

METHOD FOR MANUFACTURING CHEESE-LIKE FERMENTED FOOD, AND CHEESE-LIKE FERMENTED FOOD

ABSTRACT

To produce a cheese-like fermented food from a soybean raw material, which has a flavor and texture similar to cheese.

A coagulation step S1 of coagulating a soybean raw material using at least one member selected from lactic acid bacteria, acids, and coagulants, a curd formation step S2 of separating whey from the coagulated product obtained in the coagulation step S1, thereby forming a curd, and a fermentation and aging step S3 of fermenting and aging the curd with a Koji mold are performed to produce a cheese-like fermented food containing, as an aroma component, 0.70 mg/g or more of isovaleric acid or 0.65 mg/g or more of isovaleric acid.

[Figure 1]