CLAIMS

[Claim 1]

A cheese-like food, comprising

less than 10% by mass of a cheese raw material,

8 to 30% by mass of a milk protein concentrate,

5 to 35% by mass of an oil or fat, and

0.2 to 2% by mass of an emulsifying salt,

the cheese-like food having

a total content of the milk protein concentrate and the oil or fat of 35% by mass or more,

a solid content of 44 to 60% by mass, and

a ratio by mass of lipid/protein of 0.3 to 3.1,

wherein the cheese-like food has a hardness at 10°C of 1.5×10^4 to 40×10^4 Pa.

[Claim 2]

The cheese-like food according to Claim 1, wherein the milk protein concentrate is one or more selected from the group consisting of an MCC, an MCI, an MPC, an MPI, a casein, and a caseinate.

[Claim 3]

The cheese-like food according to Claim 1 or 2, wherein the oil or fat contains one or more selected from the group consisting of palm oil, coconut oil, beef tallow, lard, milk fat, and an edible refined and processed oil or fat.

[Claim 4]

The cheese-like food according to any one of Claims 1 to 3, wherein the emulsifying salt contains at least one of a citrate salt and a phosphate salt.

[Claim 5]

The cheese-like food according to any one of Claims 1 to 4, wherein the cheese-like food has a hardness at 10°C of 2.5~~1.5~~ × 10^4 to 15~~40~~ × 10^4 Pa.

[Claim 6]

The cheese-like food according to any one of Claims 1 to 5, wherein the cheese-like food has a block shape or a sheet shape.

[Claim 7]

The cheese-like food according to any one of Claims 1 to 6, wherein the cheese-like food is a cut-processed product.

[Claim 8]

A method for manufacturing a cheese-like food, the method comprising

heat-melting all raw materials to produce a heated and molten mixture,

shaping the heated and molten mixture to produce a shaped product, and

cooling the shaped product to produce the cheese-like food,

the raw materials including

less than 10% by mass of a cheese raw material,

8 to 30% by mass of a milk protein concentrate,

5 to 35% by mass of an oil or fat, and

0.2 to 2% by mass of an emulsifying salt,

the cheese-like food having

a total content of the milk protein concentrate and the oil or fat of 35% by mass or more,

a solid content of 44 to 60% by mass, and

a ratio by mass of lipid/protein of 0.3 to 3.1, and

wherein the cheese-like food has a hardness at 10°C of 1.5×10^4 to 40×10^4 Pa.

[Claim 9]

The method for manufacturing a cheese-like food according to Claim 8, wherein the method further comprises a step of cutting the shaped product after the cooling.