

Method for manufacturing gelatinous food product

[Abstract]

The present invention addresses the problem of providing
5 a method for manufacturing a gelatinous food product, said
method being capable of inhibiting the proliferation of
microorganisms in said gelatinous food product during a
constant-temperature process. The present invention pertains
to a method for manufacturing a gelatinous food product, said
10 method being characterized by the adjustment of the water
activity of a mix during a constant-temperature process
performed at a temperature lower than a sterilization
temperature and higher than a freezing temperature.