

PACKAGED CHEESE PRODUCT

Technical Field

[0001]

The present invention relates to a packaged cheese product. More specifically, the present invention relates to a packaged cheese product in which cheese is housed within a container having a specific shape, having excellent sterilizing effects and ease of removing the cheese.

Background Art

[0002]

Conventionally, packaged cheese products in which cheese is housed within a container have been broadly distributed as commercial products. There are also various known containers used in packaged cheese products (for example, see Patent literature 1 and Patent literature 2).

In recent years, packaged cheese products, particularly products in which the fermentation and aging of cheese is promoted after cheese is housed within a container have been receiving increased interest.

Citation List

Patent Literature

[0003]

Patent literature 1: JP H09-254953 A

Patent literature 2: JP H11-348962 A

Summary of Invention

[0004]

In cases where the fermentation and aging of cheese is promoted after cheese is housed within a container and sterilization is performed before distribution as a

commercial product, sufficient sterilizing effects are required for packaged cheese products. In addition, the packaged cheese products must be designed such that cheese is easily removed from the container.

An object of the present invention is to provide a novel packaged cheese product having excellent sterilizing effects and ease of cheese removal.

[0005]

The present invention provides a packaged cheese product as described below.

1. A packaged cheese product comprising a container and cheese which is housed within the container, in which:

the container is provided with a circular bottom face part on which the cheese is placed, a lateral wall part which stands upward from the bottom face part and extends so as to form a lateral wall of the container, and a flange part which extends horizontally from the lateral wall part so as to form an opening in the container;

the lateral wall part comprises a first lateral wall section, a second lateral wall section, and a lateral wall transition section that connects the first lateral wall section and the second lateral wall section;

the lateral wall transition section has an inclination angle of at least 10°; and

the flange part has a lid pasted thereto so as to seal the opening.

2. The packaged cheese product according to 1, in which the vertical height of the first lateral wall section is greater than the vertical height of the second lateral wall section.

3. The packaged cheese product according to 1 or 2, in which the diameter of the opening in the container is greater than the diameter of the bottom face part by at least 10 %.

4. The packaged cheese product according to any one of 1 to 3, in which the ratio of the surface area of the cheese to the surface area of the container is 0.50 or greater.

5. The packaged cheese product according to any one of 1 to 4, in which the ratio of the volume of the cheese to the volume of the container is 0.55 or greater.

6. The packaged cheese product according to any one of 1 to 5, in which at least 50 % of the surface area of the cheese is substantially in contact with the bottom face part or the first lateral wall section of the container.
7. The packaged cheese product according to any one of 1 to 6, in which the vertical height of the first lateral wall section is at least 50 % in relation to the vertical height of the cheese.
8. The packaged cheese product according to any one of 1 to 7, in which the lateral wall transition section has an inclination angle of 25 to 35°.
9. The packaged cheese product according to any one of 1 to 8, in which the cheese is subjected to heat sterilization in the form of the packaged cheese product.
10. The packaged cheese product according to any one of 1 to 9, in which the cheese is a cheese divided into a plurality of individually packaged portions or a single cheese that is individually packaged.
11. The packaged cheese product according to any one of 1 to 10, in which the cheese is natural cheese.
12. The packaged cheese product according to any one of 1 to 11, in which the cheese is camembert cheese.

[0006]

The present invention provides a novel packaged cheese product having excellent sterilizing effects and ease of cheese removal.

Brief Description of Drawings

[0007]

[Fig. 1] Fig. 1 is a front view showing an embodiment of a container to be used in a packaged cheese product according to the present invention.

[Fig. 2] Fig. 2 is a top view showing an embodiment of a container to be used in a packaged cheese product according to the present invention.

[Fig. 3] Fig. 3 is an oblique projection showing an embodiment of a packaged cheese product according to the present invention.

[Fig. 4] Fig. 4 is a front view showing a container used in a packaged cheese product of a comparative example.

[Fig. 5] Fig. 5 is a top view showing a container used in a packaged cheese product of a comparative example.

Embodiments for carrying out the invention

[0008]

(Packaged cheese product)

In the following section, embodiments of the packaged cheese product according to the present invention are described with reference to the attached drawings.

