[Claims]

1. A method for manufacturing a gelatinous food product comprising:

(1) a preparation step wherein a mix is prepared,

(2) following said preparation step, a step of heat sterilization wherein the mix is heat sterilized,

(3) following said heat sterilization step, a constant-temperature step wherein the mix is maintained at a temperature lower than the sterilization temperature and higher than the solidifying temperature,

wherein the method comprises adjusting the water activity of the mix in said constant-temperature step.

2. The method according to Claim 1, wherein the adjustment of the water activity is performed by preparing the mix in the preparation step.

3. The method according to Claim 1 or 2, wherein the water activity of the mix in the constant-temperature step is adjusted to 0.90-0.98.

4. The method according to any one of Claims 1 to 3, comprising the heat sterilization step performed at a temperature of 95°C or higher, prior to the constant-temperature step.

5. The method according to any one of Claims 1 to 4, wherein the temperature of the constant-temperature step is 40-65°C.

6. The method according to any one of Claims 1 to 5, wherein the mix comprises mizuame, and the adjustment of the water activity of the mix is performed by adjusting the content of the mizuame.

7. The method according to Claim 6, wherein the mix comprises the mizuame at 3-10 wt%.

8. The method according to Claim 6 or 7, wherein the weight ratio of the mizuame to the raw material water in the mix is 0.035:1-0.15:1.

9. The method according to any one of Claims 1 to 5, wherein the mix comprises sugar, and the adjustment of the water activity of the mix is performed by adjusting the content of the sugar.

10. The method according to Claim 9, wherein the mix comprises the sugar at 8-15 wt%.

11. The method according to Claim 9 or 10, wherein the weight ratio of the sugar to the raw material water in the mix is 0.1:1-0.25:1.

12. The method according to any one of Claims 1 to 11, wherein the gelatinous food product is a kind of sweets with high water content.

13. The method according to any one of Claims 1 to 12, wherein the gelatinous food product comprises a raw material derived from egg and/or a raw material derived from milk.

14. The method according to Claim 13, wherein the gelatinous food product is custard pudding or milk pudding.

15. The method according to any one of Claims 1 to 14, wherein the proliferation of a microorganism during the constant-temperature step is suppressed by adjusting the water activity of the mix.

16. The method according to Claim 15, wherein the microorganism is a Bacillus bacterium.

Claims

1. A method for manufacturing a gelatinous food product comprising:

(1) a preparation step wherein a mix is prepared,

(2) following said preparation step, a step of heat sterilization wherein the mix is heat sterilized,

(3) following said heat sterilization step, a constant-temperature step wherein the mix is maintained at a temperature lower than the sterilization temperature and higher than the solidifying temperature,

wherein the water activity of the mix at the time of said constant-temperature step is adjusted.

2. The method according to Claim 1, wherein the adjustment of the water activity is performed by preparing the mix in the preparation step.

3. The method according to Claim 1 or 2, wherein the water activity of the mix at the time of the constant-temperature step is adjusted to 0.90-0.98.

4. The method according to any one of Claims 1 to 3, comprising the heat sterilization step performed at a temperature of 95°C or higher, prior to the constant-temperature step.

5. The method according to any one of Claims 1 to 4, wherein the temperature of the constant-temperature step is 40-65°C.

6. The method according to any one of Claims 1 to 5, wherein the mix comprises mizuame, and the adjustment of the water activity of the mix is performed by adjusting the content of the mizuame.

7. The method according to Claim 6, wherein the mix comprises the mizuame at 3 - 10 wt%.

8. The method according to Claim 6 or 7, wherein the weight ratio of the mizuame to the raw material water in the mix is 0.035:1-0.15:1.

9. The method according to any one of Claims 1 to 5, wherein the mix comprises sugar, and the adjustment of the water activity of the mix is performed by adjusting the content of the sugar.

10. The method according to Claim 9, wherein the mix comprises the sugar at 8-15 wt%.

11. The method according to Claim 9 or 10, wherein the weight ratio of the sugar to the raw material water in the mix is 0.1:1-0.25:1.

12. The method according to any one of Claims 1 to 11, wherein the gelatinous food product is a kind of sweets with 40% or more of water content immediately after manufacture of the said food product.

13. The method according to any one of Claims 1 to 11, wherein the gelatinous food product is sweets using bean jam, cream, jam and/or agar and comprises 30% or more of water content immediately after manufacture of the said food product.

14. The method according to any one of Claims 1 to 13, wherein the gelatinous food product comprises a raw material derived from egg and/or a raw material derived from milk.

15. The method according to Claim 14, wherein the gelatinous food product is custard pudding or milk pudding.

16. The method according to any one of Claims 1 to 15, wherein the proliferation of a microorganism during the constant-temperature step is suppressed by adjusting the water activity of the mix.

17. The method according to Claim 16, wherein the microorganism is a Bacillus bacterium.

18. The method according to any one of Claims 1 to 17, wherein the duration of the constant temperature step is 2 hours or longer.