

[DESCRIPTION]

[Title of Invention] INGREDIENT FREEZING SYSTEM AND METHOD
FOR PRODUCING FROZEN INGREDIENT

[Technical Field]

5 [0001]

The present invention relates to a food freezing system
and a method of producing frozen food.

[Background Art]

[0002]

10 The inventors invented a food processing system that
integrates heating in an intermediate temperature zone and
cooling (see, for example, Patent Literature 1). This
integrated food processing system can remove harshness in
taste without destroying the cells of food, inactivate
15 enzymes in food to prevent a change in the food from aging,
and achieve elimination of microorganisms for sanitary
management of food items by heating in the intermediate
temperature zone. Furthermore, subsequent rapid cooling can
maintain the effect of sterilization from heating by
20 cooling food to the chilled temperature zone (about 2°C).
This enables sterilized food, which has excellent mouthfeel
and quality of taste as well as excellent preservability,
to be provided.

[0003]

25 Demand for frozen food that can be stored for a long
period of time has increased in recent years.

[Citation List]

[Patent Literature]

[0004]

30 [PTL 1] Japanese Patent No. 6010240

[Summary of Invention]

[Technical Problem]

[0005]

35 However, frozen food suffers from outflow of a liquid
within food (syneresis) after thawing. Syneresis results in

degraded taste and mouthfeel and outflow of nutrients in the food. Thus, the problem to be solved by the present invention is to provide a novel freezing system that reduces syneresis from frozen food after thawing in comparison to conventional freezing, and a method of producing frozen food.

[Solution to Problem]

[0006]

The inventors have developed a novel food freezing system that reduces syneresis from frozen food after thawing as a result of diligent research in view of the aforementioned problem. The food freezing system of the invention can cool food to about -60°C to about -90°C , and preferably to -60°C to -89°C in a short period of time (e.g., within about 6 minutes). Frozen food items cooled to a temperature below -60°C within such a short period of time can have fewer cells or tissues destroyed after thawing and less outflow of a liquid (syneresis) from food.

[0007]

In one aspect, the food freezing system of the invention comprises at least two freezing regions and is capable of freezing food efficiently with reduced tissue destruction in the food.

[0008]

The food freezing system of the invention can also be advantageous in being a simple system requiring only simple steps and being capable of enabling long term storage of food without impairing the flavor or outer appearance of the food efficiently without using a special agent or expensive equipment.

[0009]

Since food sterilized by the integrated food processing system described in Japanese Patent No. 6010240 is in a better condition than food that is sterilized by other methods and already in a compromised condition, the effect

of cell destruction, seepage (dripping), and reduced quality due to freezing would be reflected notably in food. For this reason, freezing according to the freezing system of the invention is preferably freezing of food that has
5 been sterilized with an integrated food processing system.
[0010]

For example, the present invention provides the following.

[0011]

10 (Item 1)

A food freezing system for freezing food, the food freezing system comprising:

freezing units for freezing the food; and

a transporting unit for transporting the food to the
15 two or more freezing units;

wherein the freezing units are configured to cool the food with cold air of about -60°C to about -90°C .

[0012]

(Item 2)

20 The freezing system according to item 1, wherein the freezing units are configured to blow cold air of about -60°C to -89°C .

[0013]

(Item 3)

25 The freezing system according to item 1 or 2, further comprising a precooling unit for cooling food prior to freezing the food,

wherein the transporting unit transports the food to the precooling unit and then to the freezing units in order.

30 [0014]

(Item 4)

The freezing system according to item 3, wherein the precooling unit comprises at least a first precooling unit and a second precooling unit in order of transport of the
35 food, wherein the first precooling unit and the second

precooling unit are configured to be cooled with cold air of different temperatures.

[0015]

(Item 5)

5 The freezing system according to item 3, wherein the precooling unit comprises at least a first precooling unit, a second precooling unit, and a third precooling unit in order of transport of the food, wherein the first precooling unit and the second precooling unit are
10 configured to be cooled with cold air of different temperatures, and the second precooling unit and the third precooling unit are configured to be cooled with cold air of different temperatures.

[0016]

15 (Item 6)

 The freezing system according to item 5, wherein the third precooling unit is configured to be cooled with cold air of about -25°C to about -45°C.

[0017]

20 (Item 7)

 The freezing system according to any one of items 4 to 6, wherein the first precooling unit is configured to be cooled with cold air of about -25°C to about -45°C.

[0018]

25 (Item 8)

 The freezing system according to any one of items 4 to 7, wherein the second precooling unit is configured to be cooled with cold air of about -60°C to about -90°C.

[0019]

30 (Item 9)

 The freezing system according to item 5, wherein cold air in the second precooling unit has a lower temperature than cold air in the first precooling unit and the third precooling unit.

35 [0020]

(Item 10)

The food freezing system according to any one of items 4 to 9, wherein the food freezing system further comprises at least one air curtain generating mechanism for generating an air curtain between adjacent precooling units.
[0021]

(Item 11)

The freezing system according to any one of items 1 to 10, wherein the freezing units comprise a plurality of air blowing vents for blowing cold air toward the transporting unit along a direction of transport of the transporting unit, and an orientation of the air blowing vents is configured to be an orientation against the direction of transport of the transporting unit.

15 [0022]

(Item 12)

The food freezing system according to item 11, wherein the orientation of the air blowing vents is against the direction of transport of the transporting unit and is tilted at an angle of about 30° to about 60°.

20 [0023]

(Item 13)

The food freezing system according to item 11 or 12, wherein the air blowing vents are provided at a lower portion of the transporting unit.

25 [0024]

(Item 14)

The food freezing system according to item 13, wherein the air blowing vents are provided at both an upper portion and a lower portion of the transporting unit.

30 [0025]

(Item 15)

The food freezing system according to item 14, wherein the air blowing vent at the upper portion is provided so as to be tilted with respect to a direction that is

35

orthogonal to the direction of transport of the transporting unit, and

the air blowing vent at the lower portion is provided so as to intersect a tilt of the air blowing vent at the upper portion.

[0026]

(Item 16)

The food freezing system according to item 15, wherein orientations of tilts of the air blowing vents are configured to alternate along the direction of transport of the transporting unit.

[0027]

(Item 17)

The food freezing system according to any one of items 1 to 16, wherein the transporting unit is configured to transport the food so that the food passes through the freezing units within about 6 minutes from entering the food freezing system.

[0028]

(Item 18)

A food processing system, comprising:

(1) a heating unit comprising a heating mechanism for indirectly heating food; and

(2) the food freezing system according to any one of items 1 to 6;

wherein the transporting unit transports the food through the heating unit and the food freezing system.

[0029]

(Item 19)

The food processing system according to item 18, wherein the heating mechanism is present only below the transporting unit and is configured to release a heat mediating substance downward, and the heating unit comprises an air blowing mechanism configured to blow air in a direction that is not toward the transporting unit.

[0030]

(Item 20)

The food processing system according to item 19,
wherein the heating unit comprises a temperature sensor in
5 the vicinity of the transporting unit, and the heating
mechanism is intermittently driven by the temperature
sensor.

[0031]

(Item 21)

10 A method of producing frozen food, comprising a
processing step for freezing food using the food freezing
system according to any one of items 1 to 17 or the food
processing system according to any one of items 18 to 20.

[0032]

15 (Item 22)

The method of producing according to item 21, wherein
the food is cut vegetables.

[Advantageous Effects of Invention]

[0033]

20 The present invention provides a food freezing system
resulting in reduced syneresis after thawing compared to
conventional frozen food, and a method of producing frozen
food using such a food freezing system.

[Brief Description of Drawings]

25 [0034]

[Figure 1] Figure **1** shows an example of a configuration of
the food freezing system of the invention.

[Figure 2] Figure **2** shows another example of a
configuration of the food freezing system of the invention.

30 [Figure 3] Figure **3** shows an example of a food processing
system combining a food preprocessing (sterilization) unit
and a food freezing system.

[Figure 4] Figure **4** shows an example of a configuration of
a heating unit in a food preprocessing (sterilization) unit.

35 [Figure 5] Figure **5** shows an example of a flow of the

method of producing food of the invention.

[Figure 6] Figure **6** shows a configuration of a first freezing unit comprising a first precooling unit (first chamber), a second precooling unit (second chamber), and a third precooling unit (third chamber).

[Figure 7] Figure **7** shows a configuration of a first freezing unit comprising a first precooling unit (first chamber), a second precooling unit (second chamber), and a third precooling unit (third chamber), wherein the first precooling unit (first chamber) and the second precooling unit (second chamber), and the second precooling unit (second chamber) and the third precooling unit (third chamber) are partitioned with an air curtain, and the first freezing unit and the second freezing unit are partitioned with a partition wall.

[Figure 8] Figure **8** is a diagram showing an example of a configuration where air blowing vents of an air blowing mechanism are provided at both above and below the food that passes through the transporting unit. Figure **8(a)** shows a front view, and Figure **8(b)** shows a partial enlarged view of Figure **8(a)**.

[Figure 9] Figure **9** is a top view showing an example of a configuration where air blowing vents of an air blowing mechanism are provided at both above and below the food that passes through the transporting unit. Figure **9(a)** shows a top view, and Figure **9(b)** shows a partial enlarged view of Figure **9(a)**.

[Figure 10] Figure **10** is a top view showing another example of a configuration where air blowing vents of an air blowing mechanism are provided at both above and below the food that passes through the transporting unit.

[Figure 11] Figure **11** is a diagram showing an example of a configuration where air blowing vents of an air blowing mechanism are provided below the food that passes through the transporting unit. Figure **11(a)** shows a front view, and

Figure **11(b)** shows a top view.

[Figure 12A] Figure **12A** shows a 500× microscope picture of unprocessed raw broccoli.

[Figure 12B] Figure **12B** shows a 500× microscope picture of
5 broccoli after preprocessing in the food preprocessing
(sterilization) unit (Figure **4**).

[Figure 12C] Figure **12C** shows a 500× microscope picture of broccoli whose tissue shown in Figure **12B** was frozen at -60°C in 5 minutes and then thawed.

10 [Figure 12D] Figure **12D** shows a 500× microscope picture of broccoli whose tissue shown in Figure **12B** was frozen at -35°C to -45°C over 15 to 20 minutes and then thawed.

[Description of Embodiments]

[0035]

15 The present invention is described hereinafter while disclosing the best mode thereof. Throughout the entire specification, a singular expression should be understood as encompassing the concept thereof in the plural form, unless specifically noted otherwise. Thus, singular
20 articles (e.g., "a", "an", "the", and the like in the case of English) should also be understood as encompassing the concept thereof in the plural form, unless specifically noted otherwise. The terms used herein should also be understood as being used in the meaning that is commonly
25 used in the art, unless specifically noted otherwise. Thus, unless defined otherwise, all terminologies and scientific technical terms that are used herein have the same meaning as the general understanding of those skilled in the art to which the present invention pertains. In case of a
30 contradiction, the present specification (including the definitions) takes precedence.

