commercial product, sufficient sterilizing effects are required for packaged cheese products. In addition, the packaged cheese products must be designed such that cheese is easily removed from the container.

Embodiments of the present invention provide a novel packaged cheese product having excellent sterilizing effects and ease of cheese removal.

[0005]

Embodiments of the present invention provide a packaged cheese product as described below.

According to an aspect of the present invention, there is provided a packaged cheese product including a container and cheese which is housed within the container, in which: the container is provided with a circular bottom face part on which the cheese is placed, a lateral wall part which stands upward from the bottom face part and extends so as to form a lateral wall of the container, and a flange part which extends horizontally from the lateral wall part so as to form an opening in the container; the lateral wall part comprises a first lateral wall section, a second lateral wall section, and a lateral wall transition section that connects the first lateral wall section and the second lateral wall section; the lateral wall transition section has an inclination angle of at least 10°; and the flange part has a lid pasted thereto so as to seal the opening.

In an embodiment of the above packaged cheese product, the vertical height of the first lateral wall section is greater than the vertical height of the second lateral wall section.

In an embodiment of the above packaged cheese product, the diameter of the opening in the container is greater than the diameter of the bottom face part by at least 10 %.

In an embodiment of the above packaged cheese product, the ratio of the surface area of the cheese to the surface area of the container is 0.50 or greater.

In an embodiment of the above packaged cheese product, the ratio of the volume of the cheese to the volume of the container is 0.55 or greater.

In an embodiment of the above packaged cheese product, at least 50 % of the surface area of the cheese is substantially in contact with the bottom face part or the first lateral wall section of the container.

In an embodiment of the above packaged cheese product, the vertical height of the first lateral wall section is at least 50 % in relation to the vertical height of the cheese.

In an embodiment of the above packaged cheese product, the lateral wall transition section has an inclination angle of 25 to 35°.

In an embodiment of the above packaged cheese product, the cheese is subjected to heat sterilization in the form of the packaged cheese product.

In an embodiment of the above packaged cheese product, the cheese is a cheese divided into a plurality of individually packaged portions or a single cheese that is individually packaged.

In an embodiment of the above packaged cheese product, the cheese is natural cheese.

In an embodiment of the above packaged cheese product, the cheese is camembert cheese.

[0006]

Embodiments of the present invention provide a novel packaged cheese product having excellent sterilizing effects and ease of cheese removal.

Brief Description of Drawings

[0007]

[Fig. 1] Fig. 1 is a front view showing an embodiment of a container to be used in a packaged cheese product according to the present invention.

[Fig. 2] Fig. 2 is a top view showing an embodiment of a container to be used in a packaged cheese product according to the present invention.

[Fig. 3] Fig. 3 is an oblique projection showing an embodiment of a packaged cheese product according to the present invention.