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, 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]

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

[Claim 3]

The food according to ~~any one of~~ claim~~s~~ 1 or~~to~~ 2, 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 4]

The food according to ~~any one of~~ claim~~s 1 to~~ 3, wherein the egg albumen, the starch, and the dextrin are egg albumen, starch, and dextrin that are in a thermally denatured state.

[Claim 5]

The food according to any one of claims 1 to 4, 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 6]

The food according to any one of claims 1 to 5, wherein the food is a side dish.

[Claim 7~~6~~]

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, 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 $2.0 < H \leq 5.0$,

$T \geq 0.5$;

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

(g) attaching a lid to the container~~,~~

~~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 8~~7~~]

The method according to claim 7~~6~~, wherein the viscosity of the viscous liquid is 1.5 Pa·s or more and 2.0 Pa·s or less.

[Claim 9~~8~~]

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

[Claim 10~~9~~]

The method according to any one of claims 7~~6~~ to 9~~8~~, 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 11~~10~~]

The method according to any one of claims 7~~6~~ to 10~~9~~, wherein the encased mousse-form solid food is a side dish.