

ABSTRACT

Provided is a method for producing a novel soybean-containing processed food with terrine-like (terrine de pate-like) appearance and eating quality made of soybeans as a raw material. The method is configured to comprise: a dough base preparation process P10 of preparing a dough base 1 that forms the basis of a soybean-containing processed food 10 of interest; a secondary material mixing process P20 of mixing a secondary material 2 with the dough base 1 obtained in the dough base preparation process P10; and an aftertreatment process P30 of subjecting a secondary material mixture 3 obtained by the secondary material mixing process P20 to aftertreatment, the aftertreatment process P30 comprising at least a heat treatment step P35 for the secondary material mixture 3, wherein in component composition of the dough base 1, a lipid content is less than a protein content, and a solid content derived from the dough base 1 that accounts for the resulting soybean-containing processed food 10 is 25% by weight or more; and the dough base preparation process P10 comprises a component separation step P15 of separating a coagulated component 04 resulting from coagulation treatment of soymilk 02 from a water-soluble component 06.

[FIG. 1]