

CREAM CHEESE-LIKE FOOD
ABSTRACT

Provided is a cream cheese-like food which has such a baking resistance as being sufficient for use as a bakery product material to be heated and has good handling properties while sustaining the soft texture and smooth melting property in the mouth of cream cheese and the refreshing sourness of natural cheese. It is found out that a cream cheese-like food, which is produced by using fermented milk prepared by lactic acid-fermentation of an oil-in water type emulsion containing a milk material and water, and comprises 5 to 15 wt% of protein, 1 to 10 wt% of crosslinked starch and 10 to 30 wt% of fat, has a sufficient baking resistance and yet shows satisfactory texture and flavor of cream cheese. Based on this finding, the aforesaid cream cheese-like food is obtained.