CLAIMS

[Claim 1]

A cheese-based food comprising:

2.0 to 10.0 wt% processed tapioca starch; and

16 to 24 wt% raw material cheese,

the cheese-based food having a pH of 4.0 or more, a water content of 53 to 63%, and a milk fat/milk protein ratio of 2.0 or less.

[Claim 2]

The cheese-based food according to claim 1, exhibiting a stretch of 10 cm or more determined through the following stretch ability test at 10°C:

stretch ability test: 40 g of the cheese-based food is collected in a cup, the cheese-based food is pulled up at a rate of 2.5 cm/second, and the length of an elongated string of cheese at break is measured.

[Claim 3]

A method for producing a cheese-based food, comprising:

mixing raw material cheese with processed tapioca starch to prepare a raw material mixture;

adjusting the pH, water content, and milk fat/milk protein ratio of the raw material mixture such that a cheese-based food has a pH of 4.0 or more, a water content of 53 to 63%, and a milk fat/milk protein ratio of 2.0 or less;

thermally emulsifying the raw material mixture; and cooling the thermally emulsified raw material mixture.

CLAIMS

[Claim 1]

A cheese-based food comprising:

2.0 to 10.0 wt% processed tapioca starch; and

16 to 24 wt% raw material cheese,

the cheese-based food having a pH of 5.0 to 6.0, a water content of 55.0 to 59.0 %, and a fat/milk protein ratio of 2.0 or at the most.

[Claim 2]

The cheese-based food according to claim 1, wherein the cheese-based food comprising:

4.0 to 7.5 wt% processed tapioca starch and /or

18 to 22 wt% raw material cheese.

[Claim 3]

The cheese-based food according to claim 2, the milk fat/milk protein ratio is 1.25 or less.

[Claim 4]

The cheese-based food according to claim 1, exhibiting a stretch of 10 cm or more determined through the following stretch ability test at $10^{0}$C:

stretch ability test: 40 g of the cheese-based food is collected in a cup, the cheese-based food is pulled up at a rate of 2.5 cm/second, and the length of an elongated string of cheese at break is measured.

[Claim 5]

A method for producing a cheese-based food, comprising: mixing raw material cheese with processed tapioca starch to prepare a raw material mixture;

adjusting the pH, water content, and milk fat/milk protein ratio of the raw material mixture such that a cheese-based food has a pH of 5.0 to 6.0, a water content of 55.0 to 59.0%, and a fat/milk protein ratio of 2.0 at the most;

thermally emulsifying the raw material mixture; and

cooling the thermally emulsified raw material mixture.