

ABSTRACT

An object of the present invention is to provide a food product having a shrimp-like texture that can be used as an alternative to shrimp, the price of which is rising. Mixing
5 starch, konjac flour, cellulose, an alkaline agent, and water, heating the mixture, and freezing the heated product provides a shrimp substitute food product having a shrimp-like texture. For the starch for use, in particular, high-amylose cornstarch and/or wheat starch is preferable.