CLAIMS

1. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids not fat, comprising:

a filtering step of filtering raw material milk to obtain filtered condensed milk,

a centrifugation step of centrifuging the condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter.

2. The method for producing a butter according to claim 1, wherein the raw material milk is full-fat condensed milk obtained by adding either or both of first skimmed condensed milk and first powder skimmed milk to raw milk.

3. The method for producing a butter according to claim 1,

wherein the filtering is reverse osmosis filtering, nano filtering and/or dialysis filtering.

4. The method for producing a butter according to any of claims 1 to 3, wherein the kneading step is a step comprising

kneading a mixture which is obtained by mixing either or both of second skimmed condensed milk and second powder skimmed milk into the cream, or

adding either or both of the second skimmed condensed milk and second powder skimmed milk to the cream while kneading the cream.

5. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids not fat, comprising:

a step of obtaining full-fat condensed milk for obtaining full-fat condensed milk by adding either or both of first skimmed condensed milk and first powder skimmed milk to raw material milk or by freeze-concentrating the raw material milk,

a centrifugation step of centrifuging the full-fat condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter.

6. The method for producing a butter according to claim 5, wherein

the kneading step is a step comprising

kneading a mixture which is obtained by mixing either or both of second skimmed condensed milk and second powder skimmed milk into the cream, or

adding either or both of the second skimmed condensed milk and second powder skimmed milk to the cream while kneading the cream.

7. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids not fat, comprising a kneading step of kneading a cream to obtain a butter, wherein

the kneading step is a step comprising

kneading a mixture which is obtained by mixing either or both of skimmed condensed milk and powder skimmed milk into the cream, or

adding either or both of the skimmed condensed milk and powder skimmed milk to the cream while kneading the cream.

8. A butter obtained by the method for producing according to any of claims 1 to 7.

9. A butter comprising:

80% by weight or more and 93% by weight or less of a fat content,

5% by weight or more and 17% by weight or less of a water content, and

2% by weight or more and 10% by weight or less of solids not fat.

CLAIMS

1. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids-not-fat, comprising:

a filtering step of filtering raw material milk and removing moisture from the raw material milk to obtain filtered condensed milk,

a centrifugation step of centrifuging the condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter.

2. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids-not-fat, comprising:

a filtering step of filtering raw material milk and removing moisture from the raw material milk to obtain filtered condensed milk,

a centrifugation step of centrifuging the condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter, wherein the raw material milk is full-fat condensed milk obtained by adding either or both of first skimmed condensed milk and first powder skimmed milk to raw milk.

3. The method for producing a butter according to claim 1,

wherein the filtering is reverse osmosis filtering, nano filtering and/or dialysis filtering.

4. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids-not- fat, comprising:

a filtering step of filtering raw material milk and removing moisture from the raw material milk to obtain filtered condensed milk,

a centrifugation step of centrifuging the condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter wherein

the kneading step is a step comprising

kneading a mixture which is obtained by mixing either or both of second skimmed condensed milk and second powder skimmed milk into the cream, or

adding either or both of the second skimmed condensed milk and second powder skimmed milk to the cream while kneading the cream.

5. A method for producing a butter containing 2% by weight or more and 10% by weight or less of solids -not- fat, comprising:

a step of obtaining full-fat condensed milk by adding either or both of first skimmed condensed milk and first powder skimmed milk to raw material milk or by freeze-concentrating the raw material milk,

a centrifugation step of centrifuging the full-fat condensed milk to obtain a cream, and

a kneading step of kneading the cream to obtain the butter.

6. The method for producing a butter according to claim 5, wherein

the kneading step is a step comprising

kneading a mixture which is obtained by mixing either or both of second skimmed condensed milk and second powder skimmed milk into the cream, or

adding either or both of the second skimmed condensed milk and second powder skimmed milk to the cream while kneading the cream.

7. A butter obtained by the method for producing according to any of claims 1 to 6.

8. The method for producing a butter according to claim 1, wherein the butter contains 2% by weight or more and 3% by weight or less of solids-not-fat.