[0036]

The terms used herein are defined hereinafter.

[0037]

35 As used herein, "food" refers to any object that can be

consumed by humans. Food that has not been processed by heating at 90°C or higher is especially referred to as "fresh food".

[0038]

5 As used herein, "about" refers to a range of $\pm 10\%$ of the numerical value described thereafter.

[0039]

As used herein, "intermediate temperature zone" refers to temperatures from 45°C to 90°C.

10 [0040]

As used herein, "indirect heating" refers to releasing of a heat mediating substance such as steam from a supplying unit so that the direction of movement of the heat mediating substance is altered before arriving at a subject to be heated from the supplying unit, when heating the subject to be heated by having the heat mediating substance make contact therewith.

[0041]

20 As used herein, "direct heating" refers to releasing of a heat mediating substance such as steam from a supplying unit so that the direction of movement of the heat mediating substance is not altered before arriving at a subject to be heated from the supplying unit, when heating the subject to be heated by having the heat mediating substance make contact therewith.

[0042]

As used herein, "direct cooling" refers to sending cold air toward a subject to be cooled with an air blowing mechanism such as a fan.

30 [0043]

As used herein, "indirect cooling" refers to cooling without using an air blowing mechanism such as a fan other than a cooling mechanism, or sending cold air without directing the air to a subject to be cooled even if cold air is sent with an air blowing mechanism.

[0044]

As used herein "vicinity of a transporting unit" refers to an area at or within about 30 cm from the transporting unit.

5 [0045]

As used herein, "steam" refers to gas comprising water droplets.

[0046]

As used herein, "sterilize" refers to the live common
10 bacteria count being 10^5 cfu/g (mL) or less in a test by a standard agar plate culture method, or E. coli being negative (less than 10 cfu/g (mL)) in a test by BGLG medium method, immediately after food processing.

[0047]

15 As used herein, "integrated" refers to physical continuity between systems or elements with each other via a transport path.

[0048]

As used herein, "downward" refers to a direction that
20 forms a 0° to 90° angle with respect to the vertically downward direction.

[0049]

As used herein, "quick-freezing" refers to freezing
resulting in a temperature at the center of target food
25 reaching -5°C or lower in about 5 minutes.

[0050]

Preferred embodiments of the present invention are described below. Embodiments described below are provided to facilitate the understanding of the present invention.
30 It is understood that the scope of the present invention should not be limited to the following descriptions. Thus, it is apparent that those skilled in the art can make appropriate modifications within the scope of the present invention by referring to the descriptions herein. It is
35 also understood that the following embodiments of the

present invention can be used independently or as a combination thereof.

[0051]

Throughout the entire specification, the same reference
5 numbers are used for the same constituent elements.

[0052]

(Freezing system)

The food freezing system of the invention is configured to cool (freeze) food to about -60°C to about -90°C ,
10 preferably to -60°C to -89°C in a short period of time (e.g., within about 6 minutes). The food freezing system of the invention may be a system that freezes food in a single freezing unit, or a system comprising two or more freezing units comprising a precooling unit and a freezing unit. It
15 is particularly preferable to provide a precooling unit for food with a large volume to be processed.

[0053]

Figure **1** shows an example of a configuration of the food freezing system of the invention.

20 [0054]

In the example shown in Figure **1**, the food freezing system **1** of the invention comprises two freezing units, i.e., a first freezing unit **100A** on the feeding section side and a second freezing unit **100B** on the exit side, and
25 a transporting unit **200**. The freezing unit **100A** on the feeding section side corresponds to a precooling unit. In the example shown in Figure **1**, the number of freezing units is two, but the present invention is not limited thereto. The number of freezing units can be one (i.e., does not
30 comprise a precooling unit), or any integer that is two or greater. For example, freezing systems comprising three freezing units or four freezing units are also within the scope of the present invention.

[0055]

35 In one embodiment, the temperature inside the second

freezing unit **100B** is lower than the temperature of the first freezing unit **100A**. In one embodiment, the temperature of cold air for freezing food in the second freezing unit **100B** is lower than the temperature of cold
5 air for freezing food in the first freezing unit **100A**. In a certain embodiment, the temperature of cold air in the first freezing unit **100A** can be, for example, about -25°C to -40°C, and the temperature of cold air in the second freezing unit **100B** can be, for example, about -55°C to
10 about -60°C, about -60°C to about -90°C, about -60°C to about -80°C, about -60°C to about -70°C, -60°C to -89°C, -60°C to -70°C, about -60°C, -60°C, or the like. Although not intending to be bound by any theory, freezing food at a temperature of -60°C or lower is sufficient for
15 inactivating an enzyme within the food, so that such a temperature is preferable for retaining quality of the food after thawing. A food freezing temperature higher than -90°C is preferable because a change in the tissue structure of food is inhibited (e.g., freezing food to or below -90°C
20 can result in a structural change, such as twisting of tissue in the food).

[0056]

In this manner, the system can be configured so that food undergoes a plurality of stages of freezing steps
25 through a plurality of freezing units. A plurality of freezing units can also be configured to freeze food in stages so that the food is frozen at a lower temperature as the food is transported on the transporting unit **200**. Such freezing in stages can avoid rapid changes in the food
30 surface temperature due to freezing, and therefore freeze food in an energy efficient manner.

[0057]

In a preferred embodiment, the first refrigerant of the first freezing unit **100A** is different from the second
35 refrigerant of the second freezing unit **100B**. While both

the first refrigerant and the second refrigerant can be a common refrigerant that is available in the art, the second refrigerant can have a better temperature conversion efficiency as compared to the first refrigerant.

5 [0058]

In the freezing system of the invention, food is moved by a transporting unit continuously within a freezing unit and is discharged, without stagnating at a single location. The time it takes for food to pass through the freezing
10 system **1** is about 6 minutes or less, preferably about 5 to about 6 minutes, and more preferably about 5 minutes. Swelling due to moisture contained in food freezing can be suppressed by quick-freezing without expending time in this manner, so that syneresis (component outflow) from food
15 upon thawing and deterioration in quality resulting therefrom can be prevented. The time it takes for food to pass through the freezing system **1** can be appropriately adjusted by those skilled in the art depending on the thermal conductivity or size of the food. When freezing by
20 the freezing system **1** is completed, the temperature up to the center part of the food can be about -5°C.

[0059]

Processing with a single freezing unit may be inefficient for reducing the temperature at the center of
25 food to -5°C in about 6 minutes or less such as in about 5 minutes as described above, because the temperature of the surrounding space is an obstructing factor resulting in a significant decrease in the efficiency of heat exchange, which leads to an unnecessary need to and risk of cooling
30 the residual space. Thus, a freezing system comprising at least two freezing units including a precooling unit can be preferable. Meanwhile, a freezing system comprising a single freezing unit can avoid a decrease in the efficiency of heat exchange in the present invention as described in
35 detail below. Thus, the present invention is not limited to

a freezing system comprising at least two freezing units.

[0060]

(Transporting unit)

The food freezing system **1** comprises the transporting
5 unit **200** for transporting food through the first freezing
unit **100A** and the second freezing unit **100B** on the exit
side. The configuration of the transporting unit **200** is not
particularly limited, as long as it has a function of
continuously moving food.

10 [0061]

It can be advantageous to freeze food while having the
food move for uniformly processing a large quantity of food
at a consistent temperature. For example, when food is
processed at rest, there would be a difference in the
15 processing temperature for each food due to variation in
temperatures in the processing space. Meanwhile, processing
while moving food along in the direction of transport of
the food can eliminate the difference for each food due to
variation in the temperature in the space.

20 [0062]

The transporting unit **200** preferably transports food
through the first freezing unit **100A** and the second
freezing unit **100B** at a constant speed. In a certain
embodiment, the transporting unit **200** has an adjusting
25 mechanism for adjusting the constant speed. The adjusting
mechanism may be capable of automatically adjusting the
constant speed, adjusting the speed to a manually set speed,
or both. This allows the transporting unit **200** to be
configured to transport food such that the food passes
30 through the inside of the first freezing unit **100A** and/or
the second freezing unit **100B** for a desired period of time.
In a certain embodiment, the transporting unit **200** is
preferably a conveyor belt. In a certain embodiment, the
transporting unit **200** has a through hole. For example, the
35 transporting unit **200** with a through hole may be a meshed

conveyer belt. A system may have multiple transporting unit
200. Multiple transporting units **200** in parallel can
increase the amount of food processed per unit time to
enhance the processing capability of the system of the
5 invention. Food may be transported directly on the
transporting unit **200** or transported by the transporting
unit **200** in a container containing food. In such a case, a
ventilated container is preferably used. A ventilated
container is, for example, a container with a through hole
10 on the bottom and/or side surface. Such a container can be,
for example, a container comprising a ventilated meshed
member on the bottom and/or side surface. Inclusion of a
through hole and/or meshed member in the transporting unit
200 and/or container can cause heat to equally affect each
15 food.

[0063]

The food transporting speed is adjusted so that the
time it takes for the food to pass through a freezing unit
is about 6 minutes (preferably about 5 minutes) or less. If
20 there is a slight difference depending on the mass or
thermal penetration rate of food, the processing time
during which the food passes through the freezing unit can
be adjusted to not exceed about 6 minutes (preferably 5
minutes) by adjusting the cooling temperature of the
25 freezing unit at the initial stage (e.g., first freezing
unit). In some embodiments, the length of a freezing unit
is about 6 m to about 12 m, and the freezing time is about
2 minutes to about 6 minutes, so that the transport speed
is about 1 m to about 6 m per minute and can be freely set
30 within this range. However, the range described above is
merely a specific example. The present invention is not
limited thereto. The optimal transport speed in accordance
with the type or size of food can be determined so that the
core temperature of the food decreases to a suitable
35 temperature at a suitable temporal gradient.

[0064]

In some embodiments, food is continuously moved to a feeding section, the first freezing unit **100A**, the Second freezing unit **100B**, and unloading section in this order by
5 the transporting unit **200**. The transporting unit **200** is preferably a conveyor belt. The speed of the transporting unit **200** can be automatically adjusted to a suitable value in accordance with the size of each piece of food placed at the feeding section, the shape of the food, freezing
10 conditions of the first freezing unit **100A**, or freezing conditions of the second freezing unit **100B**.

[0065]

Food that was initially frozen at the first cooling unit **100A** is already processed to have a temperature of -
15 3°C to -3.5°C at the center of the food unlike the initial freezing condition in common freezing. The swelling rate of moisture within the cell membrane can be suppressed without destroying the cell membrane of food within about 5 minutes by processing such food that is already processed to have a
20 temperature of -3°C to -3.5°C at the center with cold air of, for example, -60°C in the second cooling unit **100B** for cooling at an even cooler temperature.

