CLAIMS

1. A method for producing a multilayer body-molded food product which is a meat-like food or a fish-meat-like food, the method comprising

(1) pouring a raw material for a molded food product comprising a composition for processing a molded food product, comprising an aqueous dispersion or hydrosol of a thermocoagulable β-1,3-glucan and an oil or fat, and a food material into a mold to mold a layer 1,

(2-1) spreading thermocoagulable β-1,3-glucan powder over the layer 1 to mold a layer 2; or

(2-2) pouring an aqueous dispersion comprising a thermocoagulable β-1,3-glucan on the layer 1 to mold a layer 2; and

heat-treating a multilayer body consisting of a plurality of layers comprising the layer 1 formed by the raw material for a molded food product by repeating these procedures.

2. The method according to claim 1, wherein the aqueous dispersion or the hydrosol further comprises one or more materials selected from the group consisting of a starch, a powdery protein material, a cellulose, a calcium salt, a pigment, and a thickener.