

SOLID PASTE COMPOSITION FOR COOKING AND METHOD FOR PRODUCING SAME

ABSTRACT

Provided is a solid paste composition for cooking, which has elasticity, suppresses a rubber-like texture, and has a good chewy texture. This composition satisfies the following (1) to (4):

- (1) containing 2.0 mass% or more of an insoluble dietary fiber in terms of dry mass;
 - (2) containing 15 mass% or more of a starch in terms of dry mass;
 - (3) containing 5.5 mass% or more of a protein in terms of dry mass; and
 - (4) satisfying at least one of the following (4a) or (4b) when at least one composition frozen section A obtained from [Condition A] below is stained with Coomassie Brilliant Blue (CBB) and observed.
 - (4a) The ratio of the number of parts to be stained with CBB, which have an area of at least 200 μm^2 and a roundness coefficient of at least 0.3, to the number of parts to be stained with CBB which have an area of at least 30 μm^2 is 3% or more.
 - (4b) The ratio of the total area of parts to be stained with CBB, which have an area of at least 200 μm^2 and a roundness coefficient of at least 0.3, to the image area of a cross-section of the composition is 0.3% or more.
- [Condition A] Said composition is heated in 90 °C water for 6 minutes, and is then frozen at -25 °C. The frozen composition is cut along any cut surface A to a thickness of 30 μm to obtain composition frozen section A.

[No Suitable Figure]