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(54) Title: STABILISED CHEESE PRODUCTS

(57) Abstract: A method of producing a frozen microwaveable, coated food product, comprising the steps of: providing pieces of mozzarella cheese, the pieces having a maximum dimension of 1 cm; mixing the pieces of cheese with a stabilising composition comprising: protein component 1-20%, modified starch 16-35%, polydextrose 30-55%, gelling agent 1-10%, cellulose gum 5-25%, wherein the percentages of the ingredients are by dry weight and are selected from the ranges quoted to total 100%; water; wherein the protein component, starch, polydextrose and gelling agent are added as solid phase ingredients to the cheese with mixing, followed by addition of a solution comprising: cellulose gum, and water; the method further comprising the subsequent steps of: mixing to form a homogenous cheese dough; forming the dough into portions; freezing the portions and maintaining the frozen portions for at least eight hours; applying a pre-coating to the frozen portions to produce precoated portions; applying a batter coating to the pre-coated portions to produce batter coated portions; applying one or more layers of crumb to the batter coated portions to provide a crumb coated portion; frying the crumb coated portions to produce fried portions; and cryogenically freezing the fried portions.



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