CLAIMS

1. A cheese-like food for baking, which comprises 0.2 to 2% by weight of a heat-set protein, 3.6 to 10% by weight of milk protein and 0.3 to 5.5% by weight of etherified tapioca starch.

2. The cheese-like food for baking according to claim 1, which further comprises 3 to 5% by weight of acetylated tapioca starch.

3. The cheese-like food for baking according to claim 1, wherein the cheese-like food contains 46 to 96% by weight of a fermentation broth.

4. A method for producing the cheese-like food for baking according to claim 3, wherein a heat-set protein material is added as a raw material of the fermentation broth prior to fermentation.

Claims

1. A cheese-like food for baking, which comprises 0.2 to 2% by weight of a heat-set protein, 3.6 to 10% by weight of milk protein, 0.3 to 5.5% by weight of etherified tapioca starch and acetylated tapioca starch, wherein a total content of the etherified tapioca starch and acetylated tapioca starch is 3.5 to 5.5% by weight, and wherein the cheese-like food shows stringy properties at a room temperature or less (3 to 20°C), and wherein the stringy is similar to those of a stringy natural cheese in a heat-melted state.

2. The cheese-like food for baking according to claim 1, wherein the total content of the etherified tapioca starch and acetylated tapioca starch is 4.5% by weight.

3. The cheese-like food for baking according to claim 1 or 2, wherein the cheese-like food contains 46 to 96% by weight of a fermentation broth.

4. A method for producing the cheese-like food for baking according to claim 3, wherein a heat-set protein material is added as a raw material of the fermentation broth prior to fermentation.

5. The cheese-like food for baking according to claim 1, wherein the heat-set protein is derived from soybean and/or egg.