[0066]

The shape of the freezing unit of the invention is
25 typically, but is not limited to, a rectangle with transport of food in the horizontal direction. For example, the freezing unit may be a vertically moving unit having a first cooling unit on top and a second cooling unit on the bottom. In a vertically moving unit, food may be moved up
30 and down vertically or in series, or moved vertically in parallel, for example, in a spiral.

[0067]

In a representative embodiment, the distance from a feeding entrance to the exit is about 6 meters in a
35 horizontal food freezing system, and the length of a first

cooling unit and a second cooling unit can be about 3 meters each. The transport path can move food so that the food passes each cooling unit in about 2.5 minutes.

[0068]

5 If the center temperature does not reach -5°C by processing food for about 5 to 6 minutes in two cooling units due to the property of quantity of the food, a third cooling unit can be added. The length of the third cooling unit can be approximately the same as the length of the first cooling unit and the second cooling unit. For example, the first cooling unit to the third cooling unit can be about 3 m each, cold air in the first cooling unit can be about -20°C to -45°C , cold air in the second cooling unit can be about -60°C , and cold air in the third cooling unit can be about -80°C . In this regard, the time for passing the entire cooling system can be about 5 to 6 minutes even after adding a third cooling unit.

[0069]

20 When processing a large quantity of food to be frozen, the distance from the feeding entrance to the exit may be about 9 m (each freezing unit is about 4.5 m), about 12 m (each freezing unit is about 6 m), or the like. Even in such a case, the time for passing each freezing unit is about 2.5 to 3 minutes, and processing as a whole is completed in about 5 to 6 minutes.

[0070]

(Precooling unit)

30 In a preferred embodiment, the food freezing system of the invention can comprise a freezing unit for precooling (e.g., freezing unit **100A** of Figure **1**; also referred to as a "precooling unit" herein) closer to the feeding section side than to a freezing unit for the main freezing (e.g., freezing unit **100B** of Figure **1**). In a preferred embodiment, the precooling unit of the invention can further comprise a first precooling unit and a second precooling unit with

different cooling temperatures, in order from the feeding section side. The first precooling unit may have a higher cooling temperature, or the second precooling unit may have a higher cooling temperature between the first precooling unit and the second precooling unit, but preferably the first precooling unit has a higher cooling temperature. Adhesion of food to a transport belt can be prevented by setting a first precooling unit to have a higher cooling temperature in this manner. If food is cooled rapidly, the food is damaged after adhering to a transport belt. In a preferred embodiment, the cooling temperature in a first precooling unit can be about -20°C to -45°C , and preferably about -35°C to about -45°C . A cooling temperature in a first precooling unit of about -35°C to about -45°C is preferable, as a cooling temperature of the first precooling unit, since food is not cooled rapidly so that food would not adhere to a transport belt.

[0071]

The cooling temperature in the second precooling unit of the invention can be about -55 to about -60°C , about -60°C to about -90°C , about -60°C to about -80°C , about -60°C to about -70°C , -60°C to -89°C , -60°C to -70°C , about -60°C , -60°C , or the like. The cooling temperature in a second precooling unit is preferably about -60°C to about -90°C or -60°C to -89°C , and more preferably -60°C .

[0072]

In a preferred embodiment, the precooling unit of the invention can comprise a first precooling unit (first chamber), a second precooling unit (second chamber), and a third precooling unit (third chamber) in this order from the feeding entrance side (Figure **6(a)**). The first precooling unit and the second precooling unit are each cooled at different temperatures. The specific temperature, etc. is described above. The cooling temperature in the third precooling unit is a temperature that is different

from that of the adjacent second precooling unit, which may be higher or lower than that of the second precooling unit. The cooling temperature in the third precooling unit is preferably higher than the cooling temperature of the second precooling unit. Such a temperature can be about -20°C to -45°C, and preferably about -35°C to about -45°C (Figure **6(b)**). The cooling temperatures of the first precooling unit and the third precooling unit may be the same or different. Although not intending to be bound by any theory, food can be efficiently cooled by varying the cooling temperature of the third precooling temperature from that of the second precooling temperature in this manner.

[0073]

In a particularly preferred embodiment, the precooling unit of the invention comprises at least a first precooling unit, a second precooling unit, and a third precooling unit, and the cooling temperatures in the first precooling unit and the third precooling unit are higher than the cooling temperature of the second precooling unit. By first lowering and then raising the cooling temperature in the precooling stage in this manner, the efficiency of freezing food can be increased, and the effect of freezing can be made uniform on food. In a preferred embodiment, the precooling unit of the invention comprises a first precooling unit for cooling food at about -35°C to about -45°C, a second precooling unit for cooling food at about -60°C, and a third precooling unit for cooling food at about -35°C to about -45°C.

[0074]

(Partition wall or air curtain)

A freezing unit and a freezing unit (e.g., the first freezing unit **100A** and the second freezing unit **100B**), or a first precooling unit, a second precooling unit, and a third precooling unit in a precooling unit (**100A**), may be

partitioned with a partition wall or an air curtain. In a preferred embodiment, freezing units in the freezing system of the invention can be partitioned with an air curtain (Figure 2). In the example shown in Figure 2, the food freezing system 1 further comprises an air curtain generating mechanism 300 for generating an air curtain. An air curtain can insulate two adjacent freezing units (e.g., the first freezing unit 100A and the second freezing unit 100B) from each other to prevent each of the refrigerants in the two adjacent freezing unit from mixing.

[0075]

The air curtain generating mechanism 300 of the invention can be a mechanism for blowing air in an approximately vertical direction from an air blowing vent provided at an upper portion and/or a lower portion of a freezing unit. A virtual insulation wall can be formed with such a mechanism by separating air in the left and right directions by convection of blown air.

[0076]

The air curtain generating mechanism 300 of the invention can preferably adjust the angle of blowing out air from an air blowing vent provided at an upper portion and/or a lower portion of a freezing unit, so that the air blowing orientation is in the opposite direction of the direction of travel of food. Such a configuration can suppress disturbance in convection of air generated by air blown out colliding with food passing through a frozen unit via a transporting unit or the like. As a result, a thermal condition in the first freezing step can be inhibited from intervening the second freezing step. Furthermore, the mechanism can be configured so that the angle at which air is blown out from the air blowing vent at a lower portion is more angled, with respect to the direction of travel of food, relative to the angle at which air is blown out from the air blowing vent at an upper portion, and air is blown

out simultaneously from the air blowing vents at an upper portion and a lower portion. By blowing air from an air blowing vent in the opposite direction from the direction of travel of food in this manner, air in the first freezing unit, which has a higher temperature than air in the second freezing unit, is prevented from flowing into the second freezing unit by blowing air in the opposite direction. This as a result can inhibit changes in retained heat in each of the first freezing unit and the second freezing unit.

[0077]

When cooling units are partitioned with an air curtain, the temperature in the first cooling unit around the air curtain decreases more compared to the vicinity of the feeding entrance, and the temperature in the second cooling unit around the air curtain increase more compared to the vicinity of the exit to form a temperature gradient in the first cooling unit and the second cooling unit around the air curtain. This allows the cooling temperature to transition smoothly as the food moves from the first cooling unit to the second cooling unit to further alleviate damage to cells of the food. Furthermore, heat can be shielded by convection because heat does not have mass. Thus, an existing freezing apparatus can be modified, and the position of an air curtain generating mechanism can be adjusted readily at a low cost.

[0078]

If there are three or more freezing units, the food freezing system **1** may comprise an air curtain generating mechanism **300** in at least one of the plurality of regions between freezing units, and a partition wall in other regions. In a preferred embodiment, the precooling unit (first freezing unit) **100A** and the second freezing unit may be partitioned with a partition wall, and the first precooling unit (first chamber) and the second precooling

unit (second chamber) and/or the second precooling unit (second chamber) and the third precooling unit (third chamber) in the precooling unit may be partitioned with an air curtain (Figure 7).

5 [0079]

(Air blowing mechanism)

The freezing units **100A** and **100B** may each comprise an air blowing mechanism. Any air blowing mechanism can be used, as long as it is used in an air blower or air conditioner such as a sirocco fan, turbo fan, airfoil fan, or cross flow fan. The air blowing mechanism comprises an air blowing vent for blowing air sent from an air blower or air conditioner to within a freezing unit. The configuration of the air blowing mechanism is not particularly limited in terms of the number, position, or direction thereof, or the like. The air blowing mechanism may be at the upper portion, lower portion, or side of the freezing unit. Air blowing mechanisms may be at multiple locations at the upper portion, lower portion, or side of the freezing unit, or at another location. An air blowing vent of an air blowing mechanism in a freezing unit is not particularly limited in terms of the number, position, or direction thereof, or the like. The air blowing vent may be at the upper portion, lower portion, or side of the transporting unit. Air blowing vents may be at multiple locations at the upper portion, lower portion, or side of the transporting unit, or at another location. The direction towards which an air blowing vent of an air blowing mechanism blows air in a freezing unit may be in a direction toward food or a direction that is not toward food. The strength of air blown by an air blowing mechanism is not limited, as long as food can be sufficiently cooled. The strength may be constant or variable. For example, in a certain embodiment, a freezing unit has a freezing mechanism on the side, and an air blowing mechanism (fan)

10
15
20
25
30
35

on the upper portion.

[0080]

Preferably, food is cooled in a freezing unit by directing cold air directly onto food. Specifically, an air blowing vent of an air blowing mechanism (e.g., fan) equipped in a freezing unit blows air toward food. This enables food to be quickly frozen.

[0081]

In one embodiment, air blowing vents of an air blowing mechanism are provided at both above and below the food transported by a transporting unit as shown in Figure 8. Such a configuration enables efficient cooling of food. Preferably, the orientation of an air blowing vent is an orientation against the direction of transport of a transporting unit. Such a configuration can efficiently cool food because air blown out from an air blowing vent would hit the food transported by the transporting unit with great force. Still more preferably, the orientation of an air blowing vent is tilted at an angle in the range of greater than about 0° and less than about 90° with respect to the orientation against the direction of transport of the transporting unit when the orientation in the vertical direction is 0°. The tilt angle can be any angle that would not obstruct the food transported on a transporting unit from traveling. Still more preferably, the orientation is tilted at an angle of about 3° to about 30°, and particularly preferably 3° to about 18° (angles $\alpha 1$ and $\alpha 2$ shown in Figure 8). A tilt angle in this range enables efficient cooling of food while maintaining smooth transport of the food. While the tilt angle of the upper air blowing vent and the tilt angle of the lower air blowing vent are the same in the embodiment shown in Figure 8, the present invention is not limited thereto. The tilt angle of the upper air blowing vent and the tilt angle of the lower air blowing vent may be different from each other.

