packaged fish meat paste product that can be stored at a normal temperature for a long time and that has excellent texture, taste, and flavor.

Means for Solving the Problems

[0011]

The present inventor has conducted extensive studies to solve the problems and found that a packaged fish meat paste product that can be stored at a normal temperature for a long time, that has a texture inherent to the fish meat paste product, and that has an excellent taste and flavor can be obtained by setting conditions of a heat sterilization treatment after vacuum packaging in a moderate manner and subjecting the fish meat paste product to the heat sterilization treatment for an appropriate time. Thus, the present invention has been completed.

Summary

[0012]

Specifically, the present disclosure, in an aspect which solves the above problems, is directed to a fish meat paste product including:

a fish meat paste food; and

a vacuum package,

the fish meat paste food being contained in the vacuum package,

the product having been heat-sterilized, the fish meat paste food having no retort odor, and being for storing at a normal temperature,

when tested after storage in the vacuum package at 30 ± 2°C for 90 days in accordance with a method described in Standard

methods of analysis in food safety regulation – Microorganism (Revised 2nd edition, 2018),
the fish meat paste food satisfying the following aseptic conditions:
the viable bacterial count is less than 300 CFU/g as tested on a standard agar medium;
the food is tested negative for coliforms on an XM-G agar medium;
the food is tested negative for Escherichia coli on an XM-G agar medium; and
the food is tested negative for Staphylococcus aureus on an egg-yolk mannitol salt agar medium.

[0013]

The present disclosure, in another aspect which solves the above problems, is also directed to a product including:
a fish meat paste food; and
a vacuum package,
the fish meat paste food being contained in the vacuum package,
the product being a product obtained by putting the fish meat paste food into the vacuum package and then subjecting the vacuum package to a heat sterilization treatment at a temperature of less than 105°C, and
being for storing at a normal temperature,
when tested after storage in the vacuum package at 30 ± 2°C for 90 days in accordance with a method described in Standard methods of analysis in food safety regulation – Microorganism

(Revised 2nd edition, 2018),

the fish meat paste food satisfying the following aseptic conditions:

the viable bacterial count is less than 300 CFU/g as tested on a standard agar medium;

the food is tested negative for coliforms on an XM-G agar medium;

the food is tested negative for Escherichia coli on an XM-G agar medium; and

the food is tested negative for Staphylococcus aureus on an egg-yolk mannitol salt agar medium.

[0014]

In one example of the present disclosure, a product satisfying the above-mentioned aseptic conditions after storage in the vacuum package at 30 ± 2°C for 240 days is described.

[0015]

In one example of the present disclosure, a product in which the fish meat paste food is in a form selected from the group consisting of a steamed form, a grilled form, a boiled form, and a deep-fried form is described.

Effects of the Invention

[0016]

The present invention can provide a fish meat paste product that can be stored at a normal temperature for a long time and that has an excellent flavor, texture, and taste.