

PRODUCTION METHOD OF PROCESSED SOY MILK FOOD

Abstract

5 The present invention addresses the problem of providing a processed soy milk food that has a good meltability in mouth without any roughness or coarseness and an elastic texture similar to a processed and cooked meat product and that maintains the good texture even after freezing and thawing. This problem is solved by using a coagulant in addition to a coagulated product of soy milk and a protein material.

10 [No Available Figure]