[0082]

As shown in Figure **9**, an air blowing vent of an air blowing mechanism can be provided so as to be tilted with respect to the direction that is orthogonal to the direction of transport of a transporting unit, and the orientation of the air blowing vent provided at the upper portion can be provided so as to intersect with the orientation of the air blowing vent provided at the lower portion. More preferably, the orientation of an air blowing vent is tilted at an angle of about 3° to about 30° and particularly preferably about 3° to about 24° (angles β_1 and β_2 shown in Figure **9(b)**) when the orientation that is orthogonal to the direction of transport is 0° .

[0083]

The orientation of air supplied to food can generate a small random air flow near the surface of the food by providing air blowing vents so that the orientation of the upper air blowing vent intersects with the orientation of the lower air blowing vent at a predetermined tilt angle. As a result, the effect of stirring air within a freezing unit is improved to enable more efficient and uniform cooling of food. In the embodiment shown in Figure **9**, the tilt angle of the upper air blowing vent and the tilt angle of the lower air blowing vent are the same, but the present invention is not limited thereto. For example, the tilt angle of the upper air blowing vent and the tilt angle of the lower air blowing vent may be different from each other. Further, the orientation of tilt of multiple air blowing vents provided at the upper portion and the lower portion along the direction of transport with respect to the direction that is orthogonal to the direction of transport of a transporting unit may all be the same orientation as shown in Figure **9(a)**, or the orientation of tilt may be alternated as shown in Figure **10**. By alternating the orientation of tilt in this manner, the effect of stirring

air within a freezing unit improves more effectively to enable more efficient and uniform cooling of food.

[0084]

The embodiments shown in Figures **8** and **9** are suitable for cooling large food, especially food in a block form or the like, but the present invention is not limited thereto. For example, the embodiments may be applied to small food such as food in a particulate form.

[0085]

In another embodiment, an air blowing vent of an air blowing mechanism is provided below the food transported by a transporting unit as shown in Figure **11**. The embodiment shown in Figure **11** is suitable especially for cooling small food in a particulate form or the like. By blowing air toward food only from an air blowing vent provided at a lower portion of a transporting unit in this manner, food can soar up by the air. As a result, adhesion of food to be cooled with a transport belt can be further reduced. The orientation of an air blowing vent is preferably an orientation against the direction of transport of a transporting unit in the same manner as Figure **8**. Such a configuration can efficiently cool food because air blown out from an air blowing vent would hit the food transported by the transporting unit with great force. In this embodiment, the orientation of the air blowing vent is provided to be parallel to the direction that is orthogonal to the direction of transport of the transporting unit as shown in Figure **11(b)**, but the present invention is not limited thereto. For example, the orientation of the air blowing vent can be tilted with respect to the direction that is orthogonal to the direction of transport of the transporting unit as shown in Figure **9**.

[0086]

(Others)

In a certain embodiment, the freezing unit **100A** and/or

100B comprises a sensor. A sensor quantifies and transmits information related to the condition inside the freezing unit. Information related to the condition inside the freezing unit may be transmitted to an administrative unit or another part of a system (e.g., transporting unit **200**). Examples of the sensor include temperature sensors and humidity sensors. The position of the sensor is not limited, but it can be advantageous for controlling the system to dispose the sensor preferably in the vicinity of the transporting unit **200** that penetrates the freezing unit so that the temperature of food to be cooled can be measured accurately.

[0087]

Each of the freezing units **100A** and **100B** may be, for example, an air quick-freezer or a liquid quick-freezer, but can be preferably an air quick-freezer. A representative example of a liquid quick-freezer uses cooling by liquid nitrogen. However, the temperature thereof is constant, so that it is difficult to set the initial temperature. The processing capacity can be restricted in a multi-stage configuration for cooling with liquid nitrogen, but an air quick-freezer can be preferable in view of the cost.

[0088]

Food can be subjected to preprocessing such as washing or sterilization prior to being placed in a food freezing system. Preprocessing such as sterilization can be a preprocessing method that is commonly used such as blanching. Figure **3** shows an example of a food processing system combining a food preprocessing (sterilization) unit for preprocessing food and a food freezing system of the invention. As shown in Figure **3**, a food processing (sterilization) unit **400** comprises a heating unit **410** comprising a heating mechanism for heating food, a cooling unit **420** comprising a cooling mechanism for cooling the

food heated by the heating unit **410**, and a transporting unit **430** for transporting the heated food through the heating unit **410** and the cooling unit **420** to the food freezing system **1**. While the food preprocessing (sterilization) unit **400** and the food freezing system **1** are shown together in Figure **3** for convenience, the food preprocessing (sterilization) unit **400** and the food freezing system **1** may be physically separated independent systems, or a continuous system sharing a transporting unit.

[0089]

(Heating unit)

As shown in Figure **4**, the preprocessing (sterilization) unit **400** comprises the heating unit **410** comprising a heating mechanism **411** for heating food. The configuration of the heating unit **410** and the heating mechanism **411** is not limited, as long as food can be heated to a desired temperature. The transporting unit **430** penetrates through the heating unit **410**. Food is heated while the food is transported by the transporting unit **430** within the heating unit **410**. It is desirable that food is quickly heated to a desired temperature and stably maintained thereafter at the desired temperature. Any heating unit can be used as the heating unit **410**, as long as the temperature can be adjusted, such as a heating unit that is commonly used in cooking food items or a thermostatic tank with a humidifying function. To be compatible with various types of food, the shape of the heating unit **410** is preferably, but is not limited to, a tunnel shape or a box shape that extends along the direction of transport of food.

[0090]

Preferably, the preprocessing (sterilization) unit **400** can quickly heat and stably maintain food at the intermediate temperature zone. Heating at the intermediate temperature zone can remove harshness in taste and/or inactivate enzymes (examples thereof include, but are not

limited to, glycolytic enzymes such as pectinase and cellulase, oxidases such as glucose oxidase, and the like), and/or sterilize food without destroying cells or tissue of the food. On the other hand, heating at a temperature above
5 100°C (heating using boiling water or flame) is not preferred in the present invention because cells of food are destroyed, resulting in an outflow of umami components from the cells.

[0091]

10 The heating mechanism **411** heats food, preferably by releasing heat inside the heating unit **410**. In one embodiment, heat can be mediated by a high temperature substance that can heat food by contacting the food. Heat released inside a heating unit **410** can raise the
15 temperature inside the heating unit **410** to heat food.

[0092]

In a representative embodiment, the heating unit **410** indirectly heats food. With direct heating, heat mediating substances in contact with food are separated into a heat
20 mediating substance from a supplying unit with a relatively high temperature that directly contacts the food and a heat mediating substance with a relative low temperature that is circulated in convection in the heating unit. The temperature difference thereof is significant such that it
25 is difficult to stably maintain a temperature for heating food. In comparison, "indirect" heating can stably maintain the temperature for heating food because the temperature difference in heat mediating substances in contact with food is small. Further, indirect heating can readily heat
30 food at a constant temperature, for example, by intermittently supplying heat with a constant temperature (e.g., 98°C steam). Thus, a complex mechanism for finely controlling the temperature of a heat mediating substance would not be required. As a result, cost reduction can also
35 be achieved. On the other hand, an intermittently supplied

heat mediating substance in direct heating cannot achieve consistent heating of food in some cases as a result of a significant difference in the temperature for heating food in the presence and absence of a heat mediating substance with a relatively high temperature that directly contacts the food, i.e., while a heat mediating substance is supplied and while supply thereof is stopped.

[0093]

In a preferred embodiment, the heating unit **410** indirectly heats food. Controlling the heating at the intermediate temperature zone is challenging. Specifically, excessive heating would destroy cells of food to impair the taste and mouthfeel of the food, while insufficient heating would result in insufficient sterilization or removal of harshness in taste. For this reason, the inventors controlled the temperature to be consistent in a region where food passes through in the heating unit instead of directly heating the food, resulting in the achievement of a consistent heating temperature control for food.

[0094]

For example, a substance with a high temperature, in principle, would have a low density and relatively moves up. Meanwhile, releasing a heat mediating substance downward can induce convection of the heat mediating substance, so that the temperature within the heating unit can be stably maintained within a constant range.

[0095]

In a preferred embodiment, the heating unit **410** further comprises an air blowing mechanism (e.g., fan). Such a fan can constantly generate convection near the food to maintain the temperature contacting the food to be constant. The air blowing mechanism in the heating unit **410** preferably does not blow air toward the transporting unit **430**, but does so in a direction that is not toward the transporting unit **430**. This is for facilitating control in

the intermediate temperature zone in the vicinity of the transporting unit **430** by not directly blowing air onto food in the same manner as indirect heating.

[0096]

5 Furthermore, it may be difficult to stabilize the temperature near the top or bottom surface in the heating unit **410**. Thus, the transporting unit **430** penetrating the heating unit **410**, which is configured to pass through the middle portion between the top and bottom surfaces of the
10 heating unit **410**, can avoid having a region that tends to have an unstable temperature to allow food to be heated uniformly in a stable temperature region.

[0097]

15 The heating mechanism **411** can heat food to about 45 to about 90°C, preferably about 50°C to about 85°C, and more preferably about 60°C to about 75°C. However, the temperature at which food is heated with the heating mechanism **411** in the preprocessing (sterilization) unit **400** varies depending on the food or application. Such a
20 temperature can be appropriately determined by those skilled in the art. It should be noted that heating of food can be confirmed by measuring the core temperature.

[0098]

25 The temperature of heat released by the heating mechanism **411** may be any temperature that can achieve intended heating of food. Typically, the temperature of released heat can be 98°C.

[0099]

30 The heating mechanism **411** may be any mechanism that can achieve heating of food at the intermediate temperature zone. Examples thereof include, but are not limited to, steam supplying units, micro-mist supplying units, clustered air supplying units, and the like.

[0100]

35 In one embodiment, a heat mediating substance is steam,

and the heating mechanism **411** can be a steam supplying unit. However, water droplets may adhere to the surface of food when heated using steam. If it is preferable to avoid such adherence of water droplets, the heating mechanism **411** may
5 heat food using a heat mediating substance comprising water droplets with a smaller particle size, such as micro-mist or clustered air.

[0101]

In a certain embodiment, the heating mechanism **411** can
10 heat food by ejecting a heat mediating substance such as steam as shown in Figure **4**. In a certain embodiment, the heating mechanism **411** heats food by ejecting a heat mediating substance of 98°C. As disclosed above, the heating mechanism **411** is configured so that an ejected heat
15 mediating substance indirectly heats food. Examples of such a configuration include, but are not limited to, a configuration comprising the heating mechanism **411** at a lower portion of the transporting unit **430** and a heat mediating substance ejection hole directed downward, as
20 shown in Figure **4**. Preferably, the heating mechanism **411** does not continuously eject a heat mediating substance, but intermittently ejects a heat mediating substance with an interval between ejections. In a certain embodiment, an ejection hole can be opened and closed. In another
25 embodiment, opening and closing of an ejection hole is controlled automatically, or by an external input.

