

ABSTRACT

CHEESE-LIKE FOOD FOR BAKING

Disclosed are a heat-tolerant cheese-like food, which shows a characteristic stringiness, similar to the texture of a stringy natural cheese in a heat-melted state, even after cooling down, and shows no change in appearance or shape after baking; and a method for producing the same. The heat-tolerant cheese-like food, which shows a characteristic stringiness, similar to the texture of a stringy natural cheese in a melting state, even in the case of substantially containing no such a natural cheese, and shows no change in appearance of shape after baking, can be obtained by preparing a cheese-like food comprising, each in a specific amount, of three components, i.e., a heat-set protein, milk protein and etherified tapioca starch. A cheese-like food having a favorable fermented flavor and characteristic stringiness can be obtained by preparing a cheese-like food which comprises a lactic acid fermentation broth containing a heat-set protein.