(8) There is an enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and a metal-containing yeast as active ingredients.

(9) The preparation according to (8), which further contains an alkaline agent as an active ingredient.

(10) The preparation according to (9), wherein the alkaline agent is calcium oxide.

(11) The preparation according to any one of (8) to (10), which further contains glucose as an active ingredient.

(12) The preparation according to any one of (8) to (11), wherein the metal-containing yeast is an iron-containing yeast.

(13) The preparation according to (12), wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase.

[0012a] In one aspect, there is provided a method for producing a processed aquatic food, which comprises adding a glucose oxidase and an iron-containing yeast to an aquatic raw material, wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material, wherein said aquatic raw material is selected from the group consisting of shellfish and shrimp.

[0012b] In another aspect, there is provided an enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and an iron-containing yeast as active ingredients, wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase, wherein said property is selected from the group consisting of mouthfeel, fibrous feel and color.

CLAIMS

1. A method for producing a processed aquatic food, which comprises adding a glucose oxidase and an iron-containing yeast to an aquatic raw material, wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material, wherein said aquatic raw material is selected from the group consisting of shellfish and shrimp.

2. The method according to claim 1, which further comprises adding an alkaline agent.

3. The method according to claim 2, wherein the alkaline agent is calcium oxide.

4. The method according to any one of claims 1 to 3, which further comprises adding glucose.

~~5. The method according to claim 1, wherein the aquatic raw material is selected from the group consisting shellfish and shrimp.~~

~~6~~5. The method according to any one of claims 1 to ~~5~~4, wherein the processed aquatic food is a shrimp processed food (prawn processed food) or shellfish processed product.

~~7~~6. An enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and an iron-containing yeast as active ingredients, wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase, wherein said property is selected from the group consisting of mouthfeel, fibrous feel and color.

~~87~~. The preparation according to claim ~~76~~, which further contains an alkaline agent as an active ingredient.

~~98~~. The preparation according to claim ~~87~~, wherein the alkaline agent is calcium oxide.

~~109~~. The preparation according to any one of claims ~~7~~ 6 to ~~98~~, which further contains glucose as an active ingredient.

~~11. The preparation according to claim 7, wherein the property is selected from the group consisting of mouthfeel, fibrous feel and color.~~