[0102]

In a certain embodiment, the heating unit **410** comprises a sensor. Examples of sensors include temperature sensors
30 and humidity sensors. A sensor quantifies and transmits information related to the condition inside the heating unit **410**. Information related to the condition inside the heating unit **410** may be transmitted to an administrative unit or another part of a system (e.g., transporting unit
35 **430**, heating unit **410**, cooling unit **420**, first freezing

unit **100A**, second freezing unit **100B**, or transporting unit **200**). The position of the sensor is not limited, but the sensor can be preferably disposed in the vicinity of the transporting unit **430** that penetrates the heating unit **410**.

5 In the food preprocessing (sterilization) unit **400**, it is important to maintain a uniform temperature in a region where food passes through. Thus, it can be advantageous to control the heating mechanism **411** in accordance with a measurement value of the temperature in the vicinity of the
10 transporting unit **430**. In a certain embodiment, a sensor is at a distance of about 30 cm or less, preferably about 15 cm from the transporting unit **430** in the heating unit **410**.

[0103]

In a certain embodiment, the heating mechanism **411** is
15 intermittently driven by a temperature sensor. For example, when a measurement value of the temperature sensor provided in the vicinity of the transporting unit **430** reaches a defined temperature, the lid of an ejection hole for a heat mediating substance such as steam is closed to stop
20 discharge of the heat mediating substance, and when the temperature decreases, the heat mediating substance is ejected again to mix air in a heating unit with the heat mediating substance at a suitable ratio, so that the temperature in the heating unit **410** can be maintained at a
25 constant temperature.

[0104]

If the heating mechanism **411** is a steam supplying unit, a boiler or a water pipe, a power source, or the like on the outside of the heating mechanism **411** can be
30 automatically controlled based on the value of the internal temperature and/or humidity detected by the aforementioned sensor to automatically control the temperature of steam and the amount of steam released in order to maintain the internal temperature in a predetermined temperature region
35 during operation of the steam supplying unit. The time

period during which the food is in the heating unit is 1 to 8 minutes, and preferably 1 to 3 minutes. The time period is suitably adjusted depending on the thermal conductivity of food and the size of cut food. The surface of food can
5 be sterilized as a result of exposure to the internal temperature described above for such a time period.

[0105]

Preferably, the heating unit **410** is configured so that a heat mediating substance such as steam can circulate in
10 convection. Even if there is variability in the temperature throughout the entire heating unit **410**, the extent of heating of food during a heating step can be consistent with convection of the heat mediating substance. Further, the amount of heat mediating substance in contact with food
15 per unit time can be increased, so that the food can quickly reach a desired temperature without using a high temperature.

[0106]

In a certain embodiment, the bottom portion of the
20 heating unit **410** can have a shape that induces convection of a heat mediating substance such as steam. Examples of such a shape include, but are not limited to, a boat shape with edges of the bottom portion that are processed to have a slope as shown in Figure **4**. Convection of a heat
25 mediating substance can function as a so-called air curtain for blocking the entry of cold outside air into the heating unit **410** and/or leakage of warm heat mediating substance from inside the heating unit **410** by convection in the top and bottom directions at a loading entrance of the heating
30 unit **410** or the unloading exit.

[0107]

A heat mediating substance (e.g., steam) generates convection on its own at a high temperature exceeding 90°C. Meanwhile, generated convection is moderate at, for example,
35 a temperature zone around 70°C. Thus, it may be desirable

to use a mechanism that proactively generates convection of a heat mediating substance.

[0108]

The heating unit **410** preferably has an air blowing
5 mechanism as the mechanism for proactively generating
convection of a heat mediating substance. The air blowing
mechanism can promote convection of a heat mediating
substance within the heating unit **410**. Any air blowing
mechanism can be used, as long as it is used in an air
10 blower or air conditioner such as a sirocco fan, turbo fan,
airfoil fan, or cross flow fan. The configuration of the
air blowing mechanism is not particularly limited in terms
of the number, position, or direction thereof, or the like.
The air blowing mechanism may be at the upper portion or
15 side of the heating unit **410** or both, or at another
location. In a certain embodiment, the direction toward
which an air blowing mechanism blows air may be in a
direction toward food or a direction that is not toward
food. In a preferred embodiment, the direction toward which
20 an air blowing mechanism in the heating unit **410** blows air
is not in the direction toward food. The strength of air
blown by an air blowing mechanism is not limited, as long
as sufficient convection of a heat mediating substance can
be generated. The strength may be constant or variable. The
25 number of air blowing mechanisms (preferably fans)
installed and the air blowing capacity can be suitably
adjusted while taking into consideration the volume of the
heating unit **410**, type and amount of food to be processed,
transport speed of food, or the like. Upon operation of the
30 heating mechanism **411**, the temperature and humidity inside
the heating unit **410** may be continuously detected with a
sensor installed in each inside portion to adjust the
number of rotations of a fan and the amount of air blown by
the fan so that the temperature and humidity inside the
35 heating unit **410** would be consistent.

[0109]

In a certain embodiment, the heating unit **410** is not sealed. This is because cells of food could be destroyed by the pressure of air expanded by heat if the heating unit **410** is sealed. In such a case, opened sections provided at a feeding entrance and a discharge exit can serve the role of a pressure valve, and convection of a heat mediating substance can serve the role of an air curtain.

[0110]

The heating unit **410** may have a single or multiple heating mechanisms **411**. In a certain embodiment, the heating mechanism **411** comprises at least two heating mechanisms along the direction of transport of a transporting unit. In a certain embodiment, the heating mechanism **411** is a pipe comprising an ejection hole for a heat mediating substance such as steam. There may be multiple pipes. The amount of heat released by multiple heating mechanisms may be different. In a certain embodiment, a heating mechanism close to the entrance of the heating unit **410** releases a greater amount of heat than the heating mechanism **411** close to the exit of the heating unit **410**. In a certain embodiment, the heating unit **410** comprises at least two heating mechanisms along the direction of transport of a transporting unit, and a heating mechanism close to the entrance of the heating unit **410** can release a greater amount of heat mediating substance than a heating mechanism close to the exit of the heating unit **410**. In a certain embodiment, pipes of the heating mechanism **411** are multiple pipes with different diameters. Preferably, the diameter of a pipe close to the feeding entrance is greater than the diameter of a pipe close to the discharge exit. Such a configuration with the heating mechanism close to the entrance of heating unit **410** releasing a greater amount of heat than the heating mechanism close to the exit of the heating unit **410** can

further promote heating of low temperature food fed into the heating unit **410** to a predetermined temperature, and maintain the temperature at the predetermined temperature after reaching the predetermined temperature, whereby the processing time of food at the intended predetermined temperature can be ensured longer. In a certain embodiment, ejection holes of multiple pipes each comprise an opening and closing valve that can be independently controlled.

[0111]

In some embodiment, the heating unit **410** is a steam heater. In some embodiments, the heating unit **410** is a steamer extending along the direction of transport of food, and the heating mechanism **411** releases a heat mediating substance (examples thereof include, but are not limited to, steam, micro-mist, clustered air, and the like) into the steamer from numerous microholes provided on an inner wall of the steamer.

[0112]

In a certain embodiment of the food preprocessing (sterilization) unit **400**, the heating unit **410** is, for example, a site for heating food for 1 to 8 minutes under a humid atmosphere at 45°C to 90°C, and is preferably a steamer extending along in the direction of transport. The transporting unit **430** penetrates the inside of the heating unit **410**. In a certain embodiment, a feeding section and the heating unit **410** are continuous in the food processing system **10**. In a certain embodiment, food is continuously loaded into the heating unit **410** that is opened for the transporting unit **430** during operation of the food processing system **10**. During the process of the food passing through the inside of the heating unit **410**, the temperature of the food rises from the surface, and subsequently the temperature of the center portion also rises to 45°C to 90°C, and the heated state is sustained, from the surface to the center portion, for 1 to 8 minutes.

[0113]

In some embodiments, the internal temperature of the heating unit **410** is adjusted in accordance with the type of food. For example, the temperature is adjusted to a comparatively high temperature region when heating a large piece of food with low thermal conduction. For example, the temperature is adjusted to a comparatively low temperature region when heating a small piece of food with excellent thermal conduction. The internal temperature of the heating unit **410** is maintained at 45°C to 90°C, preferably 50°C to 85°C, and more preferably 60°C to 80°C. The time period during which food is in the heating unit **410** is 1 to 8 minutes, and preferably 1 minute to 3 minutes. The time period can be suitably adjusted depending on the thermal conductivity of food and the size of cut food. During the process of the food passing through the inside of the heating unit **410**, the temperature of the food rises from the surface, and subsequently the temperature of the center portion also rises to 45°C to 90°C, and the heated state is sustained, from the surface to the center portion, for 1 to 8 minutes and preferably 1 to 3 minutes. The internal temperature of the heating unit **410** lower than 45°C is not preferred, because enhancement in taste of food and reduction in the final cooking time cannot be expected. The internal temperature of the heating unit **410** in excess of 95°C is not preferred because food loses the flavor of fresh food by being subjected to normal heating preparation such as simmering, broiling, frying, or steaming.

[0114]

In a certain embodiment, the heating unit **410** is preferably a steamer for heating food by generating a mist-like heat mediating substance such as steam inside. The shape of the heating unit is preferably a rectangle extending along the direction of transport. The heat mediating substance is released within the steamer from

numerous microholes provided on an internal wall of such a steamer to heat the surface of continuously moving food uniformly. A boiler or water pipe, a power source, a temperature sensor, a humidity sensor, or the like
5 accompanies such a steamer for humidification and heating. The temperature and humidity of the inside of the steamer are set to an optimal value that is dependent on the type and size of food. The humidity of heat mediating substance and the amount of the heat mediating substance released are
10 automatically adjusted based on the settings and automatically measured values of humidity and temperature inside the steamer. An air blowing fan provided at an adjustment section is also used for such automatic adjustment in a short period of time.

15 [0115]

The part where food exits the heating unit **410** (exit) is also open during the operation of the food processing system **10** in the same manner as the entrance of the heating unit **410**. Food continuously moves within the heating unit
20 **410** without stagnation and is discharged from the heating unit **410** to the cooling unit **420**.

[0116]

(Cooling unit)

The food processing system **10** comprises the cooling
25 unit **420** comprising a cooling mechanism for cooling food. The configuration of the cooling unit **420** and the cooling mechanism is not limited, as long as the inside of the cooling unit **420** can be maintained at a desired temperature.

[0117]

30 The inside of the cooling unit **420** can be maintained at -10°C to -40°C, -10°C to -35°C, -10°C to -30°C, -10°C to -25°C, -10°C to -20°C, -10°C to -15°C, or a high temperature, but the temperature is not limited thereto.

