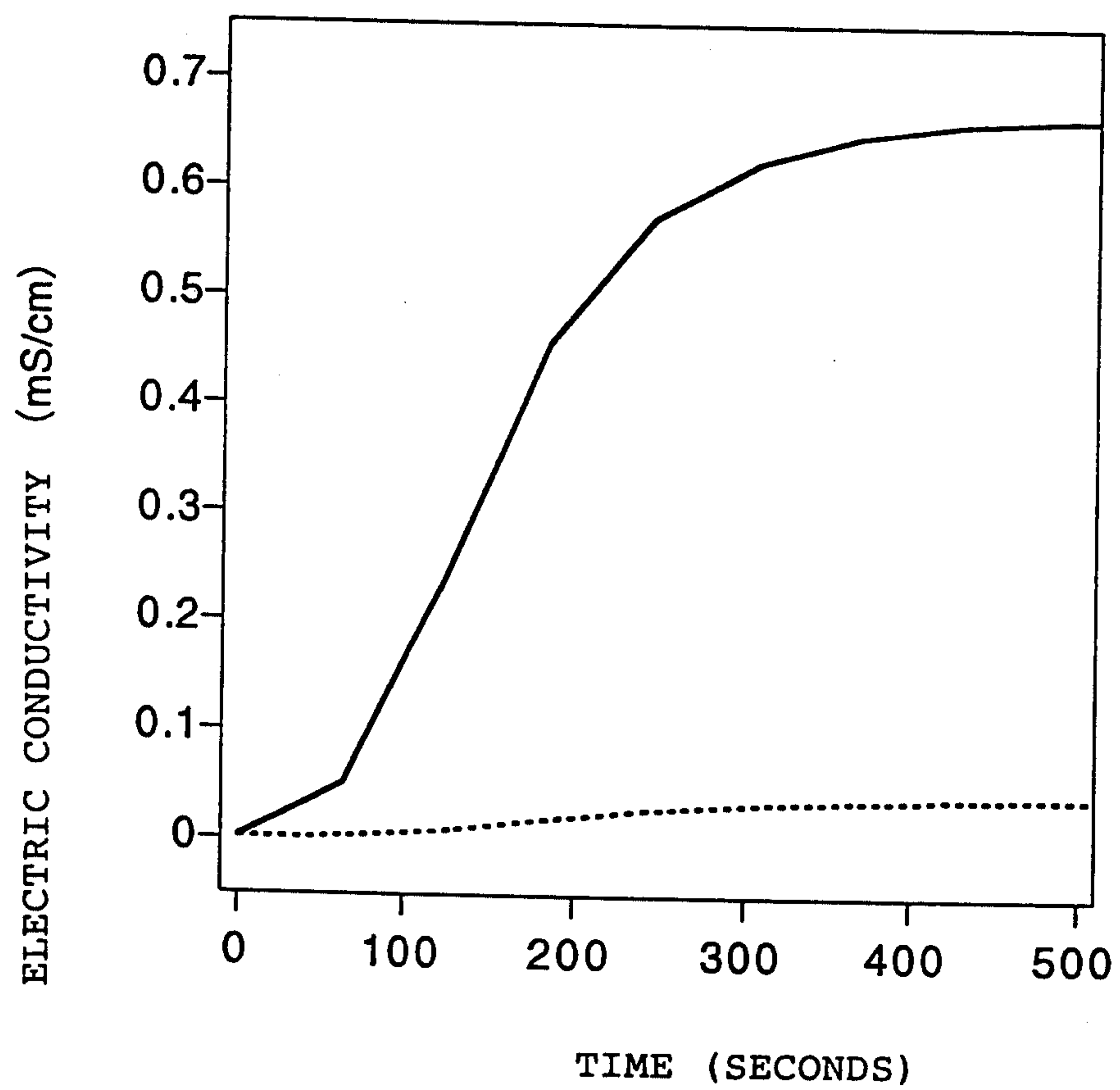


FIG. 5

