70°C or lower by natural cooling.

[0006]

Under such circumstances, when a retrogradation preventing agent capable of effectively acting even if a material temperature is high, for example, 90°C or higher is developed, it is not necessary to wait for a long time until the material temperature is decreased to 70°C, or to additionally install a cooling system, and thus, time and costs are significantly reduced.

[0007]

The invention has been made in view of such circumstances and for newly developing a system for imparting thermostability, particularly in response to needs of consumers who demand food safety, a system for imparting thermostability with a naturally derived substance in a retrogradation preventing agent containing β-amylase.

[Citation List]

[Patent Document]

[0008]

[Patent Document 1] JP-B-56-15860

[Summary of the Invention]

[0008a]

According to a first aspect, there is provided a thermostability imparting material which is in a retrogradation preventing agent for food containing β-amylase

as an active ingredient, characterized in that it comprises a processed Saccharomyces cerevisiae yeast material and imparts thermostability at 90°C or higher.

[0008b]

According to a second aspect, there is provided a thermostability imparting material which is in a retrogradation preventing agent for food containing β-amylase as an active ingredient, characterized in that it comprises at least one member selected from yam powder and a modified cellulose and imparts thermostability at 90°C or higher.

[0008c]

According to a third aspect, there is provided a retrogradation preventing agent for food characterized in that it comprises 6 to 75% of the thermostability imparting material as defined above to 25% of β-amylase and has thermostability at 90°C or higher.

[0008d]

According to a fourth aspect, there is provided a method for preventing retrogradation of food characterized by heating dough containing cereal flour and/or starch, cooling the heated dough to 90 to 95°C, and then adding the retrogradation preventing agent for food as defined above to the dough.

[0008e]

According to a fifth aspect, there is provided a retrogradation-controlled food characterized in that it is produced by the method as defined above and is prevented from retrograding and thus maintains softness even if it is stored by refrigeration or freezing.

[0008f]

According to a sixth aspect, there is provided a method for producing a rice cake which is prevented from retrograding and maintains softness even if it is stored by refrigeration or freezing, characterized by adding water to non-glutinous rice flour and kneading the mixture, subjecting the resulting dough to a heat treatment at 100°C for 5 to 40 minutes, kneading the resulting dough again, releasing heat until the temperature thereof reaches 90°C, adding the retrogradation preventing agent as defined above thereto, maintaining the dough for 5 to 20 minutes, and then, letting the dough stand to cool.

[Problems that the Invention is to Solve]

[0009]

An object is to newly develop a system for imparting thermostability (heat resistance) in a retrogradation