

Abstract

The objects of the present invention are: (1) to provide an imitation cheese in which an odd taste derived from a vegetable material is less likely to be imparted; (2) to provide an imitation cheese having excellent processing suitability in which during shaping the imitation cheese by shredding, dicing, cleaving, cutting, or the like, the shaped imitation cheese is not attached to another shaped imitation cheese, and during shaping, the imitation cheese does not collapse into a powder or pieces; and (3) to provide an imitation cheese having cheese-like texture and physical properties when the imitation cheese is eaten as it is or after heating. The present invention provides an imitation cheese that includes an oil-in-water emulsion containing the following components A and B, and that satisfies the following condition 1:

(Component A) a whole grain ground product of high-carbohydrate beans, provided that the high-carbohydrate beans refer to beans containing 50 to 80% by mass of carbohydrate;

(Component B) an oxidized starch (excluding an oxidized starch that has been subjected to a cross-linking treatment); and

(Condition 1) a pH thereof is 3.0 to 5.5.

[No figure]