Claims

1. A method for manufacturing a gelatinous food product comprising:

(1) a preparation step wherein a mix is prepared,

(2) following said preparation step, a step of heat sterilization wherein the mix is heat sterilized,

(3) following said heat sterilization step, a constant-temperature step wherein the mix is maintained at a temperature lower than the sterilization temperature and higher than the solidifying temperature,

wherein the water activity of the mix at the time of said constant-temperature step is adjusted.

2. The method according to Claim 1, wherein the adjustment of the water activity is performed by preparing the mix in the preparation step.

3. The method according to Claim 1 or 2, wherein the water activity of the mix at the time of the constant-temperature step is adjusted to 0.90-0.98.

4. The method according to any one of Claims 1 to 3, comprising the heat sterilization step performed at a temperature of 95°C or higher, prior to the constant-temperature step.

6. The method according to any one of Claims 1 to 5, wherein the mix comprises mizuame, and the adjustment of the water activity of the mix is performed by adjusting the content of the mizuame.

7. The method according to Claim 6, wherein the mix comprises the mizuame at 3 - 10 wt%.

8. The method according to Claim 6 or 7, wherein the weight ratio of the mizuame to the raw material water in the mix is 0.035:1-0.15:1.

9. The method according to any one of Claims 1 to 5, wherein the mix comprises sugar, and the adjustment of the water activity of the mix is performed by adjusting the content of the sugar.

10. The method according to Claim 9, wherein the mix comprises the sugar at 8-15 wt%.

11. The method according to Claim 9 or 10, wherein the weight ratio of the sugar to the raw material water in the mix is 0.1:1-0.25:1.

12. The method according to any one of Claims 1 to 11, wherein the gelatinous food product is a kind of sweets with 40% or more of water content immediately after manufacture of the said food product.

13. The method according to any one of Claims 1 to 11, wherein the gelatinous food product is sweets using bean jam, cream, jam and/or agar and comprises 30% or more of water content immediately after manufacture of the said food product.

14. The method according to any one of Claims 1 to 13, wherein the gelatinous food product comprises a raw material derived from egg and/or a raw material derived from milk.

15. The method according to Claim 14, wherein the gelatinous food product is custard pudding or milk pudding.

[illegible] microorganism during the constant-temperature step is suppressed by adjusting the water activity of the mix.

17. The method according to Claim 16, wherein the microorganism is a Bacillus bacterium.

18. The method according to any one of Claims 1 to 17, wherein the duration of the constant temperature step is 2 hours or longer.

Claims

1. A method for manufacturing a gelatinous food product comprising:
    i. a preparation step wherein a mix is prepared;
    ii. following said preparation step, a step of heat sterilization wherein the mix is heat sterilized;
    iii. following said heat sterilization step, a constant-temperature step wherein the mix is maintained at a temperature lower than the sterilization temperature and higher than the solidifying temperature; and

    wherein the water activity of the mix at the time of said constant-temperature step is adjusted by adjusting content of mizuame in the mix.

2. The method according to claim 1, wherein the water activity of the mix is adjusted by preparing the mix in the preparation step.

3. The method according to claim 1 or 2, wherein the water activity of the mix at the time of the constant-temperature step is adjusted to 0.90-0.98.

4. The method according to any one of claims 1 to 3, wherein the heat sterilization step is performed at a temperature of 95ºC or higher.

5. The method according to any one of claims 1 to 4, wherein the constant-temperature step is performed at a temperature of 40-65ºC.

6. The method according to any one of claims 1 to 5, wherein the mix comprises 3-10 wt% of mizuame.

7. The method according to any one of claims 1 to 6, wherein the weight ratio of the mizuame to the raw material water in the mix is 0.035:1 – 0.15:1.

8. The method according to any one of claims 1 to 7, wherein the mix further comprises sugar, and the adjustment of the water activity of the mix is performed by adjusting the content of the mizuame and the sugar.

9. The method according to any one of claims 1 to 8, wherein the gelatinous food product is a kind of sweets with 40% or more of water content immediately after their completion.

10. The method according to any one of claims 1 to 9, wherein the gelatinous food product is a sweets using bean jam, cream, jam and/or agar and comprises 30% or more of water content immediately after their completion.

11. The method according to any one of claims 1 to 10, wherein the gelatinous food product comprises a raw material derived from egg and/or a raw material derived from milk.

12. The method according to claim 11, wherein the gelatinous food product is custard pudding or milk pudding.

13. The method according to any one of claims 1 to 12, wherein proliferation of a microorganism during the constant-temperature step is suppressed by adjusting the water activity of the mix.

14. The method according to claim 13, wherein the microorganism is a *Bacillus* bacterium.

15. The method according to any one of claims 1 to 14, wherein the constant temperature step is performed for 2 hours or longer.

16. A method for manufacturing a gelatinous food product comprising:
    i. a preparation step wherein a mix is prepared;
    ii. following said preparation step, a step of heat sterilization wherein the mix is heat sterilized;
    iii. following said heat sterilization step, a constant-temperature step wherein the mix is maintained at a temperature lower than the sterilization temperature and higher than the solidifying temperature; and

    wherein the water activity of the mix at the time of said constant-temperature step is adjusted;

    wherein the proliferation of a *Bacillus* bacterium during the constant-temperature step is suppressed by adjusting the water activity of the mix.

17. The method according to claim 16, wherein the water activity adjusted by preparing the mix in the preparation step.

18. The method according to claim 16 or 17, wherein the water activity of the mix at the time of the constant-temperature step is adjusted to 0.90-0.98.

19. The method according to any one of claims 16 to 18, the heat sterilization step is performed at a temperature of 95ºC or higher.

20. The method according to any one of claims 16 to 19, wherein the constant-temperature step is performed at a temperature of 40-65ºC.

21. The method according to any one of claims 16 to 20, wherein the mix further comprises sugar, and the adjustment of the water activity of the mix is performed by adjusting the content of the sugar.

22. The method according to claim 21, wherein the mix comprises 8-15 wt% of sugar.

23. The method according to claim 21 or 22, wherein the weight ratio of the sugar to the raw material water in the mix is 0.1:1-0.25:1.

24. The method according to any one of claims 16 to 23, wherein the gelatinous food product is a kind of sweets with 40% or more of water content immediately after their completion.

25. The method according to any one of claims 16 to 24, wherein the gelatinous food product is a sweets using bean jam, cream, jam and/or agar and comprises 30% or more of water content immediately after their completion.

26. The method according to any one of claims 16 to 25, wherein the gelatinous food product comprises a raw material derived from egg and/or a raw material derived from milk.

27. The method according to claim 26, wherein the gelatinous food product is custard pudding or milk pudding.

28. The method according to any one of claims 16 to 27, wherein the constant temperature step is performed for 2 hours or longer.