CLAIMS

[Claim 1]

A method for manufacturing a cheese-like fermented food, comprising:

a coagulation step of coagulating a soybean raw material using lactic acid bacteria;

a step of separating whey from a coagulated product obtained in the coagulation step, thereby forming a curd; and

a step of fermenting and aging the curd with a Koji mold to produce a cheese like fermented food, wherein in the fermenting and aging step, a liquid containing spores of koji mold is sprayed to a surface of the curd, or spores of koji mold are mixed with the curd;

wherein the cheese-like fermented food comprises 0.70 mg/g or more of isovaleric acid as an aroma component; or

wherein when the soybean raw material contains soymilk and okara at 50 mass% or less of the total mass of the soybean raw material, the cheese like fermented food comprises 0.65 mg/g or more of isovaleric acid as an aroma component.

[Claim 2]

The method for manufacturing a cheese-like fermented food according to claim 1, wherein the soybean raw material contains soymilk manufactured using dehulled soybeans.

[Claim 3]

The method for manufacturing a cheese-like fermented food according to claim 1, wherein the soybean raw material contains soymilk and okara, and the dry mass of the okara is 50 mass% or less (excluding 0 mass%) of the total mass of the soybean raw material.

[Claim 4]

The method for manufacturing a cheese-like fermented food according to claim 3, wherein a blend of 2.5 to 38.3 parts by mass, on a dry mass basis, of okara with 100 parts by mass of soymilk is used as the soybean raw material.

[Claim 5]

The method for manufacturing a cheese-like fermented food according to claim 3 or 4, wherein one or both of the soymilk and the okara is manufactured using dehulled soybeans.

[Claim 6]

The method for manufacturing a cheese-like fermented food according to any one of claims 3 to 5, wherein an okara powder is used as the okara.

[Claim 7]

The method for manufacturing a cheese-like fermented food according to any one of claims 1 to 6, wherein in the fermentation and aging step, a Koji mold for soy sauce and/or a Koji mold for miso is used as the Koji mold.

[Claim 8]

The method for manufacturing a cheese-like fermented food according to any one of claims 1 to 7, wherein in the fermentation and aging step, Aspergillus oryzae and/or Aspergillus sojae is used.

[Claim 9]

A cheese-like fermented food obtainable by the method of any one of claims 1 to 8,

wherein the cheese-like fermented food comprises 0.70 mg/g or more of isovaleric acid as an aroma component; or

wherein when the soybean raw material contains soymilk and okara at 50 mass% or less of the total mass of the soybean raw material, the cheese-like fermented food comprises 0.65 mg/g or more of isovaleric acid as an aroma component.