

ABSTRACT

Provided are a method for producing frozen fresh cream to be whipped which can be frozen for storage, which is comparable to refrigerated fresh cream in
5 properties of cream after thawed, and which is comparable to whipped cream prepared by whipping refrigerated fresh cream in qualities such as smoothness and melt-in-the-mouth when formed into whipped cream; frozen fresh cream to be whipped produced by the method for producing frozen fresh cream to be whipped; whipped cream produced from the frozen fresh cream to be whipped; and a method
10 for producing the whipped cream.

A method for producing frozen fresh cream to be whipped, the method including: cooling fresh cream, wherein in the cooling, the fresh cream is cooled to a temperature of -5°C or lower and is changed from 0°C to -5°C for 8 minutes or shorter; frozen fresh cream to be whipped produced by the method for producing
15 frozen fresh cream to be whipped; whipped cream produced from the frozen fresh cream to be whipped; and a method for producing the whipped cream.



162162

