The present inventors have also found that combining the condensed phosphate aforementioned with another specific emulsifying salt can reduce "stickiness," which is an unfavorable mouthfeel of processed cheese, can improve "meltability in the mouth," which is a preferred mouthfeel, and also can improve the mouthfeel of the cheese, thereby having completed the present disclosure.

Furthermore, the present inventors have found that use of the condensed phosphate aforementioned and a natural cheese having a maturity of 30% or more as a raw-material cheese can reduce "stickiness," without combined use of any other emulsifying salt, can improve "meltability in the mouth," which is a preferred mouthfeel, and can improve the mouthfeel of the cheese, thereby having completed the present disclosure.

That is, the present disclosure is as follows:

(1) In a first aspect, there is provided a processed cheese comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more.

(2) The processed cheese according to (1), wherein 0.5 to 5.0% by weight of the condensed phosphate is added to natural cheeses.

(3) The processed cheese according to (1) or (2) aforementioned, wherein the cheese is shaped into cubes having a side of 10 mm, and has heat resistance of 80% or more when autoclaved at 121°C for 15 minutes;

wherein the heat resistance is calculated in accordance with the following expression:

Heat resistance [%] = (height of processed cheese after heating [mm] / height of processed cheese before heating [mm]) × 100.

(4) In a second aspect, there is provided a method for manufacturing a processed cheese, wherein a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more is added.

(5) The method for manufacturing a processed cheese according to (4) aforementioned, wherein 0.5 to 5.0% by weight of the condensed phosphate is added to natural cheeses.

(6) In a third aspect, there is provided a method for manufacturing a processed cheese having excellent heat resistance by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more.

(7) In a fourth aspect, there is provided a processed cheese characterized by comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates.

(8) In a fifth aspect, there is provided a processed cheese characterized by comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more.

(9) In a sixth aspect, there is provided a method for manufacturing a processed cheese comprising:

a step of adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more, at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates, and a natural cheese;

a step of mixing and emulsifying the added raw materials to prepare cheese curd; and

a step of cooling the prepared cheese curd.

(10) In a seventh aspect, there is provided a method for manufacturing a processed cheese comprising:

a step of adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more as a raw material;

a step of mixing and emulsifying the added raw materials to prepare cheese curd; and

a step of cooling the prepared cheese curd.

(11) The method for manufacturing a processed cheese according to (9) or (10) aforementioned, wherein 1.0 to 3.0% by weight of the condensed phosphate is added to natural cheeses.

(12) The method for manufacturing a processed cheese according to any of (9) to (11) aforementioned, wherein oxidized starch is further added as a raw material.

(13) The method for manufacturing a processed cheese according to (12) aforementioned, wherein the amount of the added oxidized starch is 0.5 to 20% by weight to natural cheeses.

(14) In an eighth aspect, there is provided a method for improving meltability in the mouth of a processed cheese, wherein the cheese is manufactured by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates as raw materials of the processed cheese.

(15) In a ninth aspect, there is provided a method for improving meltability in the mouth of a processed cheese, wherein the cheese is manufactured by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more as raw materials of the processed cheese.

Advantageous Effects

According to an embodiment of the present disclosure, a processed cheese having excellent heat resistance, a good flavor, and a soft texture and a manufacturing method therefor can be obtained by adding a condensed phosphate of which a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more without including a special step.

Claims

[Claim 1]

A processed cheese comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more.

[Claim 2]

The processed cheese according to claim 1, wherein 0.5 to 5.0% by weight of the condensed phosphate is added to natural cheeses.

[Claim 3]

The processed cheese according to claim 1 or 2, wherein the cheese is shaped into cubes having a side of 10 mm and has heat resistance of 80% or more when autoclaved at 121°C for 15 minutes;

wherein the heat resistance is calculated in accordance with the following expression:

Heat resistance [%] = (height of processed cheese after heating [mm] / height of processed cheese before heating [mm]) × 100.

[Claim 4]

A method for manufacturing a processed cheese, wherein a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more is added.

[Claim 5]

The method for manufacturing a processed cheese according to claim 4, wherein 0.5 to 5.0% by weight of the condensed phosphate is added to natural cheeses.

[Claim 6]

A method for manufacturing a processed cheese having excellent heat resistance by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more.

[Claim 7]

A processed cheese characterized by comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates.

[Claim 8]

A processed cheese characterized by comprising a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more.

[Claim 9]

A method for manufacturing a processed cheese comprising:

a step of adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more, at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates, and a natural cheese;

a step of mixing and emulsifying the added raw materials to prepare cheese curd; and

a step of cooling the prepared cheese curd.

[Claim 10]

A method for manufacturing a processed cheese comprising:

a step of adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more as a raw material;

a step of mixing and emulsifying the added raw materials to prepare cheese curd; and

a step of cooling the prepared cheese curd.

[Claim 11]

The method for manufacturing a processed cheese according to claim 9 or 10, wherein 1.0 to 3.0% by weight of the condensed phosphate is added to the natural cheese.

[Claim 12]

The method for manufacturing a processed cheese according to any of claims 9 to 11, wherein oxidized starch is further added as a raw material.

[Claim 13]

The method for manufacturing a processed cheese according to claim 12, wherein the amount of added oxidized starch is 0.5 to 20% by weight to the natural cheese.

[Claim 14]

A method for improving meltability in the mouth of a processed cheese, wherein the cheese is manufactured by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates as raw materials of the processed cheese.

[Claim 15]

A method for improving meltability in the mouth of a processed cheese, wherein the cheese is manufactured by adding a condensed phosphate ~~of~~ which when dissolved or dispersed as a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more and a natural cheese having a maturity index of 30% or more as raw materials of the processed cheese.