[0118]

35 The cooling unit **420** may comprise an air blowing

mechanism. Any air blowing mechanism can be used, as long as it is used in an air blower or air conditioner such as a sirocco fan, turbo fan, airfoil fan, or cross flow fan. The configuration of the air blowing mechanism is not particularly limited in terms of the number, position, or direction thereof, or the like. The air blowing mechanism may be at the upper portion or side of the cooling unit **420** or both, or at another location. The direction toward which an air blowing mechanism blows air in the cooling unit **420** may be in a direction toward food or a direction that is not toward food. The strength of air blown by an air blowing mechanism is not limited, as long as food can be sufficiently cooled. The strength may be constant or variable. In a certain embodiment, a cooling mechanism is on the side, and an air blowing mechanism (fan) is at the upper portion of the cooling unit **420**.

[0119]

Preferably, the cooling unit **420** directly cools food. Specifically, the air blowing mechanism (e.g., fan) installed in the cooling unit **420** blows air toward the food. The food can be quickly cooled thereby. This is advantageous in the present invention. This is because food that is sterilized by heating in the heating unit **410** is at risk of having microorganisms adhere again at a temperature near 24°C to 37°C, but the time period during which food remains in this temperature zone is shortened due to rapid decrease in the temperature by direct cooling.

[0120]

In a certain embodiment, the cooling unit **420** comprises a sensor. The sensor quantifies and transmits information related to the condition inside the cooling unit **420**. Information related to the condition inside the cooling unit **420** may be transmitted to an administrative unit or another part of a system (e.g., transporting unit **430**, heating unit **410**, first freezing unit **100A**, second freezing

unit **100B**, or transporting unit **200**). Examples of sensors include temperature sensors and humidity sensors. The position of the sensor is not limited, but it can be advantageous for controlling the system to dispose the sensor preferably in the vicinity of the transporting unit **430** that penetrates the cooling unit **420** so that the temperature of food to be cooled can be measured accurately. [0121]

The cooling unit **420** may be, for example, a commonly used freezer, and may be shaped as a tunnel freezer or the like. [0122]

In a certain embodiment, the cooling unit **420** is a site for cooling food, which has been heated in the heating unit **410**, for 2 to 8 minutes under the temperature of -10 to -40°C. The food is continuously moved inside the cooling unit **420** and is discharged without stagnation. To rapidly cool food in the cooling unit **420**, a structure that covers the entire cooling unit **420** with a cooling apparatus, which can readily adjust the temperature, is preferable. Examples of such a cooling apparatus that is used include a tunnel freezer. The shape of the cooling unit **420** is preferably a rectangle extending along the direction of transport of food. As such a cooling unit **420**, the so-called tunnel freezer is preferable. The temperature inside the cooling unit **420** is maintained at -10 to -40°C and preferably -10 to -20°C. The time period during which food is in the cooling unit **420** is 2 to 8 minutes, preferably 2 to 5 minutes, and more preferably 2 to 4 minutes. The time period can be suitably adjusted depending on the thermal conductivity of food and the size of cut food. When food exits the cooling unit **420**, the temperature of food, from the surface to the center portion, is lowered to 5°C to -40°C and preferably 2°C to -20°C.

[0123]

When processed food items for refrigerated storage (so-called refrigerated food items, including "chilled food items") are produced in the cooling unit **420** in the food preprocessing (sterilization) unit **400** of the food processing system **10**, the temperature of the cooling unit **420** is suitably adjusted so that the temperature at the center of food items at the exit of the cooling unit **420** is about 5°C or lower, preferably about 1°C to about 4°C, and more preferably about 2°C.

10 [0124]

(Transporting unit)

The food preprocessing (sterilization) unit **400** of the food processing system **10** comprises the transporting unit **430** for transporting food through the heating unit **410** and the cooling unit **420**. The configuration of the transporting unit **430** is not particularly limited, as long as it has a function of continuously moving the food.

[0125]

It can be advantageous to heat and/or cool and/or freeze food while having the food move for uniformly processing a large quantity of food at a consistent temperature. For example, when food is processed at rest, there would be a difference in the processing temperature for each food due to variation in temperatures within the processing space. Meanwhile, processing while moving food along in the direction of transport of the food can eliminate the difference for each food due to variation in the temperature within a space.

[0126]

30 The transporting unit **430** preferably transports food through the heating unit **410** and the cooling unit **420** at a constant speed. In a certain embodiment, the transporting unit **430** has an adjusting mechanism for adjusting the constant speed. The adjusting mechanism may be capable of automatically adjusting the constant speed, adjusting the

speed to a manually set speed, or both. This allows the transporting unit **430** to be configured to transport food such that the food passes through the inside of the heating unit **410** for a desired period of time and to be configured to transport food such that the food passes through the inside of the cooling unit **420** for a desired period of time. In a certain embodiment, the transporting unit **430** is preferably a conveyor belt. In a certain embodiment, the transporting unit **430** has a through hole. For example, the transporting unit **430** with a through hole may be a meshed conveyor belt. A system may have multiple transporting units **430**. Multiple transporting units **430** in parallel can increase the amount of food processed per unit time to enhance the processing capability of the system of the invention. Food may be transported directly on the transporting unit **430** or transported by the transporting unit **430** in a container containing food. In such a case, a ventilated container is preferably used. A ventilated container is, for example, a container with a through hole on the bottom and/or side surface. Such a container can be, for example, a container comprising a ventilated meshed member on the bottom and/or side surface. Inclusion of a through hole and/or meshed member in the transporting unit **430** and/or container can not only enable food to pass through a consistent temperature zone, but also cause heat to equally affect each food.

[0127]

The food transporting speed can be freely determined in the range of several meters to tens of meters per minute. The optimal transporting speed matching the type or size of food can be determined so that the food reaches the exit of the heating unit **410** when the core temperature of the food rises to a suitable temperature and the temperature is maintained for a suitable time period. Further, the transporting unit **430** may transport food through the

cooling unit **420** at such a transporting speed. In such a case, the cooling temperature or an air blowing mechanism of the cooling unit is preferably adjusted in accordance with the time during which food passes through the cooling unit **420** at said transport speed.

[0128]

In some embodiments, food is continuously moved by the transporting unit **430** to a feeding section, heating unit **410**, cooling unit **420**, and unloading section in this order. A conveyor belt is preferred as the transporting unit **430**. The speed of the transporting unit **430** can be automatically adjusted to a suitable value in accordance with the size of each piece of food placed at the feeding section, the shape of food, heating conditions of the heating unit **410**, or cooling conditions of the cooling unit **420**.

[0129]

The food processing system **10** of the invention comprises the transporting unit **200** for transporting food through the freezing unit **100A** and the freezing unit **100B** after the food preprocessing (sterilization) unit **400**. The transporting unit **200** can have the same configuration as the configuration of the transporting unit **430**. The transporting unit **200** may be configured to be coupled to the transporting unit **430** or separated from the transporting unit **430**.

[0130]

When, for example, the transporting unit **430** or the transporting unit **200** such as a conveyor belt is constructed in a linear configuration that penetrates the heating unit **410**, the cooling unit **420**, the freezing unit **100A**, and the freezing unit **100B**, starting from the feeding section for washed and cut food to the loading entrance of food into the heating unit **410**, inside of the heating unit **410**, end of the cooling unit that is coupled to the heating unit **410**, the other end of the cooling unit **420**, end of the

freezing unit **100A** that is coupled to the cooling unit **420**, inside of the freezing unit **100A**, inside of the freezing unit **100B**, the other end of the freezing unit **100B**, and the discharge exit of the freezing unit **100B**, food can be washed, cut, sterilized, and frozen in an integrated process with excellent efficiency. Food continuously moves inside the heating unit **410** or freezing unit **100B** without stagnation in such an integrated process. As a result, a constant amount of food can be processed and/or sterilized and/or frozen per unit time, enabling stable and efficient food processing and/or continuous sterilization and/or freezing.

[0131]

(Administrative unit)

The food freezing system **1** and/or the food processing system **10** may comprise an administrative unit. The administrative unit can receive information transmitted from each constituent element of the food freezing system **1** and/or the food processing system **10**, and/or transmit information for controlling to each constituent element of the food freezing system **1**. The administrative unit can monitor internal conditions of the first freezing unit **100A** and/or second freezing unit **100B** and/or heating unit **410** and/or cooling unit **420** and control these constituent elements to prevent processing conditions to be different from expectations (e.g., a temperature that is different from expectation).

[0132]

The administrative unit may be provided integral with the food freezing system **1** and/or the food processing system **10** or at a remote location. In a certain embodiment, an administrative unit displays received information or information calculated from such information to an operator, and transmits control information to each constituent element of the food freezing system **1** and/or the food

processing system **10** in accordance with an input of the operator. In a certain embodiment, an administrative unit utilizes received information or information calculated from such information to automatically transmit control
5 information to each constituent element of the food freezing system **1** and/or the food processing system **10**.

[0133]

In an embodiment of the food freezing system **1** and/or the food processing system **10** comprising an administrative
10 unit, conditions of each site (e.g., internal temperature of the first freezing unit **100A**, internal temperature of the second freezing unit **100B**, internal temperature, internal humidity, volume of water passing through, and amount of heat mediating substance such as steam released
15 of the heating unit **410**, internal temperature of the cooling unit **420**, etc.) are preferably sent to the administrative unit external to an apparatus upon operation of the food freezing system **1** and/or the food processing system **10**. Each data can be monitored with a monitor or the
20 like at the administrative unit. The difference between a pre-registered optimal value and actual measurement values that are continuously inputted is calculated and evaluated to automatically display a warning, adjust each condition, or the like with a computer at the administrative unit.
25 Thus, the food freezing system **1** and/or the food processing system **10** can be continuously operated for 24 hours with a small number of operators near the apparatus and at the administrative unit. Since the food freezing system **1** and/or the food processing system **10** can be operated
30 without an experienced operator, products with consistent quality can be produced in a large quantity, regardless of where the system is located.

[0134]

Figure **5** shows an example of a flow of the method of
35 producing food of the invention. Each step shown in Figure

5 is described hereinafter.

[0135]

Step **S001**: Preprocessing step

Food is preprocessed at step **S001**. A preprocessing step
5 comprises a step of washing food and/or a step of cutting
food. A common method of washing and cutting vegetables,
fruits, fish, or meat can be used without any limitation
for washing and cutting food. In this manner, food provided
to the heating unit **410** of a food freezing system can be
10 washed and/or cut food. Step **S001** may also be omitted.

[0136]

In a certain embodiment, when relatively large food is
used, skin, seeds, bones, and other nonedible portions are
removed from the food, and the food is washed with water
15 and cut into a suitable size and shape for the food in a
preprocessing step. When relatively small food is used, the
food is used in the next step without cutting. When food is
vegetables, the vegetables can be cut into a shape similar
to, for example, cut vegetables. Cherry tomatoes and
20 strawberries only need to be washed with water, requiring
no cutting. Radishes and carrots can be cut in a regular
shape such as thinly shredded strips, short strips, or
quarter circles. For bean sprouts, mushrooms, mesclun
greens, and other small vegetables, it is preferable to
25 remove inedible portions, but there is no need to cut them
into smaller pieces. The order or frequency of washing and
cutting is not particularly limited, as long as dust and
dirt and inedible portions are complete removed and a
suitable shape and size matching the food are attained
30 after the preprocessing step. It is desirable to cut and
wash in the shortest amount of time possible for cost and
freshness retention reasons.