[0009]

The packaged cheese product according to the present invention comprises a container and cheese housed within the container, in which: the container is provided with a circular bottom face part on which the cheese is placed, a lateral wall part which stands upward from the bottom face part and extends so as to form a lateral wall of the container, and a flange part which extends horizontally from the lateral wall part so as to form an opening in the container; the lateral wall part comprises a first lateral wall section, a second lateral wall section, and a lateral wall transition section that connects the first lateral wall section and the second lateral wall section; the lateral wall transition section has an inclination angle of at least 10°; and the flange part has a lid pasted thereto so as to seal the opening.

The packaged cheese product according to the present invention provides excellent sterilizing effects and excellent ease of cheese removal due to the specific size and shape of the container.

[0010]

(Container)

A container to be used in the packaged cheese product according to the present invention (which hereinafter may be referred to as “the inventive container”) is

described below.

The inventive container is provided with a circular bottom face part on which cheese is placed, a lateral wall part which stands upward from the bottom face part and extends so as to form a lateral wall of the container, and a flange part which extends horizontally from the lateral wall part so as to form an opening in the container.

[0011]

Fig. 1 is a front view of an embodiment of a container to be used in the packaged cheese product according to the present invention, and Fig. 2 is a top view of an embodiment of a container to be used in the packaged cheese product according to the present invention.

In the embodiments shown in Figs. 1 and 2, the container 1 comprises a bottom face part 2 which has a circular shape when vertically viewed, a lateral wall part 3, and a flange part 4.

The lateral wall part 3 comprises a first lateral wall section 31 that stands upward from the bottom face part 2 and extends, a lateral wall transition section 33 that extends from the first lateral wall section 31, and a second lateral wall section 32 that extends from the lateral wall transition section 33 and stands upward. Since the lateral wall transition section 33 connecting the first lateral wall section 31 and the second lateral wall section 32 has an inclination angle of at least 10°, the inner diameter of the second lateral wall section 32 is greater than the inner diameter of the first lateral wall section 31. Thus, the first lateral wall section 31 is substantially in contact with cheese (not shown in the figure) housed within the container 1 and the second lateral wall section 32 is not in contact with the cheese (not shown in the figure) housed within the container 1. The vertical height of the first lateral wall section 31 is greater than the vertical height of the second lateral wall section 32.

On the bottom face part 2, a leg section 6 may be provided to raise the bottom face part from a surface on which the container is placed. The leg section may have any shape, and is not limited to the shape shown in Fig. 2.

[0012]

In an embodiment of the inventive container, a leg section having a shape as shown in Fig. 2, for example, may be formed by forming the bottom face part of the container so as to protrude in a bump shape from the inside to the outside of the container. In this case, a dent is formed on the bottom face part inside the container and the dent serves as a bump-shaped leg section on the outside of the container.

In an embodiment of the inventive container, a leg section having a shape as shown in Fig. 2, for example, may be formed by attaching a bump-shaped member to the bottom face part of the container from the outside. In this case, the bottom face part inside the container has no bump and dent, and a leg section is formed in a bump shape on the outside of the container.

[0013]

In the inventive container, the bottom face part is a face on which cheese is placed and has a circular shape when vertically viewed since it houses a circular cheese.

The diameter of the bottom face part (which may hereinafter be referred to as “bottom face part diameter”) is not particularly limited and is preferably nearly the same as the diameter of cheese so that the cheese does not move in the container. Thereby, the cheese contacts with the container more closely, and when the packaged cheese product is subjected to a sterilization treatment, heat transfer to the cheese via the container by heating from the surroundings is sufficiently secured and excellent sterilizing effects are exhibited. In one embodiment of the present invention, the diameter of the bottom face part specifically means an inner diameter of the bottom face part.

[0014]

In the inventive container, the lateral wall part is a lateral wall of the container, stands upward from the bottom face part and extends. In the inventive container, the lateral wall part comprises a first lateral wall section extending from the bottom face part, a lateral wall transition section extending from the first lateral wall section, and a second lateral wall section extending from the lateral wall transition section.

[0015]

The first lateral wall section stands upward so as to substantially contact with cheese housed within the container. Since a typical cheese is produced by filling a cheese curd into a mold and by reducing the water content of the curd during a process following the filling to form the curd into a mold shape, the lateral wall of the cheese is formed nearly vertically in a vertical direction like the mold. Since the first lateral wall section stands upward along the lateral wall of the cheese, the first lateral wall section preferably extends nearly vertically in a vertical direction as well. As long as the first lateral wall section is substantially in contact with the lateral wall of the cheese, the first lateral wall section may incline such that the inner diameter of the first lateral wall section increases upward in a vertical direction.

