

## **ABSTRACT**

### **FRESH CREAM HAVING RICH MILK FLAVOR AND METHOD FOR MANUFACTURING THE SAME**

[Problem] Provided are a fresh cream that has a rich milk flavor without any too much saltiness despite the use of concentrated skim milk or powdered skim milk, and a method for manufacturing the same.

[Solution] A method for manufacturing a fresh cream, said method comprising a separation step (S101) and a dilution step (S102). In the separation step (S101), a starting milk material is centrifuged to give a separated cream having a fat content of 51-65 mass% inclusive. In the dilution step (S102), concentrated skim milk and/or powdered skim milk are added to the separated cream to give a diluted cream having a fat content of 45-50 mass% inclusive and a non-fat milk solid content of 6-15 mass% inclusive.

Fig. 2