

Abstract

The present invention relates to a heat-resistant processed cheese and a manufacturing method therefor. Further, the present invention relates to a processed cheese which exhibits reduced "stickiness" and improved "meltability in the mouth" and a manufacturing method therefor. Excellent heat resistance can be imparted to a processed cheese without including a special step by adding a condensed phosphate of which a 1.0% aqueous solution adjusted to pH 6.0 has a turbidity of 2.0 or more. Further, a processed cheese which exhibits reduced "stickiness" and improved "meltability in the mouth" can be obtained by adding, in addition to the condensed phosphate, at least one emulsifying salt selected from water-soluble polyphosphates, diphosphates, monophosphates, and citrates, or a natural cheese having a maturity index of 30% or more.

[Selected Drawing] Figure 2