[Claims]

1. A gelled food product having a shape made by gelling raw ingredients comprising protein, wherein the raw ingredients comprise:

- whey powder, and
- β-lactoglobulin in a proportion of 70–100 wt% in the total protein,

and wherein gelling is carried out by fermentation with microorganisms.

2. The gelled food product according to Claim 1, wherein the raw ingredients comprise β-lactoglobulin in a proportion of 2–10 wt%.

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

4. The gelled food product according to any one of Claims 1 to 3, wherein the pH is 5.0–6.0.

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

6. The gelled food product according to any one of Claims 1 to 5, wherein the L value is 50–70.

7. The 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.~~

8~~9~~. The gelled food product according to Claim ~~8~~ 1, wherein the raw ingredients ~~comprises~~ comprise whey powder in a proportion of 0.2 to 1.0%.

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

10~~11~~. A method of manufacturing a gelled food product having a shape, comprising:

- a raw-ingredient blending step, ~~wherein~~ of blending raw ingredients comprising whey powder and β-lactoglobulin, wherein the raw materials are ~~prepared~~ blended 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, and
- a fermenting step by a microorganism after said heating step.

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

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

13~~14~~. The method according to any one of Claims ~~11~~ 10 to ~~13~~ 12, wherein in the raw-ingredient blending step, 0.2-1.0 wt% of a whey powder is blended.

14~~15~~. The method according to any one of Claims ~~11~~ 10 to ~~14~~ 13, wherein the fermenting step is carried out by after-fermentation.

15~~16~~. The method according to any one of Claims ~~11~~ 10 to ~~15~~ 14, 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%.

16~~17~~. The method according to any one of Claims ~~11~~ 10 to ~~16~~ 15, wherein the microorganism is a lactic acid bacterium.

17~~18~~. A gelled food product having a shape manufactured by the method according to any one of Claims ~~11~~ 10 to ~~17~~ 16.

18~~19~~. A gelled food product having a shape made by gelling raw ingredients comprising protein, wherein the raw ingredients comprise:

- whey powder, and
- β-lactoglobulin in a proportion of 70-100 wt% in the total protein,

and wherein the L value is 50-70.

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

20~~21~~. The gelled food product according to Claim ~~19~~ 18 or ~~20~~ 19,

further comprising a Japanese condiment selected from a group consisting of soy sauce, Miso, and Ponzu sauce and/or a sweetener.

21~~22~~. The gelled food product according to any one of Claims 1 to ~~10~~ 9 and ~~18~~ 17 to ~~21~~ 20, which is eaten as-is or with a condiment and/or a sweetener.