[0016]

In the present specification, “being substantially in contact” (or “substantially contact(s)”) means a state in which the container is in contact with cheese and also means a state in which a slight clearance (such as 2 mm or less, 1 mm or less, or less than 1 mm) is present between the container and cheese to the extent that it does not significantly affect the sterilizing effects on the cheese.

[0017]

The vertical height of the first lateral wall section is greater than the vertical height of the second lateral wall section. Since the first lateral wall section substantially contacts with cheese housed within the container, when the vertical height of the first lateral wall section is greater than the vertical height of the second lateral wall section, heat transfer to the cheese via the container by heating from the surroundings is sufficiently secured and excellent sterilizing effects are exhibited.

[0018]

The lateral wall transition section extends from the first lateral wall section so as to have an inclination angle of at least 10° in relation to a vertical direction, and connects the first lateral wall section and the second lateral wall section. Thereby the inner diameter of the second lateral wall section is greater than the inner diameter of the

first lateral wall section. The inventive container has a feature such that the first lateral wall section is substantially in contact with the lateral wall of cheese, the lateral wall transition section extends with an inclination so as to separate the inner wall of the lateral wall transition section from the lateral wall of the cheese, and the second lateral wall section does not contact with the lateral wall of the cheese.

The inclination angle of the lateral wall transition section in relation to a vertical direction is preferably from 10 to 40°, more preferably from 15 to 35°, and still more preferably from 25 to 35°.

[0019]

Since the second lateral wall section is separated from the lateral wall of cheese due to the inclination of the lateral wall transition section as described above, it does not contact with cheese housed within the container, and extends from the lateral wall transition section, for example it extends nearly vertically in a vertical direction. In an embodiment of the present invention, the second lateral wall section may incline such that the inner diameter of the second lateral wall section increases upward in a vertical direction.

Since the second lateral wall section is separated from the lateral wall of cheese with a clearance in the inventive container, the cheese is easily gripped when being removed from the container, and excellent ease of removal is exhibited.

[0020]

In the inventive container, the diameter of the opening in the container is greater than the diameter of the bottom face part by preferably at least 10 %, more preferably from 10 to 20 %, and still more preferably from 10 to 15 % from the viewpoint of ease of removal. In an embodiment of the inventive container shown in Fig. 2, the diameter of the opening is a diameter of the opening in the container, and has a size represented by the reference numeral 51, and the bottom face part diameter is the inner diameter of the bottom face part on which cheese is placed, and has a size represented by the reference numeral 21.

[0021]

In the inventive container, a flange part extends horizontally from the lateral wall part. The flange part forms the opening in the container and also serves to have a lid pasted thereto in order to hermetically seal the container by sealing the opening. In an automated production equipment line to produce the packaged cheese products, the flange part can also serve as a member for a production machine to grip the packaged cheese products. The size of the flange part is not particularly limited and may be appropriately determined by considering design conditions and the like in the production equipment line to produce the packaged cheese products.

[0022]

In an embodiment of the packaged cheese product according to the present invention, the ratio of the surface area of cheese to the surface area of the container is preferably 0.50 or greater, more preferably from 0.50 to 0.70, and still more preferably from 0.55 to 0.65. The surface area of the container means a surface area of an outer shape of the packaged cheese product when the opening is sealed with a lid. The surface area of cheese means a surface area of cheese or individually packaged cheese regardless of whether the cheese is individually packaged. When cheese is cut into portions, the surface area of the cheese means the surface area of the outer shape of the original cheese before cutting, namely the outer shape of the original cheese into which the individual portions have been gathered. In many cases, the surface area of individually packaged cheese is substantially the same as the surface area of the cheese itself.

[0023]

In an embodiment of the packaged cheese product according to the present invention, the ratio of the volume of cheese to the volume of the container is preferably 0.55 or greater, more preferably from 0.55 to 0.75, and still more preferably from 0.60 to 0.70. The volume of the container means a volume inside the container when cheese is not housed within the container and the opening is sealed with a lid. The volume of cheese means a surface area of cheese or individually packaged cheese regardless of whether the cheese is individually packaged.

