CLAIMS

1. A method for producing a fresh cream, comprising:

a first nano filtration treatment step for obtaining nano-filtered condensed milk by conducting a desalination treatment concentrating raw material milk and adjusting a residual rate of sodium contained in the raw material milk to 35% or more and 70% or less by using a nano filtration membrane, and

a centrifugation step for obtaining a fresh cream by centrifuging the nano-filtered condensed milk,

wherein the nano-filtered condensed milk has a solid content concentration of 20% by weight or more and 35% by weight or less, and

the fresh cream contains a fat content at 20% by weight or more and 55% by weight or less and contains solids not fat at 9% by weight or more and 11% by weight or less.

2. The method for producing a fresh cream according to claim 1, wherein

the method further comprises, after the first nano filtration treatment step,

a dilution step of adding a water content to the nano-filtered condensed milk obtained in the first nano filtration treatment step to obtain nano-filtered milk, and

a second nano filtration treatment step of concentrating the nano-filtered milk obtained in the dilution step by using a nano filtration membrane to obtain desalted condensed milk, and

the centrifugation step is

a step for obtaining the fresh cream by centrifuging the desalted condensed milk.

3. The method for producing a fresh cream according to claim 1, wherein

the raw material milk comprises of a skimmed milk component obtained by centrifuging a milk raw material,

the first nano filtration treatment step is a step for obtaining desalted skimmed condensed milk by conducting a desalination treatment against the skimmed milk component by using a nano filtration membrane to thereby adjust a residual rate of sodium contained in the skimmed milk component to 35% or more and 70% or less,

and the centrifugation step is a step for obtaining a fresh cream by centrifuging a mixture of a cream component obtained by centrifuging the milk raw material and the desalted skimmed condensed milk.

4. The method for producing a fresh cream according to claim 1, wherein

the first nano filtration treatment step is

a step of conducting a dialysis filtration treatment by using a nano filtration membrane.

5. The method for producing a fresh cream according to claim 4, wherein the method further comprises, after the first nano filtration treatment step,

a reverse osmosis filtration treatment step of conducting a reverse osmosis filtration treatment against a permeate obtained in the first nano filtration treatment step to obtain a permeate of a reverse osmosis membrane,

a desalted milk obtaining step of adding either or both of the permeate of the reverse osmosis membrane and a water content into the nano-filtered condensed milk obtained in the first nano filtration treatment step to obtain desalted milk, and

a step of obtaining desalted condensed milk by concentrating the desalted milk obtained in the desalted milk obtaining step by using a nano filtration membrane,

and the centrifugation step is

a step for obtaining a fresh cream by centrifuging the desalted condensed milk.

6. A method for producing a whipped cream having an overrun of 70% or more and 85% or less and a viscosity of 100 mPa·s or more and 200 mPa·s or less,

wherein the method comprising a step of stirring a fresh cream obtained by the method for producing a fresh cream according to any one of claims 1 to 5.

7. A fresh cream obtained by the method for producing a fresh cream according to any one of claims 1 to 5.

8. A fresh cream-containing food product containing the fresh cream according to claim 7 and an acidic solution having a pH of 1 or more and 5 or less, wherein the fresh cream is 50 parts by weight to 90 parts by weight and the acidic solution is 10 parts by weight to 50 parts by weight when the fresh cream-containing food product is 100 parts by weight.

CLAIMS

1. A method for producing a fresh cream, comprising:

a first nano filtration treatment step for obtaining nano-filtered condensed milk by conducting a desalination treatment concentrating raw material milk and adjusting a residual rate of sodium contained in the raw material milk to from 35% to 70% by using a nano filtration membrane, and

a centrifugation step for obtaining a fresh cream by centrifuging the nano-filtered condensed milk,

wherein the nano-filtered condensed milk has a solid content concentration of from 20% to 35% by weight, and

the fresh cream contains a fat content at from 20% to 55% by weight and contains solids not fat at from 9% to 11% by weight

wherein the residual rate of sodium contained in the raw material milk is calculated by the following equation:

(the residual rate of sodium contained in the raw material milk)=(A1)/(A2)*100[%], wherein (A1) is sodium contained in the raw milk after the first nano filtration treatment step and (A2) is sodium contained in the raw milk of before the first nano filtration treatment step.

2. The method for producing a fresh cream according to claim 1, wherein the method further comprises, after the first nano filtration treatment step,

a dilution step of adding a water content to the nano-filtered condensed milk obtained in the first nano filtration treatment step to obtain nano-filtered milk, and

a second nano filtration treatment step of concentrating the nano-filtered milk obtained in the dilution step by using a nano filtration membrane to obtain desalted condensed milk, and

the centrifugation step is a step for obtaining the fresh cream by centrifuging the desalted condensed milk.

3. The method for producing a fresh cream according to claim 1, wherein

the raw material milk comprises of a skimmed milk component obtained by centrifuging a milk raw material,

the first nano filtration treatment step is a step for obtaining desalted skimmed condensed milk by conducting a desalination treatment against the skimmed milk component by using a nano filtration membrane to thereby adjust a residual rate of sodium contained in the skimmed milk component to from 35% to 70% ,

and the centrifugation step is a step for obtaining a fresh cream by centrifuging a mixture of a cream component obtained by centrifuging the milk raw material and the desalted skimmed condensed milk.

4. The method for producing a fresh cream according to claim 1, wherein

the first nano filtration treatment step is

a step of conducting a dialysis filtration treatment by using a nano filtration membrane.

5. The method for producing a fresh cream according to claim 4, wherein the method further comprises, after the first nano filtration treatment step,

a reverse osmosis filtration treatment step of conducting a reverse osmosis filtration treatment against a permeate obtained in the first nano filtration treatment step to obtain a permeate of a reverse osmosis membrane,

a desalted milk obtaining step of adding either or both of the permeate of the reverse osmosis membrane and a water content into the nano-filtered condensed milk obtained in the first nano filtration treatment step to obtain desalted milk, and

a step of obtaining desalted condensed milk by concentrating the desalted milk obtained in the desalted milk obtaining step by using a nano filtration membrane, and

the centrifugation step is a step for obtaining a fresh cream by centrifuging the desalted condensed milk.

6. A method for producing a whipped cream having an overrun of from 70% to 85% and a viscosity of from 100 mPa·s to 200 mPa·s,

wherein the method comprising a step of stirring a fresh cream obtained by the method for producing a fresh cream according to any one of claims 1 to 5.

7. The method for producing a fresh cream according to claim 1, wherein the fresh cream contains 40 wt% to 46wt% of fat and 9.5 wt% to 10.5 wt% of solids not fat.