DESCRIPTION

Dairy Product-like Processed Food and Method of Manufacturing The Same

Technical Field

[0001] The present disclosure relates to a dairy product-like processed food and a method of manufacturing the same.

Background Art

[0002] In recent years, in order to increase the consumption of rice and to improve the food self-sufficiency in Japan, various methods of using rice have been studied. For example, Non-Patent Document 1 shows productions of bread, confectioneries, noodles, and the like by using rice flour.

[0003] [Non-Patent Document 1] "Promoting the usage of rice flour", [online], Ministry of Agriculture, Forestry and Fisheries, [searched on July 4, 2012], the Internet <URL: http://www.maff.go.jp/j/seisan/keikaku/komeko/pdf/20120614.pdf>.

[0004] As mentioned above, though production of bread and the like by using rice flour has been proposed, there has been a consistent decreasing trend in the consumption of rice. Therefore, it is required to further develop methods of using rice and further accelerate the consumption of rice.

Disclosure of Invention

[0005] The present disclosure provides a dairy product-like processed food containing rice. In an aspect, the present disclosure provides a dairy product-like processed food containing rice, wherein the median diameter of rice particle is not larger than 15 μm.

[0006] Since the above-mentioned dairy product-like processed food contains rice, the consumption of rice can be accelerated by this processed food. Further, this processed

food can achieve flavor and texture unique to rice. The "dairy product-like processed food" of the present disclosure refers to a processed food using other raw materials, instead of some or all of milk or milk processed product, in a so-called dairy product using milk or milk processed product as a raw material. For example, the "dairy product-like processed food" of the present disclosure may include fermented milk (including yoghurt), milk beverage, lactic acid bacteria beverage, pudding, various kinds of ice creams, and the like, but these foods may not necessarily contain milk or milk processed product. Furthermore, "rice" in the present disclosure may contain not only non-processed rice but also rice after being subjected to some process such as grinding or the like.

[0007] The present disclosure also provides a method of manufacturing a dairy product-like processed food. The method of manufacturing a dairy product-like processed food includes a step of wet-grinding rice and a step of mixing a rice slurry produced by the wet grinding with a predetermined raw material of the processed food. In another aspect, the present disclosure provides a method of manufacturing a dairy product-like processed food, comprising the steps of wet-grinding rice to produce rice particles having a median diameter of not larger than 15 μm; and mixing a rice slurry produced by the wet grinding with a predetermined raw material of the processed food. The "predetermined raw material of the processed food" in the present disclosure is a raw material other than the rice slurry, which is selected in accordance with the type of processed food as appropriate.

[0008] In the above-described manufacturing method, since a processed food containing rice can be manufactured, it is possible to accelerate the consumption of rice. Further, by this manufacturing method, it is possible to manufacture a processed food having flavor and texture unique to rice.

[0009] It is an object of the present disclosure to provide a dairy product-like processed food using rice and a method of manufacturing the same.

[0010] These and other objects, features, ~~aspects~~ embodiments and advantages of the present disclosure will become more apparent from the following detailed description of the

CLAIMS

1. A dairy product-like processed food containing rice~~.~~

~~2. The processed food according to claim 1~~, wherein

the median diameter of rice particle is not larger than 15 μm.

~~3~~2. The processed food according to claim 1, wherein

the rice is in the form of a rice slurry containing particles of ground rice and a dispersion medium is mixed therein.

~~4~~3. The processed food according to claim 1, wherein

rice flour, glutinous rice flour, or top-grade rice flour is mixed therein.

~~5~~4. The processed food according to claim 1,

the processed food being pudding which does not contain egg,

wherein a shear stress (temperature: 20 ℃) at a shear rate of 100 (1/s) is not lower than 200 Pa and not higher than 10000 Pa, and

the solid content concentration of rice is not lower than 2.5 wt% and not higher than 10 wt%.

~~6~~5. The processed food according to claim 1,

the processed food being pudding which contains egg,

wherein a shear stress (temperature: 20 ℃) at a shear rate of 100 (1/s) is not lower than 200 Pa and not higher than 10000 Pa, and

the solid content concentration of rice is not lower than 1 wt% and not higher than 7 wt%.

~~7~~6. The processed food according to claim ~~5~~4,

the processed food being pudding which contains whey protein isolate.

~~8~~7. The processed food according to claim ~~6~~5,

the processed food being pudding which contains whey protein isolate.

~~9~~8. The processed food according to claim 1,

the processed food being rice fermented milk produced under the condition where a fermentation temperature ranges 30 ℃ to 50 ℃ and a fermentation time ranges 3 to 24 hours,

wherein the solid content concentration of rice is not lower than 2 wt% and not higher than 15 wt%.

~~10~~9. The processed food according to claim ~~9~~8,

the processed food being rice fermented milk of which the milk solid content concentration is not lower than 1 wt% and not higher than 10 wt%.

~~11~~10. A method of manufacturing a dairy product-like processed food, comprising the steps of

wet-grinding rice to produce rice particles having a median diameter of not larger than 15 μm; and

mixing a rice slurry produced by the wet grinding with a predetermined raw material of the processed food.

~~12~~11. The manufacturing method according to claim ~~11~~10, wherein the step of wet grinding is repeated a plurality of times.