[0024]

In the inventive container, the ratio of a surface area of cheese where the cheese is substantially in contact with the bottom face part or the first lateral wall section of the container is preferably at least 50 %, more preferably from 50 to 60 %, and still more preferably from 50 to 70 % in relation to the surface area of the cheese, from the viewpoint of sterilizing effects.

In an embodiment of the inventive container, when the container has a leg section and a dent is formed on the bottom face part inside the container, cheese is strictly regarded as not being in contact with the container in the dent part. However, since the dent of the leg section does not significantly affect heat transfer, the dent is not taken into account when the above ratio of a surface area of cheese being in contact with the container is calculated, and the cheese should be regarded as being in contact with the container.

[0025]

In the inventive container, the vertical height of the first lateral wall section is preferably at least 50 %, more preferably from 50 to 60 %, and still more preferably from 60 to 70 % in relation to the vertical height of cheese from the viewpoint of sterilizing effects.

[0026]

Since the inventive container has a circular bottom face part, the cross-sectional shape of the container is a circle for example, and the outer shape of the flange part is a circle, for example.

[0027]

The inventive container is preferably made from resin from the viewpoint of sufficient heat transfer and hermetical sealing properties. The inventive container may be produced by preparing a metallic mold having a predetermined size and shape, and by molding a resin.

[0028]

The material of a lid is not particularly limited, and from the viewpoint of

sufficient heat transfer and hermetical sealing properties, the lid is preferably a resin film. The types of resins constituting the resin film are not particularly limited, and those ordinarily used for food packaging may be used. The resin film may be composed of a single layer or multiple layers. As the resin film, any film such as a transparent film, a translucent film, or a colored film may be used.

[0029]

(Cheese)

With respect to the packaged cheese product according to the present invention, the type of cheese is not particularly limited and is preferably cheese being subjected to heat sterilization in the form of a packaged cheese product in which cheese is housed within a container. With respect to the packaged cheese product according to the present invention, since the container has a specific size and shape, an area of the container being in contact with cheese housed within the container is sufficiently large, and heat transfer to the cheese via the container by heating from the surroundings is high, excellent sterilizing effects on the cheese housed within the container are provided.

[0030]

When the packaged cheese product according to the present invention is subjected to a sterilization treatment, the sterilization method is not particularly limited and is preferably retort sterilization (pressurized heat sterilization). When the packaged cheese product according to the present invention is subjected to retort sterilization, superior sterilizing effects on the cheese are provided as demonstrated in the examples described below. Retort sterilization may be performed by adopting any method and conditions that are known in the relevant technical fields.

[0031]

With respect to the packaged cheese product according to the present invention, the cheese is preferably natural cheese and more preferably camembert cheese.

[0032]

With respect to the packaged cheese product according to the present invention, the cheese may be divided into multiple fan-shaped portions (what is called “portion cheese”) or a single cheese (what is called “whole cheese”), for example. It is preferable that these types of cheese are individually packaged to prevent quality change or deterioration, or to improve a handling property, namely preventing sticky hands during eating. For the individual packaging, a packaging material ordinarily used for food packaging may be used.

[0033]

(Process for producing packaged cheese product)

The packaged cheese product according to the present invention is produced by placing cheese on the bottom face part from the opening in the container and by pasting a lid onto the flange part in the container to seal the opening.

[0034]

With respect to the packaged cheese product according to the present invention, the atmosphere in the container is not particularly limited, and an atmosphere suppressing quality change and deterioration such as nitrogen or an inert gas is preferable.

[0035]

With respect to the packaged cheese product according to the present invention, any quality retaining agents such as antioxidants and wetting agents that are known in the relevant technical fields may be housed with the cheese within the container in order to suppress quality change and deterioration in the cheese.

[0036]

Fig. 3 is an oblique projection showing an embodiment of a packaged cheese product according to the present invention. In Fig. 3, a container 1 is provided with a bottom face part 2 that has a circular shape when viewed vertically, a lateral wall part 3, and a flange part 4. Individually packaged cheese portions 7 are housed from an opening 5 and are placed on the bottom face part 2. A lid (not shown in the figure) is pasted onto the flange part 4 and the opening 5 is sealed. Thereby the container 1 is

hermetically sealed.

Examples

[0037]

The present invention is more specifically described below with reference to examples. However, the present invention is not in any way limited to the description of the examples.

