~~[Name of Document]~~ Claims

[Claim 1]

An encased mousse-form solid food comprising:

a container with an opening;

a mousse-form solid body contained inside the container;

a viscous liquid contained inside the container and covering a circumference of the mousse-form solid body; and

a lid attached to the opening of the container,

wherein the mousse-form solid body has a hardness of 1.0×10^4 N/m^2 or more and 5.0×10^4 N/m^2 or less, and the viscous liquid has a viscosity of 0.5 Pa·s or more and 10.0 Pa·s or less~~.~~

~~[Claim 2]~~

~~The food according to claim 1~~, and~~wherein,~~

where the viscosity of the viscous liquid is denoted by T, and the hardness of the mousse-form solid body is expressed by $H\times10^4$,

a following formula is satisfied within a range of $1.0\leq H\leq2.0$,

$T\geq-H+2.5$ (Formula I), or

a following formula is satisfied within a range of $2.0<H\leq5.0$,

$T\geq0.5$.

[Claim 2~~3~~]

The food according to claim 1~~ or 2~~, wherein the viscosity of the viscous liquid is 1.5 Pa·s or more and 2.0 Pa·s or less.

[Claim 3~~4~~]

The food according to any one of claims 1 to 2~~3~~, wherein the mousse-form solid body includes material

particles having a diameter of 0.1 mm or less, and a binding agent for the material particles, which is at least one selected from the group consisting of egg albumen, starch, and dextrin.

[Claim 45]

The food according to any one of claims 1 to 34, wherein the egg albumen, the starch, and the dextrin are egg albumen, starch, and dextrin that are in a thermally denatured state.

[Claim 56]

The food according to any one of claims 1 to 45, wherein a ratio between a total volume of the viscous liquid and a total volume of the mousse-form solid body inside the container is set at 2:8 to 5:5.

~~[Claim 7]~~

~~The food according to any one of claims 1 to 6, wherein the food is a side dish.~~

[Claim 68]

A method for manufacturing an encased mousse-form solid food, the method comprising:

(a) forming a paste by grinding a material into particles having a diameter of 0.1 mm or less;

(b) mixing the paste formed in the (a) with an added matter that is at least one selected from the group consisting of egg albumen, starch, and dextrin;

(c) heating a mixture formed by mixing in the (b), thereby obtaining a mousse-form solid body;

(d) providing a seasoning liquid;

(e) setting the seasoning liquid to have a viscosity of 0.5 or more and 10.0 Pa·s or less, thereby preparing a viscous liquid;

(f) putting the viscous liquid and the mousse-form solid body in a container; and

(g) attaching a lid to the container;~~.~~

~~[Claim 9]~~

~~The method according to claim 8,~~ wherein, where the viscosity of the viscous liquid is denoted by T, and the hardness of the mousse-form solid body is expressed by $H \times 10^4$,

~~—~~a following formula is satisfied within a range of $1.0 \leq H \leq 2.0$,

~~—~~$T \geq -H+2.5$ (Formula I), or

~~—~~a following formula is satisfied within a range of $2.0 < H \leq 5.0$,

~~—~~$T \geq 0.5$.

[Claim 7~~10~~]

The method according to claim 6~~8 or 9~~, wherein the viscosity of the viscous liquid is 1.5 Pa·s or more and 2.0 Pa·s or less.

[Claim 8~~11~~]

The method according to any one of claims 6~~8~~ to 7~~10~~, wherein the setting of the viscosity in the (e) includes adding a thickening stabilizer to the seasoning liquid.

[Claim 9~~12~~]

The method according to any one of claims 6~~8~~ to 8~~11~~, wherein a ratio between a total volume of the viscous liquid and a total volume of the mousse-form solid body inside the container is set at 2:8 to 5:5.

[Claim 10~~13~~]

The method according to any one of claims 6~~8~~ to 9~~12~~, wherein the encased mousse-form solid food is a side dish.