heating test: the cheese-based food is heated at 150°C for 12 minutes under humidification, and the heat resistance is determined by the following formula on the basis of the heights of the cheese-based food measured before and after heating:

heat resistance (%) = [the height of the cheese-based food after heating (mm)/the height thereof before heating (mm)]x100; and

suitability for bread production: when the cheese-based food is wrapped with bread dough and baked, the cheese-based food does not ooze out of the baked bread.

[Claim 5]

A method for producing a cheese-based food, comprising:

mixing raw material cheese with processed tapioca starch to prepare a raw material mixture;

adjusting the pH, water content, and fat/milk protein ratio of the raw material mixture so that a cheese-based food has a pH of 4.5 to 6.5, a water content of 45 to 55 %, and a fat/milk protein ratio of 3.0 at the least;

thermally emulsifying the raw material mixture; and

cooling the thermally emulsified raw material mixture.

~~cooling the thermally emulsified raw material mixture.~~