Claims

[Claim 1]
A processed grain product that maintains a post-threshing or post-polishing shape, wherein:
a portion of the starch included in the processed grain product is the gelatinized, and the degree of gelatinization is between 15% and 85%;
an externally derived degrading enzyme is included in a state that has enzymatic activity; and
the water content is less than 15%.

[Claim 2]
A processed grain product set forth in claim 1, wherein:
the externally derived degrading enzyme includes at least α-amylase.

[Claim 3]
A processed grain product set forth in claim 2, wherein:
the externally derived degrading enzyme further includes β-amylase and/or glucoamylase.

[Claim 4]
A processed grain product set forth in claim 2, wherein:
the processed grain product includes α-amylase with a lysing enzymatic activity of no less than 10 units/g.

[Claim 5]
A processed grain product set forth in any one of claims 1 through 4, wherein:
a raw material for the processed grain product is non-glutinous rice.

[Claim 6]
A processed grain product set forth in claim 1, wherein:
a raw material for the processed grain product is other than non-glutinous rice; and
the externally derived degrading enzyme includes a degrading enzyme that is at least one selection from a group including cellulase, pectinase, and hemicellulase.

[Claim 7]
A processed grain product set forth in claim 6, wherein:
the processed grain product includes a degrading enzyme of at least one type selected from a group including cellulase, pectinase, and hemicellulase, having lysing enzymatic activity of no less than 10 units/g.

[Claim 8]
A method for manufacturing a processed grain product that maintains a post-threshing or post-polishing shape, and wherein the water content is less than 15%, including:
a step for drying the grains before or after threshing or polishing to adjust the water content to between 4% and 12%;
a step for causing an enzyme solution or enzyme powder that includes a degrading enzyme to contact the grain after drying with the water content of the grain in a range that is maintained at less than 15%.

[Claim 9]
A processed grain product manufacturing method set forth in claim 8, wherein:
the drying of the grain is carried out at a temperature that is no greater than 85°C.

[Claim 10]
A processed grain product manufacturing method set forth in claim 8 or 9, wherein:
the drying of the grain gelatinized is a portion of the starch that is included in the grain.

[Claim 11]
A method for manufacturing a softened processed grain product that maintains a post-threshing or post-polishing shape, including:
a step for drying the grains before or after threshing or polishing to adjust the water content to between 4% and 12%; and
a step for causing an enzyme solution or an enzyme powder that includes a degrading enzyme to contact the grain after drying; and
the grain that has been contacted by the degrading enzyme is heated to soften the grain through an enzymatic reaction.

[Claim 12]
A softened processed grain product manufacturing method set forth in claim 11, wherein:
the heating of the grain into which the degrading enzyme has been introduced is carried out until gelatinizing, after being carried out for at least 10 minutes at less than the boiling temperature as a mixture with water.

[Claim 13]
A softened processed grain product manufacturing method as set forth in claim 11 or 12, wherein:
the softened processed grain product includes no less than 100 mg/100 g of glucose or maltose, and the water content is between 60% and 90%.

[Claim 14]
A softened processed grain product manufacturing method set forth in any of claims 11 through 13, wherein:
the softened processed grain product has a measured value for hardness, at a temperature of 60°C, of between 5.0×10^2 N/m² and 5.0×10^4 N/m².

[Claim 15]
A softened processed grain product, obtained by:
providing a grain, the grain including an externally derived degrading enzyme; and
performing an enzymatic reaction by heating the grain,
wherein the softened processed grain product has a hardness, at a temperature of 60 °C, in a range of 5.0×10^2 N/m² to 5.0×10^4 N/m², and maintains a post-threshing or post-polishing shape.

[Claim 16]
The softened process grain product of claim 15, wherein a water content of the softened processed grain product is in a range of 60% and 90%.

[Claim 17]
The softened process grain product of claim 15, wherein the softened processed grain product includes no less than 100 mg/100 g of glucose or maltose.

[Claim 18]
The softened processed grain product of claim 15, wherein the externally derived degrading enzyme comprises α-amylase.

[Claim 19]
The softened processed grain product of claim 18, wherein the externally derived degrading enzyme further comprises at least one of β-amylase or glucoamylase.