CLAIMS

1. A method for producing a shrimp substitute food product, the method comprising

mixing 1 to 10 wt% of wheat starch and/or high-amylose cornstarch, 1.5 to 8 wt% of konjac flour, 1 to 7 wt% of cellulose, an alkaline agent, and water,

heating the mixture, and

freezing the heated product.

2. The method for producing a shrimp substitute food product according to claim 1, wherein the amount of the alkaline agent is 0.05 to 0.4 wt%.

3. The method for producing a shrimp substitute food product according to claim 1 or 2, wherein the amount of the starch is 3 to 7 wt%.

4. The method for producing a shrimp substitute food product according to any one of claims 1 to 3, wherein the amount of the konjac flour is 1.5 to 4 wt%.

5. The method for producing a shrimp substitute food product according to any one of claims 1 to 4, wherein the cellulose is a crystalline cellulose preparation.

6. The method for producing a shrimp substitute food product according any one of claims 1 to 5, wherein the alkaline agent is sodium carbonate.

7. The production method according to any one of claims 1 to 6, wherein the amount of the cellulose is 1.5 to 4 wt%.