[0038]

Example

Sterilization and removal tests were performed on the packaged cheese product according to the present invention and effects were evaluated. Specific methods are described below.

[0039]

A whole natural cheese was placed on a bottom face part of a container, and a lid made from a resin film was pasted onto a flange part to give a packaged cheese product. The front view and the top view of the container used in the packaged cheese product in the inventive example are shown in Fig. 1 and Fig. 2, respectively. The sizes of the parts of the container and the size of the cheese are summarized in Table 1. With respect to the container used in the inventive example, a lateral wall transition section 33 has an inclination angle of 30° in relation to a vertical direction.

[0040]

Comparative example

As a comparative example, sterilization and removal tests were performed on a packaged cheese product in which cheese is housed within a container having a shape different from that of the container used in the inventive example, in the same manner as adopted in the inventive example.

The front view and the top view of the container used in the packaged cheese product of the comparative example are shown in Fig. 4 and Fig. 5, respectively. The sizes of the parts of the container and the size of the cheese are summarized in Table 1.

In Figs. 4 and 5, a container 11 is provided with a bottom face part 12 that has a

circular shape when vertically viewed, a lateral wall part 13, and a flange part 14. The lateral wall part 13 comprises a first lateral wall section 131 standing upward from the bottom face part 12 and extending, and a second lateral wall section 132 extending from the first lateral wall section 131 and standing upward. On the bottom face part 12, a leg section 16 is provided to raise the bottom face part from a surface on which the container is placed. The leg section 16 is formed in a shape as shown in Fig. 5, which is the same as that of the leg section 6 in the container 1 of the inventive example shown in Fig. 2.

Compared with the shape of the container 1 of the inventive example, the container 11 does not have a section corresponding to the lateral wall transition section 33 of the container 1.

[0041]

[Table 1]

Sizes of containers and cheese used in the example and the comparative example

		Inventive example	Comparative example
Container	Flange part diameter (mm)	100	100
	Opening diameter (mm)	90	90
	Bottom face part diameter (mm)	80	84
	Lateral wall part height (mm)	28	28
	Second lateral wall section height (mm)	8	8
	Lateral wall transition section height (mm)	2	-
	First lateral wall section height (mm)	18	20
	Leg section height (mm)	2	2
	Surface area (cm ²)	233	239
	Volume (cm ³)	155	164
Cheese	Diameter (mm)	76	80
	Height (mm)	22	22
	Surface area (cm ²)	143	156
	Volume (cm ³)	100	111
Cheese surface area / container surface area (-)		0.61	0.65
Cheese volume / container volume (-)		0.65	0.67

[0042]

In the sterilization test, a packaged cheese product was subjected to a retort sterilization treatment (heating system: hot-water shower system, device used: Simulator retort H60-C65 (produced by Toyo Seikan Co., Ltd.), and the heat history (F value) and the temperature change at the center part of the cheese were evaluated. The same retort sterilization treatment was performed in the inventive and comparative examples. In the inventive and comparative examples, 4 and 8 samples respectively were evaluated.

[0043]

With respect to the F value, a sterilizing strength corresponding to a heat treatment at a temperature of 121 °C for 1 minute was 1. During the retort sterilization treatment, a temperature (T:°C) was recorded every 10 seconds starting from the time at which the temperature at the center part of the cheese reached 80 °C (t_{80S}), and an integrated value until the time at which the temperature at the center part of the cheese decreased to lower than 80 °C (t_{80E}) during a cooling step was calculated based on the formula below. The Z value represents a temperature difference (°C) that makes the D value 1/10, and the calculation was performed on the premise that the Z value was 10 °C ($Z = 10$).

[0044]

[Formula 1]

$$F = \int_{T_{t80E}}^{T_{t80S}} \left(\frac{1}{6} \times 10^{\frac{T-121}{Z}} \right) dT$$

[0045]

With respect to the temperature change at the center part of the cheese, an online thermometer was stabbed into the cheese, temperatures at the center part of the cheese were measured, and the durations in which the thermometer indicated a temperature of 80 °C or higher were compared.

For each result, the average value, standard deviation ($\pm$ SD), and significant difference test (t-test) results are summarized in Table 2.

