Herein, “meltability in mouth” refers to the sensation that the food dissolves, melts, and disappears in the saliva during chewing, without remaining in the oral cavity. The term “residue in (the) mouth” refers to the sensation of clinginess in the oral cavity after chewing.

(2-2) Gel texture and melted cheese-like softness

5: No rice cake-like clumpy texture, no gel-like texture, soft like melted cheese

4: Soft like melted cheese without much gel-like texture

3: Slight rice cake-like clumpy texture, but without much gel-like texture

2: Clumps together like rice cake with slight gel texture

1: Clumps together like rice cake with strong gel-like texture

(3) Flavor and richness (cheesiness)

5: Strong cheese flavor and richness are perceived

4: Cheese flavor and richness are perceived

3: A little cheese flavor and richness are perceived

2: Not much cheese flavor and richness is perceived

1: No cheese flavor and richness is perceived

(4) Presence of oil separation

The cheese-like foods were observed and evaluated for the presence or absence of oil separation. In Table 8, those with oil separation are marked with “×” and those without oil separation are marked with “○”.