[0137]

The preprocessing step generally uses a washing
35 apparatus using a shower or a water tank and a cutting

apparatus using a cutter, grinder, sieve, or the like. Washing apparatuses and cutting apparatuses that are commonly used in processing facilities of vegetables, fruits, mushrooms, fish, or meat can be used as such

5 apparatuses.

[0138]

Step **S002**: Heating step

Step **S002** and the subsequent step **S003** are performed in the preprocessing (sterilization) unit **400**.

10 [0139]

Food is heated at step **S002**. The step of heating food can be a step of indirectly heating food. The food, while passing through the heating unit **410**, is heated, for example, for 1 to 8 minutes and preferably for 1 minute to

15 3 minutes. The heating time can be changed by adjusting the speed of transporting unit.

[0140]

The heating step can be in a form of a combination of various heating times and temperatures. For example in a certain embodiment, root vegetables are heated for 3 to 7 minutes at 75 to 90°C. In another embodiment, leafy vegetables are heated for 1 to 3 minutes at 60 to 75°C. In still another embodiment, fruit vegetables are heated for 1 to 3 minutes at 45 to 75°C. In still another embodiment,

25 animal derived food is heated for 3 to 8 minutes at 75 to 90°C.

[0141]

For example, in one embodiment of the present invention, a heating step transports washed and cut food to an end of the heating unit **410** whose internal temperature is maintained at a predetermined constant temperature in the range of 45°C to 90°C, and then generates convection with an optionally installed fan inside a steam heater, and transports the food inside the heating unit **410** over 1

35 minute to 8 minutes while blowing air onto the surface of

the food thereby to raise the temperature of the food. Food can be heated without exposure to outside air in the heating step.

[0142]

5 Step S003: Cooling step

Food is cooled at step **S003**. Preferably, the step of cooling food is a step of directly cooling food.

[0143]

10 In some embodiments, the cooling unit **420** preferably comprises an air blowing mechanism and rapidly cools heated food by applying cold air to the food using the air blowing mechanism. This can maintain the surface and inside of the food in a state where microbe proliferation is suppressed. Since food passes through a temperature zone (e.g., about
15 20 to 40°C) where microbes readily proliferate during the process of cooling, it is desirable to rapidly cool food to, for example, the chilled zone (e.g., about 2°C).

[0144]

20 While passing through the cooling unit **420** (for example, for about 2 to 8 minutes, preferably about 2 minutes to 5 minutes, and more preferably about 2 minutes to about 4 minutes), food is cooled. In a representative embodiment, cooling time can be adjusted by changing the length of the cooling unit **420** in accordance with the transport speed
25 that has been set for adjusting heating time in the heating step, or the temperature of the cooling unit **420** or the air blowing strength of an air blowing mechanism can be set so that food is sufficiently cooled. In another embodiment, cooling time can be changed by adjusting the speed of the
30 transporting unit.

[0145]

The temperature inside the cooling unit **420** is not limited, but can be about -10°C to about -40°C, about -10°C to about -35°C, about -10°C to about -30°C, or the like.
35 Although not wishing to be bound by any theory, a

temperature of food as of the end of the cooling step exceeding about 10°C may entail a risk of microbes proliferating during subsequent processes. The temperature of food immediately after the cooling step is not limited, but is preferably about 5°C or lower, still preferably about 1°C to about 4°C, and more preferably about 2°C.

[0146]

In a certain embodiment, the time period during which food is in the cooling unit **420** is about 2 to about 8 minutes, preferably about 2 to about 5 minutes, and more preferably about 2 to about 4 minutes. The cooling time is appropriately adjusted depending on the thermal conductivity of food and the size of cut food. The temperature from the surface to the center portion of food upon exiting the cooling unit **420** has decreased to about 5°C to about -40°C, and preferably about 2°C to about -20°C. With such a setting of the temperature and time, the cooling step rapidly decreases the temperature of the entire food to a low temperature region where microorganisms do not readily proliferate, and maintains the temperature at such a low temperature region.

[0147]

In one embodiment, the cooling step can be a rapid cooling step for transporting food that has completed the heating step to an end of the cooling unit **420** maintained at a predetermined internal temperature in the range of about -10°C to about -40°C without exposing the food to outside air and then transporting the food inside the cooling unit **420** over about 2 to about 8 minutes to cool the food. Food is also cooled without being exposed to outside air in the cooling step.

[0148]

Proliferation of microbes on the food surface and deterioration in quality of the inside of the food during food processing can be minimized by carrying out the

heating step to the cooling step in the shortest possible time. A cooling step is not necessarily required. The process may transition to the following freezing step immediately after heating in the intermediate temperature zone.

[0149]

Step **S004**: Freezing step

Step **S004** is performed in the food freezing system **1**.

[0150]

At step **S004**, food is frozen quickly (in about 5 to about 6 minutes). Preferably, the step of freezing food is a step of directly freezing food.

[0151]

In some embodiments, a freezing unit preferably comprises an air blowing mechanism and quickly freezes cooled food by applying cold air to the food using the air blowing mechanism. This allows long term storage by maintaining the surface and inside of cooled food in a state where microbe proliferation is suppressed.

[0152]

While passing through the first freezing unit **100A** and the second freezing unit **100B** (e.g., for about 6 minutes or less, preferably about 4 to about 6 minutes, and more preferably about 5 minutes to about 6 minutes), food is quickly frozen. In a representative embodiment, freezing time can be adjusted by changing the lengths of each of the freezing unit **100A** and the freezing unit **100B** in accordance with the transport speed that has been set for adjusting heating time in the heating step or the transport speed that has been set for adjusting the cooling time in the cooling step, or the temperature of the first freezing unit **100A** and the second freezing unit **100B** or the air blowing strength of an air blowing mechanism can be set so that food is sufficiently quick-frozen. In another embodiment, freezing time can be changed by adjusting the speed of the

transporting unit.

[0153]

Food can be frozen under various freezing conditions in a freezing step. Freezing conditions are associated with, for example, the shape, size (length), number, or internal temperature of the first freezing unit **100A** and the second freezing unit **100B**, air blowing strength of an air blowing mechanism, air blowing orientation of an air blowing mechanism, presence/absence of an air curtain generating mechanism (or number of air curtain generating mechanisms), air blowing strength of an air curtain generating mechanism, type of food, size of food, thermal conductivity of food, or water content of food. The present invention relates to a freezing technology for freezing food with cell membranes without destroying the cell membranes. Thus, unprocessed food ("raw" vegetables, fish, shellfish, or meat that is simply harvested) whose cell membranes are not destroyed and food processed without destroying cell membranes as shown in Figure 4 benefit from the freezing technology of the invention, but there is no advantage for common processed food items subjected to processing that destroys cell membranes in the processing step. In this regard, processing that destroys cell membranes is, for example, heat sterilization by blanching. Blanching sterilizes vegetables, fruits, or the like by heat using hot water or high temperature steam. Since the processing temperature is in the temperature zone that destroys cell membranes, cells membranes are destroyed by processing prior to freezing. Thus, even if food is subjected to processing that preserves the cell membranes by the food freezing system of the invention in the freezing stage, the significance of the effect thereof is greatly diminished. Freezing conditions may be changed depending on each step prior to the freezing step (e.g., depending on the heating conditions in the heating step and/or cooling conditions in

the cooling step).

[0154]

For example, food can be frozen under uniform freezing conditions regardless of the type of food or the like. This eliminates the need for changing the freezing conditions to allow implementation of the freezing step in a time efficient manner. Alternatively, food can be frozen, for example, under different freezing conditions for each type of food. This allows use of a freezing approach that matches the type of food, which makes it possible to provide higher quality frozen food than under a uniform freezing condition.

[0155]

The food preprocessing (sterilization) unit **400** does not apply chemical processing with a processing agent such as a water retaining agent or a thickener, or physical processing such as compression or pressing, but instead simply processes food under a relatively moderate condition in the heating unit **410**. However, the food quality surprisingly improves by such heating. First, the temperature is maintained at 45°C to 90°C for a certain amount of time in the heating unit **410** to inactivate enzymes contained in fruits and vegetables and suppress self-deterioration/self-degradation of food. For this reason, fruits and vegetables that have been processed in the food preprocessing (sterilization) unit **400** maintain excellent mouthfeel with minimal discoloration, deformation, and outflow of fruit and vegetable juice, even when stored at room temperature for several days or longer. In contrast, room temperature storage of commercially available fresh fruits and vegetables for several days tends to result in discoloration, deformation, and outflow of fruit and vegetable juice, so that the fruits and vegetables would no longer be suitable for raw consumption.

[0156]

In this manner, the food preprocessing (sterilization) unit **400** suppresses outflow of food content or drying of food items. Thus, yield from raw material food to final processed food items is high. Compared to conventional production of dishes or dried vegetables that have been cooked at a high temperature using hot water or hot air, processed food items obtained at an unloading section of the food preprocessing (sterilization) unit **400** have been empirically revealed as having improvement in yield for raw material food to final processed food items by 10% or more. [0157]

Tissue of fresh food does not deteriorate while the hardness or softness unique to fresh food is maintained by processing the food at a relatively low temperature in the heating unit **410**. It is noteworthy that an unpleasant taste component (so-called harshness) contained in food is eliminated by the processing at the heating unit **410**. For this reason, when the food is fruits and vegetables that are consumed raw, fresh processed vegetables with mouthfeel and rich taste of fresh vegetables are provided. Such processed vegetables have a quality that is absent in conventional cut vegetables or cut fruits. When the food is seafood, mushrooms, or other food that is rich in umami or fragrance, there is an effect of further enriching the umami or fragrance of the food or maintaining the smooth sensation of fresh food. [0158]

The food freezing system of the invention can maintain the aforementioned excellent conditions of food for a long period of time without compromising the conditions by quick-freezing such food maintained in excellent conditions described above through processing by the food preprocessing (sterilization) unit **400** under various freezing conditions described above. This can dramatically reduce the amount of food waste, and consumers can consume

food in better conditions at a lower cost.

[0159]

The inventors surprisingly found that cell membranes can be destroyed even when food is quick-frozen if the food
5 is frozen without preprocessing at the intermediate temperature zone (45°C to 90°C). Although not intending to be bound by any theory, it is understood that cell membranes of food changed to have resistance to heat by preprocessing the food at the intermediate temperature zone
10 (45°C to 90°C) prior to freezing.

