

The invention relates to a continuous process for preparation of post-heat treated cottage cheese products. According to the invention cottage cheese previously mixed with flavouring agents, spices and optionally with other additives is subjected to post-heat treatment at a temperature between 60 and 150° C, cooled to a temperature between 0 and 15° C, formed and coated. According to the invention a homogeneous mixture is prepared from the basic material cottage cheese, spices and other additives, the mixture is subjected to post-heat treatment by a continuous mode of operation in a closed system, then it is cooled and, if desired, formed, coated, provided with surface flavouring and decorative spicing and packed.