[0046]

[Table 2]

	Inventive example		Comparative example		t-test
	Average value	$\pm$ SD	Average value	$\pm$ SD	
F value (integrated value)	0.08	0.018	0.07	0.031	$p = 0.74$
≥ 80 °C duration time (min.)	46.3	3.082	47.8	4.745	$p = 0.62$

[0047]

In the significant difference test (t-test), while it can be determined that there is a significant difference when $p < 0.05$, the results shown in Table 2 do not show a significant difference, and the inventive example was found to exhibit sterilizing effects equivalent to those exhibited by the comparative example. The container of the comparative example has a large heat transfer area since the entirety of the lateral wall surface of the cheese is in contact with the container, and exhibits high sterilizing effects. However, the container of the inventive example was found to exhibit superior sterilizing effects equivalent to those exhibited by the container of the comparative example.

[0048]

With respect to the removal test, the lid of a packaged cheese product after the sterilization test was peeled off, the ease of removing the cheese from the container was evaluated by 10 expert panelists in accordance with the 5 grades below, and the average value thereof was used as the score.

[0049]

5: Cheese can be quickly removed from the container at the same speed as the speed at which cheese not housed within the container is gripped, without stress.

4: Cheese can be removed more quickly than the cheese in the comparative example.

3: Cheese can be removed at the same speed as the speed in the comparative example.

2: Cheese can be removed slightly slower than in the comparative example.

1: Cheese can be removed slower than in the comparative example.

The inventive example was scored 5.0 whereas the comparative example was scored 3.0. The packaged cheese product according to the present invention was found to be superior in terms of ease of removal.

Industrial Applicability

[0050]

Since the packaged cheese product according to the present invention has

excellent sterilizing effects, it can be preferably used as a type of a product in which the fermentation and aging of cheese is promoted after the cheese is housed within the container, and moreover, due to its excellent ease of removal, the packaged cheese product allows an eater to easily remove the cheese from the container and is thus useful.

[0051]

Some of the embodiments and/or examples of the present invention were described in detail above. However, the person skilled in the art can easily add many modifications to those embodiments and/or examples that exemplify the present invention without a substantial deviation from the novel teaching and effects of the present invention. Accordingly, many such modifications are included in the scope of the present invention.

All the documents described in the present specification, and the contents of the application on which the priority of the present invention under the Paris Convention is based are incorporated.

Claims

1. A packaged cheese product comprising a container and cheese which is housed within the container, wherein:

the container is provided with a circular bottom face part on which the cheese is placed, a lateral wall part which stands upward from the bottom face part and extends so as to form a lateral wall of the container, and a flange part which extends horizontally from the lateral wall part so as to form an opening in the container;

the lateral wall part comprises a first lateral wall section, a second lateral wall section, and a lateral wall transition section that connects the first lateral wall section and the second lateral wall section;

the lateral wall transition section has an inclination angle of at least 10°; and

the flange part has a lid pasted thereto so as to seal the opening.

2. The packaged cheese product according to claim 1, wherein the vertical height of the first lateral wall section is greater than the vertical height of the second lateral wall section.

3. The packaged cheese product according to claim 1 or 2, wherein the diameter of the opening in the container is greater than the diameter of the bottom face part by at least 10 %.

4. The packaged cheese product according to any one of claims 1 to 3, wherein the ratio of the surface area of the cheese to the surface area of the container is 0.50 or greater.

5. The packaged cheese product according to any one of claims 1 to 4, wherein the ratio of the volume of the cheese to the volume of the container is 0.55 or greater.

6. The packaged cheese product according to any one of claims 1 to 5, wherein at

least 50 % of the surface area of the cheese is substantially in contact with the bottom face part or the first lateral wall section of the container.

7. The packaged cheese product according to any one of claims 1 to 6, wherein the vertical height of the first lateral wall section is at least 50 % in relation to the vertical height of the cheese.

8. The packaged cheese product according to any one of claims 1 to 7, wherein the lateral wall transition section has an inclination angle of 25 to 35°.

9. The packaged cheese product according to any one of claims 1 to 8, wherein the cheese is subjected to heat sterilization in the form of the packaged cheese product.

10. The packaged cheese product according to any one of claims 1 to 9, wherein the cheese is a cheese divided into a plurality of individually packaged portions or a single cheese that is individually packaged.

11. The packaged cheese product according to any one of claims 1 to 10, wherein the cheese is natural cheese.

12. The packaged cheese product according to any one of claims 1 to 11, wherein the cheese is camembert cheese.