[0160]

For frozen food prepared by conventional technologies, nutrients of the food were on average 40% by weight or less after thawing due to destruction of cell tissue during
15 freezing/thawing. Meanwhile, components and nutrients that are intrinsic to the food are maintained as is without destroying cell membranes after thawing by using the freezing technology of the invention. Thus, food reserve can be deemed to have improved by 60%. In view of the
20 imminent food shortages, the present invention can also provide a solution for such food shortages.

[0161]

(Food)

Preferred examples of food for the freezing system of
25 the invention include cut vegetables and cut fruits. Preferred examples of food for the freezing system of the invention include vegetables such as broccoli, cauliflower, spinach, carrot, potato, lotus root, cabbage, napa cabbage, and tomato, fruits such as pineapple, mango, and apple,
30 meat such as chicken, pork, and beef, and fish and shellfish such as crab, shrimp, and scallop. However, cells of food that has been processed by simmering, broiling, boiling, or the like, and food that has been preprocessed by heating such as blanching (excluding processing at the
35 preprocessing (sterilization) unit of the invention) are

already destroyed. Thus, significance of care to avoid destroying cells of food using the freezing system of the invention would be diminished for such food. Preferred examples of food for the freezing system of the invention include food processed in the preprocessing (sterilization) unit of the invention (food whose cells are not destroyed) and food that has not been processed by simmering, broiling, boiling, or the like. Meanwhile, cell membranes are not destroyed by processing in the intermediate temperature zone described above, so that food can benefit from the freezing processing of the invention.

[0162]

The present invention has been described while showing preferred embodiments to facilitate understanding. While the present invention is described hereinafter based on the Examples, the above descriptions and the following Examples are provided for the sole purpose of exemplification, not limitation of the present invention. Thus, the scope of the present invention is not limited to the embodiments and Examples that are specifically described herein and is limited only by the scope of claims.

[Examples]

[0163]

(Example 1)

Vegetables (broccoli, cauliflower, spinach, carrot, etc.) were cut into a predetermined size and then preprocessed in the food preprocessing (sterilization) unit of the invention (Figure 4). The post-thawing conditions of these preprocessed cut vegetables that were frozen using the food freezing system of the invention were compared to those of such vegetables frozen by a conventional freezing method. Table 1 shows the results of comparison.

[0164]

[Table 1]

	Freezing method	Processing time	Result after 3 hours of	Evaluation
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			thawing at room temperature	
Examples	Food freezing system of the invention	5 minutes	Hardly any destruction of cells or syneresis from food ingredient was observed. Taste and mouthfeel were unchanged from those prior to thawing, and hardly any decrease in nutritional value was found.	o
Comparative Example 1	Direct spraying of liquid nitrogen	3 minutes	Significant damage to cells and syneresis from food ingredient were observed. Significant deterioration was found in taste and mouthfeel compared to those prior to freezing	x
Comparative Example 2	Freezer (-35°C to 45°C)	10 to 15 minutes	Same as above	x
Comparative Example 3	IQF (Individual Quick Freezer)	10 to 15 minutes	Same as above	x
Comparative Example 4	Batch instant freezer	15 to 20 minutes	Same as above	x

[0165]

As shown in Table 1, vegetables processed with the food freezing system of the invention maintained mouthfeel and taste such as texture that are unique to vegetables prior to freezing without syneresis (component outflow) upon thawing. In contrast, syneresis (component outflow) occurred upon thawing, and mouthfeel and taste deteriorated for vegetables processed with a conventional freezing method.

[0166]

It is understood that freezing with liquid nitrogen results in damage to cell membranes in view of the breakdown in the balance in the relationship between contraction of fiber in food and swelling of moisture due to a very low processing temperature (about -196°C). Since freezing using a freezer, IQF, or the like requires a long period of time (about 10 minutes or more) for reaching a temperature of -5°C at the center of food, the temperatures are different between the surface and the core of the food.

Thus, an increase in frozen mass within cell membranes cannot be inhibited. It is understood that cell membranes were damaged significantly at the core of food relative to the food surface as a result thereof to induce syneresis (component outflow) upon thawing.

[0167]

(Example 2)

Cell tissue of broccoli subjected to various processing was observed under a microscope after placing thinly sliced food on a slide glass in parallel, adding a droplet of stain to the food, and covering the food with a transparent glass sheet at the Industrial Technology Center of Okayama Prefecture.

[0168]

First, a 500 $\times$ microscope picture of unprocessed raw broccoli is shown in Figure **12A**. It can be seen that cell tissue solidly remains without damage.

[0169]

Figure **12B** shows a 500 $\times$ microscope picture of broccoli after preprocessing in the intermediate temperature zone (about 88°C) in the food preprocessing (sterilization) unit of the invention (Figure **4**). It was confirmed from the shape of cell membranes that cell tissue sufficiently remained without destruction.

[0170]

Next, a 500 $\times$ microscope picture of broccoli whose tissue shown in Figure **12B** was frozen (by randomly blowing out cold air from an air blowing vent) in 5 minutes at -60°C and then thawed is shown in Figure **12C**. Surprisingly, it was confirmed from the shape of cell membranes that cell tissue sufficiently remained without destruction.

[0171]

A 500 $\times$ microscope picture of broccoli whose tissue shown in Figure **12B** was frozen at -35°C to -45°C over 15 to 20 minutes and then thawed is shown in Figure **12D**. It can

be seen that unlike Figure **12C**, only cells in the direction of fiber remain without destruction, and the rest is destroyed.

[0172]

5 Destruction of cell tissue was found in food that were not preprocessed in the intermediate temperature zone even when frozen at -60°C in 5 minutes (not shown), unlike the results in Figure **12C**. Although not intending to be bound by any theory, it is understood that an excellent freezing
10 technology was created, with which cell tissue remains without destruction even after thawing from preprocessing in the intermediate temperature zone of the invention, resulting in some type of a change in the structure so that cell tissue would have resistance to heat, combined with
15 freezing at -60°C or below for 5 minutes or less.

[Industrial Applicability]

[0173]

 The present invention is useful as an invention providing a food freezing system resulting in reduced
20 syneresis after thawing compared to conventional frozen food, and a method of producing frozen food using such a food freezing system.

[Reference Signs List]

[0174]

25 **1** Food freezing system
 10 Food processing system
 100A First freezing unit
 100B Second freezing unit
 200 Transporting unit
30 **300** Air curtain generating mechanism
 400 Food preprocessing (sterilization) unit
 410 Heating unit
 420 Cooling unit
 430 Transporting unit

35

[Claims]

[Claim 1]

A food freezing system for freezing food, the food freezing system comprising:

5 freezing units for freezing the food; and
 a transporting unit for transporting the food to the two or more freezing units;

 wherein the freezing units are configured to cool the food with cold air of about -60°C to about -90°C.

10 [Claim 2]

 The freezing system according to claim 1, wherein the freezing units are configured to blow cold air of about -60°C to -89°C.

[Claim 3]

15 The freezing system according to claim 1 or 2, further comprising a precooling unit for cooling food prior to freezing the food,

 wherein the transporting unit transports the food to the precooling unit and then to the freezing units in order.

20 [Claim 4]

 The freezing system according to claim 3, wherein the precooling unit comprises at least a first precooling unit and a second precooling unit in order of transport of the food, wherein the first precooling unit and the second
25 precooling unit are configured to be cooled with cold air of different temperatures.

[Claim 5]

 The freezing system according to claim 3, wherein the precooling unit comprises at least a first precooling unit,
30 a second precooling unit, and a third precooling unit in order of transport of the food, wherein the first precooling unit and the second precooling unit are configured to be cooled with cold air of different temperatures, and the second precooling unit and the third
35 precooling unit are configured to be cooled with cold air

of different temperatures.

[Claim 6]

The freezing system according to claim 5, wherein the third precooling unit is configured to be cooled with cold
5 air of about -25°C to about -45°C.

[Claim 7]

The freezing system according to any one of claims 4 to 6, wherein the first precooling unit is configured to be cooled with cold air of about -25°C to about -45°C.

10 [Claim 8]

The freezing system according to any one of claims 4 to 7, wherein the second precooling unit is configured to be cooled with cold air of about -60°C to about -90°C.

[Claim 9]

15 The freezing system according to claim 5, wherein cold air in the second precooling unit has a lower temperature than cold air in the first precooling unit and the third precooling unit.

[Claim 10]

20 The food freezing system according to any one of claims 4 to 9, wherein the food freezing system further comprises at least one air curtain generating mechanism for generating an air curtain between adjacent precooling units.

[Claim 11]

25 The freezing system according to any one of claims 1 to 10, wherein the freezing units comprise a plurality of air blowing vents for blowing cold air toward the transporting unit along a direction of transport of the transporting unit, and an orientation of the air blowing vents is
30 configured to be an orientation against the direction of transport of the transporting unit.

[Claim 12]

The food freezing system according to claim 11, wherein the orientation of the air blowing vents is against the
35 direction of transport of the transporting unit and is

tilted at an angle of about 30° to about 60°.

[Claim 13]

The food freezing system according to claim 11 or 12,
wherein the air blowing vents are provided at a lower
5 portion of the transporting unit.

[Claim 14]

The food freezing system according to claim 13, wherein
the air blowing vents are provided at both an upper portion
and a lower portion of the transporting unit.

10 [Claim 15]

The food freezing system according to claim 14, wherein
the air blowing vent at the upper portion is provided
so as to be tilted with respect to a direction that is
orthogonal to the direction of transport of the
15 transporting unit, and

the air blowing vent at the lower portion is provided
so as to intersect a tilt of the air blowing vent at the
upper portion.

[Claim 16]

20 The food freezing system according to claim 15, wherein
orientations of tilts of the air blowing vents are
configured to alternate along the direction of transport of
the transporting unit.

[Claim 17]

25 The food freezing system according to any one of claims
1 to 16, wherein the transporting unit is configured to
transport the food so that the food passes through the
freezing units within about 6 minutes from entering the
food freezing system.

30 [Claim 18]

A food processing system, comprising:

(1) a heating unit comprising a heating mechanism for
indirectly heating food; and

(2) the food freezing system according to any one of claims
35 1 to 6;

wherein the transporting unit transports the food through the heating unit and the food freezing system.

[Claim 19]

5 The food processing system according to claim 18, wherein the heating mechanism is present only below the transporting unit and is configured to release a heat mediating substance downward, and the heating unit comprises an air blowing mechanism configured to blow air in a direction that is not toward the transporting unit.

10 [Claim 20]

The food processing system according to claim 19, wherein the heating unit comprises a temperature sensor in the vicinity of the transporting unit, and the heating mechanism is intermittently driven by the temperature sensor.

15

[Claim 21]

A method of producing frozen food, comprising a processing step for freezing food using the food freezing system according to any one of claims 1 to 17 or the food processing system according to any one of claims 18 to 20.

20

[Claim 22]

The method of producing according to claim 21, wherein the food is cut vegetables.