CLAIMS

1. A method for producing frozen fresh cream to be whipped, the method comprising:

cooling fresh cream,

wherein in the cooling, the fresh cream is cooled to a temperature of −20~~5~~°C or lower, ~~and~~ is changed from 0°C to −5°C for 8 minutes or shorter~~.~~

~~2. The method according to claim 1, wherein in the cooling, the fresh cream is cooled to at least −20°C.~~

~~3. The method according to claim 1 or 2, wherein in the cooling~~, ~~the fresh cream is cooled to a temperature of −20°C or lower~~ and is changed from −5°C to −20°C for 9 minutes or shorter.

2. The method according to claim 1, wherein in the cooling, the fresh cream is changed from −0°C to −20°C for 15 minutes or shorter.

3. The method according to claim 1 or 2, wherein in the cooling, the fresh cream is changed from −0°C to −5°C for 5 minutes or shorter.

~~4. Frozen fresh cream to be whipped produced by the method according to any one of claims 1 to 3.~~

~~5. A method for producing whipped cream, the method comprising:~~

~~thawing at 3°C to 10°C frozen fresh cream to be whipped produced by the method according to any one of claims 1 to 3; and~~

~~whipping the thawed fresh cream obtained in the thawing.~~

~~6. Whipped cream produced by the method according to claim 5.~~