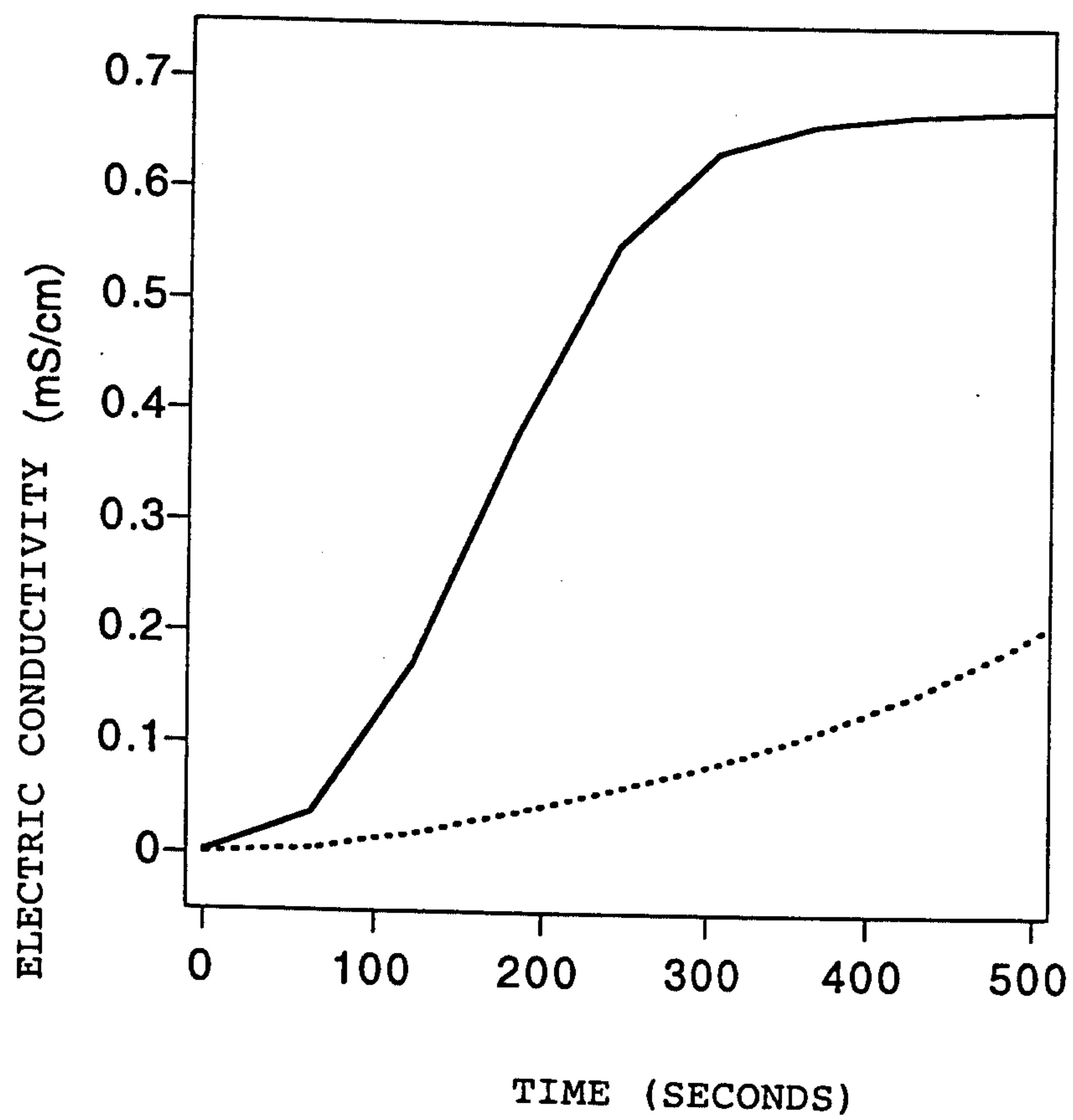


FIG. 6

