

ABSTRACT

The present invention relates to a cheese-like food which has cheese-like elongation and texture not only immediately after being heated, but also after the temperature
5 has fallen. The present invention provides a cheese-like food that contains: (a) a starch composition for food, which contains a starch-lipid complex and which is obtained by heat treating, under pressurized conditions of not less than 0 MPa and less than 100 MPa, a polyglycerol fatty acid ester and one or more types selected from the group consisting of raw
10 potato starch and the raw potato starch that has been processed; and (b) water. Also provided are: a method for improving elongation of cheese by adding this cheese-like texture-imparting agent; and a method for imparting a food with a cheese-like texture.