PTL 1: Japanese Patent No. 5,350,799

PTL 2: Japanese Patent No. 5,688,020

Summary ~~of the Invention~~

Technical Problem

[0004]

It is desired that a powder or a powdered milk is compression molded to produce a solid food and a solid milk which have easily handled strength and improved solubility.

[0005]

An object of the ~~invention~~ disclosure is to provide a method for producing a solid food having suitable solubility and easily handled strength and a method for producing a solid milk having suitable solubility and easily handled strength.

Solution to Problem

[0006]

~~A method for producing a solid food~~ In one aspect according to the present ~~invention~~ disclosure, there is provided a method for producing a solid food having a solid form obtained by compression molding a food powder, the method ~~including~~comprising: compression molding the food powder to form a compression molded body of the food powder; and performing a hardening treatment on the

compression molded body of the food powder, ~~in which~~wherein the hardening treatment includes placing the compression molded body of the food powder under an environment of a humidity of 100%RH or less and a temperature of higher than 100°C.

[0007]

~~A method for producing a solid milk~~ In another aspect according to the present ~~invention~~ disclosure, there is provided a method for producing a solid milk having a solid form obtained by compression molding a powdered milk, the method ~~including~~comprising: compression molding the powdered milk to form a compression molded body of the powdered milk; and performing a hardening treatment on the compression molded body of the powdered milk, ~~in which~~wherein the hardening treatment includes placing the compression molded body of the powdered milk under an environment ~~in which~~of a humidity of~~is~~ 100%RH or less and a temperature of~~is~~ higher than 100°C.

Advantageous Effects of the ~~Invention~~Disclosure

[0008]

According to the method for producing a solid food of the present ~~invention~~disclosure, the solid food excellent in solubility while having the same hardness as that of a conventional solid food can be produced. Therefore, in the method for producing a solid food of the present

~~invention~~disclosure, a solid food having suitable solubility and easily handled strength can be produced.

[0009]

According to the method for producing a solid milk of the present ~~invention~~disclosure, the solid milk excellent in solubility while having the same hardness as that of a conventional solid milk can be produced. Therefore, in the method for producing a solid milk of the present ~~invention~~disclosure, a solid milk having suitable solubility and easily handled strength can be produced.

Brief Description of Drawings

[0010]

[Fig. 1] Fig. 1 is a perspective view of a solid milk according to an embodiment.

[Fig. 2] Fig. 2 is a perspective view of a solid milk according to Modified Example.

[Fig. 3] Fig. 3 is a graph showing a temporal change in dissolution ratio.

[Fig. 4] Fig. 4 is a graph showing results obtained by evaluating solubility.

[Fig. 5] Fig. 5 is a graph showing results obtained by measuring a content ratio of free fat.

Description of Embodiments