

ABSTRACT

Provided is an imitation cheese with a good taste,
good processing suitability, good processing stability over
time such as not losing its processing suitability even
5 after time has elapsed since its production, and good heat-
melting properties with moderate melting and stickiness
enough not to flow out upon heating. The imitation cheese
includes (A) a nut and seed, (B) a starch treated with
oxidation, (C) a starch treated with hydroxypropylation,
10 and (D) a fat and oil, satisfies the following (Condition
1), and has a pH of 3.0 to 6.0:

(Condition 1): a content of a tri-saturated
triglyceride formed of solely saturated fatty acid residues
having the carbon number of 12 to 22 in a triglyceride
15 composition in an oil phase is in the range of 30.0 to
70.0% by mass.

[No figure]