

ABSTRACT

There are described freeze-dried food products which have porous structure with fine texture than those obtained by conventional processes to give smooth melting in mouth and a process for preparing the freeze-dried food products. According to the process, raw materials for the food are made into a form of aqueous solution or paste, emulsified, made into semi-frozen state by cooling the emulsion, freeze-dried by further cooling in a mold, and then subjected to freeze-drying treatment.