CLAIMS

1. A method for producing a food product comprising:

preparing a bakery food;

adding the following component (A) to prepare a batter;

attaching the batter to an outside of the bakery food; and

deep frying the bakery food to which the batter is attached to form an outer layer derived from the batter,

wherein the outer layer is an outermost layer.

Component (A): one or two selected from the group consisting of unmodified starch and modified starch

2. The method for producing a food product according to claim 1,

wherein a gelatinization start temperature of a raw material starch of the modified starch and the unmodified starch is 50°C or higher and 83°C or lower.

3. The method for producing a food product according to claim 1 or 2,

wherein the modified starch is one or two or more selected from the group consisting of oxidized starch, acetylated starch, and acetylated oxidized starch.

4. The method for producing a food according to any one of claims 1 to 3,

wherein a raw material starch of the modified starch and the unmodified starch are tapioca starch.

5. The method for producing a food product according to any one of claims 1 to 4,

wherein the component (A) includes oxidized starch and acetylated oxidized starch.

6. The method for producing a food product according to claim 5,

wherein in the component (A), a content of the acetylated oxidized starch is 0.1 parts by mass or more and 5 parts by mass or less with respect to 1 part by mass of the oxidized starch.

7. The method for producing a food product according to any one of claims 1 to 6,

wherein the preparing the bakery food includes one or two or more cooking steps selected from the group consisting of baking, deep frying, steam heating, and microwave heating of a bakery dough.

8. The method for producing a food product according to any one of claims 1 to 7,

wherein the bakery food is one selected from the group consisting of a donut, bread, baked confectionery, and steamed confectionery.

9. The method for producing a food product according to any one of claims 1 to 8,

wherein the batter further includes wheat flour.

10. The method for producing a food product according to claim 9,

wherein a mass ratio of the component (A) per the wheat flour in the batter is 0.1 or more and 6.0 or less.

11. A method for producing a food product comprising:

preparing a bakery dough;

adding the following component (A) to prepare a batter;

attaching the batter to an outside of the bakery dough; and

deep frying the bakery dough to which the batter is attached to form an outer layer derived from the batter,

wherein the outer layer is an outermost layer.

Component (A): one or two selected from the group consisting of unmodified starch and modified starch

12. The method for producing a food product according to claim 11,

wherein a gelatinization start temperature of a raw material starch of the modified starch and the unmodified starch is 50°C or higher and 83°C or lower.

13. The method for producing a food product according to claim 11 or 12,

wherein the modified starch is one or two or more selected from the group consisting of oxidized starch, acetylated starch, and acetylated oxidized starch.

14. The method for producing a food product according to any one of claims 11 to 13,

wherein a raw material starch of the modified starch and the

unmodified starch are tapioca starch.

15. The method for producing a food product according to any one of claims 11 to 14,

wherein the component (A) includes oxidized starch and acetylated oxidized starch.

16. The method for producing a food product according to claim 15,

wherein in the component (A), a content of the acetylated oxidized starch is 0.1 parts by mass or more and 5 parts by mass or less with respect to 1 part by mass of the oxidized starch.

17. The method for producing a food product according to any one of claims 11 to 16,

wherein the bakery dough is one selected from the group consisting of donut dough, bread dough, and dough for baked confectionery.

18. A method for imparting a crispy feeling to an outer layer of a food product, comprising:

obtaining the food product by the method for producing a food product according to any one of claims 1 to 17.

19. A method for maintaining a crispy feeling of an outer layer of a food product, comprising:

obtaining the food product by the method for producing a food product according to any one of claims 1 to 17.

20. A method for improving a texture deference between a softness of a bakery food or a bakery dough as a core of a food product and a hardness of an outer layer derived from a batter, comprising:

obtaining the food product by the method for producing a food product according to any one of claims 1 to 17.

21. A mix for a batter used in the method for producing a food product according to any one of claims 1 to 17, the mix comprising:

the component (A); and

wheat flour.

22. The mix for a batter according to claim 21,

wherein a total mass of the component (A) and the wheat flour is 80% by mass or more with respect to an entire mix for a batter.

23. The mix for a batter according to claim 21 or 22,

wherein a content of the component (A) is 10 parts by mass or more and 500 parts by mass or less with respect to 100 parts by mass of the wheat flour.