showed that a pudding has meltability-in-the-mouth and smoothness on the tongue superior to conventional puddings by homogenizing the base liquid such that the median diameter of the dispersoids in the base liquid and the standard deviation thereof are in the above-described range when the base liquid of a pudding is homogenized. Accordingly, the method for producing a pudding according to the present invention can be used to produce a pudding with meltability-in-the-mouth and smoothness on the tongue superior to conventional puddings.

[0007] It should be noted that in the above-described method for producing a pudding, the base liquid preferably contains fat in the range of 5% by mass or more to 40% by mass or less, and more preferably in the range of 13% by mass or more to 25% by mass or less. In addition, it is preferable that "fat" here is milk fat.

[0008] Results of intensive research by the inventors of the present invention showed that when the base liquid of a pudding contains fat in the range of 5% by mass or more to 40% by mass or less, a creamy pudding with a remarkable smoothness in the mouth can be obtained. Accordingly, the method for producing a pudding according to the present invention can be used to produce a creamy pudding with a remarkable smoothness in the mouth compared to conventional puddings.

[0009] Moreover, in the above-described method for producing a pudding, the base liquid preferably contains a nonfat milk solid content in the range of 5% by mass or more to 10% by mass or less, more preferably in the range of 5% by mass or more to 8% by mass or less, and even more preferably in the range of 5% by mass or more to 7% by mass or less, and particularly preferably ~~contains fat~~ in the range of 5.5% by mass or more to 6.5% by mass or less.

[0010] Furthermore, in the above-described method for producing a pudding, the base liquid preferably contains a solid content in the range of 20% by mass or more to 40% by mass or less, more preferably in the range of 25% by mass or more to 38% by mass or less, even more preferably in the range of 30% by mass

ingredient water. It should be noted that, here, the primary base liquid contains 6.03% by mass of a nonfat milk solid content, 5.05% by mass of milk fat, and 7.60% by mass of sugar. In addition, the primary base liquid contained 33.22% by mass of a solid content. Moreover, the calculated sweetness of the primary base liquid was 8.24. The sweetness was calculated using the following formula.

[0035] (~~Sweetening agent~~ Sweetness) = sugar content (% by mass) + nonfat milk solid content (% by mass) x 0.533 x 0.2

where 0.533 is the ratio of lactose in a nonfat milk solid content and 0.2 is the sweetness of lactose relative to sugar.

[0036] Next, after this primary base liquid was maintained at 70°C for 10 minutes, slight amounts of flavor and a coloring agent were added to the primary base liquid and the moisture therein was adjusted to prepare a secondary base liquid.

[0037] (2) Preparation of milk pudding

After being homogenized at a homogenizing pressure of 2 MPa, the secondary base liquid was sterilized at 95°C for 5 minutes and was cooled to 70°C, and each cup was filled with 80 g of the secondary base liquid. Then, the secondary base liquid in the cup was cooled by immersion in ice water to obtain a desired milk pudding.

[0038] (3) Evaluation of milk pudding

(3-1) Measurement of breaking strength

The milk pudding obtained as described above was refrigerated in a refrigerator at 10°C overnight and was coagulated. Then, a portion of the milk pudding was set on Rheoner II (manufactured by Yamaden Co., Ltd) and the breaking strength of the milk pudding was measured. A cylindrical plunger with a diameter of 1.0 mm was used. The moving speed of the plunger was 1 mm/second.

At that time, the breaking strength of the milk pudding according to this working example was 22.5 gf/cm^2 (see Table 1).