

PROCESSED CHEESE STORED AT ROOM TEMPERATURE AND PREPARATION METHOD THEREFOR

Abstract

Disclosed are a processed cheese stored at room temperature and its preparation method therefor. The processed cheese stored at room temperature comprises the following raw materials: natural cheese 15-65%, fat products 2-14%, milk solid substances other than natural cheese and fat products 3-40%, starch 4-10%, plant protein 3-7%, antioxidant 0.1-0.5%, emulsifying salt 1.5-2.5% and water 13-25%, the percentages are the mass percent of each raw material out of the total raw materials; the emulsifying salt is a phosphate. The processed cheese of the present invention can be stored at room temperature, and has a shelf life of at least 4 months, which surpasses the current Chinese market situation wherein cheese can only be kept in cold storage, and contributes to expansion of the cheese market; the processed cheese produced has a mild flavor, which can maintain the original characteristic flavor and functional properties of a classical cheese; and it has a relatively hard texture, which can be packaged into flexible forms of snack.