CLAIMS

[Claim 1]

A cheese-based food comprising:

2.0 to 10.0 wt% processed tapioca starch; and

15 to 70 wt% raw material cheese, the cheese-based food having a pH of 4.5 to 6.5, a water content of 55% or less, and a milk fat/milk protein ratio of 3.0 or more.

[Claim 2]

The cheese-based food according to claim 1, which exhibits a stretch of 10 cm or more determined through the following stretch ability test at 10°C and a heat resistance of 50% or more determined through the following heating test, and satisfies the following requirement on suitability for bread production:

stretch ability test: 40 g of the cheese-based food is collected in a cup, the cheese-based food is pulled up at a rate of 2.5 cm/second, and the length of an elongated string of cheese at break is measured;

heating test: the cheese-based food is heated at 150°C for 12 minutes under humidification, and the heat resistance is determined by the following formula on the basis of the heights of the cheese-based food measured before and after heating:

heat resistance (%) = [the height of the cheese-based food

after heating (mm)/the height thereof before heating (mm)]×100; and

suitability for bread production: when the cheese-based food is wrapped with bread dough and baked, the cheese-based food does not ooze out of the baked bread.

[Claim 3]

A method for producing a cheese-based food, comprising:

mixing raw material cheese with processed tapioca starch to prepare a raw material mixture;

adjusting the pH, water content, and milk fat/milk protein ratio of the raw material mixture so that a cheese-based food has a pH of 4.5 to 6.5, a water content of 55% or less, and a milk fat/milk protein ratio of 3.0 or more;

thermally emulsifying the raw material mixture; and

cooling the thermally emulsified raw material mixture.

CLAIMS

[Claim 1]

A cheese-based food comprising:

2.0 to 10.0 wt% processed tapioca starch; and

15 to 70 wt% raw material cheese, the cheese-based food having a pH of 4.5 to 6.5, a water content of 45 to 55 %, and a fat/milk protein ratio of 3.0 at the least.

[Claim 2]

The cheese-based food according to claim 1, wherein the cheese-based food comprising:

4.0 to 7.0 wt% processed tapioca starch.

[Claim 3]

The cheese-based food according to claim 2, the fat/milk protein ratio is 5.5 or less.

[Claim 4]

The cheese-based food according to claim 1, which exhibits a stretch of 10 cm or more determined through the following stretch ability test at 10^0C and a heat resistance of 50% or more determined through the following heating test, and satisfies the following requirement on suitability for bread production:

stretch ability test: 40 g of the cheese-based food is collected in a cup, the cheese-based food is pulled up at a rate of 2.5 cm/second, and the length of an elongated string of cheese at break is measured;

heating test: the cheese-based food is heated at 150°C for 12 minutes under humidification, and the heat resistance is determined by the following formula on the basis of the heights of the cheese-based food measured before and after heating:

heat resistance (%) = [the height of the cheese-based food after heating (mm)/the height thereof before heating (mm)]x100; and

suitability for bread production: when the cheese-based food is wrapped with bread dough and baked, the cheese-based food does not ooze out of the baked bread.

[Claim 5]

A method for producing a cheese-based food, comprising:

mixing raw material cheese with processed tapioca starch to prepare a raw material mixture;

adjusting the pH, water content, and fat/milk protein ratio of the raw material mixture so that a cheese-based food has a pH of 4.5 to 6.5, a water content of 45 to 55 %, and a fat/milk protein ratio of 3.0 at the least;

thermally emulsifying the raw material mixture; and

cooling the thermally emulsified raw material mixture.

cooling the thermally emulsified raw material mixture.