

Abstract

The present disclosure relates to the technical field of milk product processing, and specifically discloses a processed cheese and a preparation method therefor. The method for preparing a processed cheese of the present disclosure sequentially comprises steps of: mixing remaining components in a raw material except for sodium citrate to obtain a premix, wherein the raw material comprises a cheese, an oil raw material, an enzymatic casein and an emulsifying salt, and the emulsifying salt comprises disodium hydrogen phosphate, sodium hexametaphosphate and sodium citrate; sterilizing the premix; and adding sodium citrate to the sterilized premix for full emulsification. The product obtained in the present disclosure can not only achieve the baking functionality of the natural mozzarella cheese, but also meet the microbial standard stipulated in the Chinese national standard. This avoids the risk of exceeding the standard in mass production, and provides a reliable solution for practical industrial production.