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(57) Abrégé(suite)/Abstract(continued):

container and covering a circumference of the mousse-form solid body, and a lid attached to the opening of the container. The mousse-form solid body has a hardness of 1.0×10^4 N/m² or more and 5.0×10^4 N/m² or less. The viscous liquid has a viscosity of 0.5 Pa·s or more and 10.0 Pa·s or less.

[Name of Document] Abstract

According to the present invention, an encased mousse-form solid food is provided. The encased mousse-form solid food includes a container with an opening, a mousse-form solid body contained inside the container, a viscous liquid contained inside the container and covering a circumference of the mousse-form solid body, and a lid attached to the opening of the container. The mousse-form solid body has a hardness of 1.0×10^4 N/m² or more and 5.0×10^4 N/m² or less. The viscous liquid has a viscosity of 0.5 Pa·s or more and 10.0 Pa·s or less.

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[Name of Document] Specification

[Title of the Invention] ENCASED SOLID FOOD AND METHOD FOR
MANUFACTURING THE SAME

[Technical Field]

5 The present invention relates to an encased solid food
and a method for manufacturing the same.

[Background Art]

10 Conventionally, there has been provided an encased
food which contains an ingredient, such as a vegetable that
can easily collapse during cooking, along with a seasoning
liquid in a sealed state, to prevent the ingredient from
collapsing during transportation.

15 In recent years, as a care food for elderly people or
the like who have difficulty in chewing and swallowing,
there is distributed a food that has been produced by
grinding a solid food and then solidifying and reshaping it
in a mousse-form state. Such a mousse-form food is good in
appearance and is soft enough to easily swallow

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Accordingly, mousse-form foods of this type are distributed in a frozen state in general. Frozen mousse-form foods are thawed and then served for eating.

[Prior Art Reference]

5 [Patent Document]

[Patent Document 1]

Jpn. Pat. Appln. KOKAI Publication No. 2006-55076

[Patent Document 2]

Jpn. Pat. Appln. KOKAI Publication No. 2006-304719

10 [Summary of the Invention]

[Problem to be Solved by the Invention]

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encased mousse-form food that does not require freezing for distribution.

[Brief Description of the Drawings]

5 [FIG. 1] FIG. 1 comprises views illustrating an example of an encased mousse-form solid food.

[FIG. 2] FIG. 2 comprises graphs showing the hardness of mousse-form solid bodies.

[FIG. 3] FIG. 3 comprises model graphs showing the hardness of mousse-form solid bodies and other foods.

10 [Mode for Carrying out the Invention]

Now, an explanation will be given of an example of an encased mousse-form food according to an embodiment, with reference to (a), (b), and (c) of FIG. 1. In FIG. 1, (a) is a perspective view illustrating an encased mousse-form food. In FIG. 1, (b) is a sectional view

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made of a transparent plastic film.

Before being served for eating, the lid 6 is removed from the container 2 by a user with fingers picking up the tongue portion 5. In FIG. 1, (a) illustrates a state where the lid 6 is partly detached from the flange 2a of the container 2.

In FIG. 1, (a) and (b) illustrate the plurality of mousse-form solid bodies 4a to 4f, but only one or more than one mousse-form solid bodies may be contained inside the container 2. Hereinafter, the mousse-form solid bodies 4a to 4f are collectively mentioned as a mousse-form solid body 4. In the case where a plurality of mousse-form solid bodies 4 are contained inside the container 2, these mousse-form solid bodies 4 may be of different types or may be of the same type.

The mousse-form solid body 4 has a hardness of 1.0×10^4 N/m² or more and 5.0×10^4 N/m² or less. The mousse-form solid body 4 is easy for a consumer to swallow.

For example, the

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material particles, and they are mixed with each other, and heated as needed, to form a mousse-form solid body 4 having a specific hardness. Depending on the type of the binding agent, a process, such as heating, may be performed after stirring.

For example, the binding agent may be at least one selected from the group consisting of egg albumen, starch, and dextrin.

In the case of egg albumen and/or starch and/or dextrin, it is preferable to perform a heating process by steaming under conditions including a temperature of 70 to 80°C and a humidity of 100%, for example. In this case, it suffices if the heating time is a time period sufficient to make the temperature of the mousse-form solid body uniform up to the inside and to solidify the mousse-form solid body over the entirety thereof. Thereafter, the mousse-form solid body may be cooled at room temperature or at a lower temperature, and/or cooled in water. Due to this heating, the final product or food may contain egg albumen and/or starch and/or dextrin in a thermally denatured state.

Further, before, during, or after the time period of mixing the material particles with the binding agent, they may be further mixed with desired additives, such as substances used for foods in general, which are, for example, seasonings, such as salt, sugar, soy sauce, and vinegar, and/or food additives

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The hardness of the mousse-form solid body 4 may be measured by use of an apparatus that can measure the compression stress of a substance by linear motion, along with a compression speed of 10 mm/sec and a measurement temperature of $20\pm 2^{\circ}\text{C}$. This measurement is performed by use of a plunger having a diameter of, e.g., 3 mm, under a clearance of, e.g., 3 mm.

Further, the mousse-form solid body 4 provides smooth palate feeling when being eaten. This smooth palate feeling of the mousse-form solid body 4 may be achieved by reducing the diameter of the material particles contained in the mousse-form solid body. The material particles contained in the mousse-form solid body 4 may have a diameter of 1.5 mm, 0.5 mm or less, or 0.3 mm or less, and preferably of 0.1 mm or less.

FIG. 2 shows results of measurement performed on three examples of different types of the mousse-form solid body 4 by use of the above-described apparatus. The measurement was performed as follows: Each mousse-form solid body was cut to have a thickness of 1 cm, and then its hardness was measured in TENSIPRESSER My Boy II system (manufactured by Taketomo Electric Inc.), by use of a plunger having a diameter of 3 mm, along with a measurement temperature of $20\pm 2^{\circ}\text{C}$, a compression speed of 1

