[Claims]

1. ~~(Amended) An edible gel~~ A gelled food product having a shape made by gelling raw ingredients comprising protein, wherein the raw ingredients comprise β-lactoglobulin in a proportion of 70-100 wt% in the total protein, and gelling is carried out by fermentation with microorganisms.

2. ~~(Amended)~~ The ~~edible gel~~ gelled food product according to Claim 1, wherein the raw ingredients comprise β-lactoglobulin in a proportion of 2-10 wt%.

3. The ~~edible gel~~ gelled food product according to Claim 1 or 2, wherein the breaking strength is 40-500 g.

4. ~~(Amended)~~ The ~~edible gel~~ gelled food product according to any one of Claims 1 to 3, wherein the pH is 5.0-6.0.

5. The ~~edible gel~~ gelled food product according to any one of Claims 1 to 4, which is translucent and/or tasteless and odorless.

6. ~~(Amended)~~ The ~~edible gel~~ gelled food product according to any one of Claims 1 to 5, wherein the L value is 50-70.

7. ~~(Amended)~~ The ~~edible gel~~ gelled food product according to any one of Claims 1 to 6, wherein the raw ingredients comprise 2.5-14% total protein.

8. The gelled food product according to any one of Claims 1 to 7, wherein the raw ingredients comprises whey powder.

9. The gelled food product according to Claim 8, wherein the raw ingredients comprises whey powder in a proportion of 0.2 to 1.0%.

10~~8~~. ~~(Amended)~~ The ~~edible gel~~ gelled food product according to any one of Claims 1 to~~7~~ 9, further comprising a Japanese ~~seasoning agent~~ condiment selected from a group consisting of soy sauce, Miso, and Ponzu sauce and/or a sweetener.

11~~9~~. ~~(Amended)~~ A method of manufacturing~~an edible gel~~ a gelled food product having a shape, comprising:
a raw-ingredient blending step, wherein raw ingredients are prepared such that β-lactoglobulin is contained in a proportion of 70-100 wt% in the total protein,
a heating step after said raw-ingredient blending step,
a fermenting step by a microorganism after said heating step.

12~~10~~. ~~(Amended)~~ The method according to Claim~~9~~ 11, wherein the heating step is carried out at 80-150°C.

13~~11~~. ~~(Amended)~~ The method according to Claim~~9~~ 11 or~~10~~ 12, wherein the fermenting step is lactic acid fermentation, and the gel is formed at pH of 5.0-6.0.

14~~12~~. ~~(Amended)~~ The method according to any one of Claims~~9~~ 11 to~~11~~ 13, wherein in the raw-ingredient blending step, 0.2-1.0 wt% of a whey powder is blended.

15~~13~~. ~~(Added)~~ The method according to any one of Claims~~9~~ 11 to

~~12~~ 14, wherein the fermenting step is carried out by after-fermentation.

16~~14~~. ~~(Added)~~ The method according to any one of Claims ~~9~~ 11 to ~~13~~ 15, wherein in the raw-ingredient blending step, the raw ingredients are blended such that β-lactoglobulin is contained in a proportion of 2-10 wt%.

17~~15~~. ~~(Added)~~ The method according to any one of Claims ~~9~~ 11 to ~~14~~ 16, wherein the microorganism is a lactic acid bacterium.

18~~16~~. ~~(Added) An edible gel~~ A gelled food product having a shape manufactured by the method according to any one of Claims ~~9~~ 11 to ~~15~~ 17.

~~17. (Added) A food and drink comprising the edible gel according to any one of Claims 1 to 5 and 16.~~

19~~18~~. ~~(Added) An edible gel~~ A gelled food product having a shape made by gelling raw ingredients comprising protein, wherein the raw ingredients comprise β-lactoglobulin in a proportion of 70-100 wt% in the total protein, and the L value is 50-70.

20~~19~~. ~~(Added)~~ The ~~edible gel~~ gelled food product according to Claim ~~18~~ 19, wherein the raw ingredients comprise 2.5-14% total protein.

21~~20~~. ~~(Added)~~ The ~~edible gel~~ gelled food product according to Claim ~~18~~ 19 or ~~19~~ 20, further comprising a Japanese condiment selected from a group consisting of soy sauce, Miso, and Ponzu

sauce and/or a sweetener.

22. The gelled food product according to any one of Claims 1 to 10 and 18 to 21, which is eaten as-is or with a condiment and/or a sweetener.