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

CLAIMS

1. A dairy product-like processed food containing rice in the form of a rice slurry containing particles of ground rice and a dispersion medium is mixed therein, wherein

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

~~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.~~

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

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

~~4~~3. 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%.

~~5~~4. 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%.

~~65~~. The processed food according to claim ~~43~~,

the processed food being pudding which contains whey protein isolate.

~~76~~. The processed food according to claim ~~54~~,

the processed food being pudding which contains whey protein isolate.

~~87~~. 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%.

~~98~~. The processed food according to claim ~~87~~,

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%.

~~109~~. 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.

~~11~~10. The manufacturing method according to claim ~~10~~9, wherein the step of wet grinding is repeated a plurality of times.

11. The manufacturing method according to claim 9 or 10, wherein the processed food is fermented milk produced under the condition where a fermentation temperature ranges 30 ℃ to 50 ℃ and a fermentation time ranges 3 to 24 hours.