storage followed by heating, the nuggets were rated lower than those prepared by method A, where the pretreated food precursor was heated immediately. On the other hand, the nuggets prepared by method B (frozen storage), where the pretreatment is followed by frozen storage followed by heating, were rated higher than those prepared by method A.

[0058]

Table 3

			Example		Comparative Example		
			4	5	5	6	7
Composition (mass%)	Monovalent Metal Alginate	Sodium Alginate	1	1	1	1	1
	Divalent Metal Salt	Calcium Carbonate*1	1	-	1	1	1
		Tricalcium Phosphate*1	-	1	-	-	-
	Wheat Flour		balance	balance	balance	balance	Balance
	Total		100	100	100	100	100
Amount of Composition Attached (on solid basis) per 100 parts of Food precursor			5	5	5	5	5
Cooking Method			D*2	D*2	E*3	F*3	G*3
Rating of Chicken Nuggets (5-point scale)		Appearance	A	A	C	C	B
		Texture	4.5	4.4	3.1	2.2	2.3
		Non-gelling Ratio (%)	98	94	49	12	9

[Table 3]

			Example		Comparative Example		
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Composition (mass%)	Monovalent Metal Alginate	Sodium Alginate	1	1	1	1	1
	Divalent Metal Salt	Calcium Carbonate*1	1	-	1	1	1
		Tricalcium Phosphate*1	-	1	-	-	-
	Wheat Flour		balance	balance	balance	balance	Balance
	Total		100	100	100	100	100
Amount of Composition Attached (on solid basis) per 100 parts of Food precursor			10	10	10	10	10
Cooking Method			D*2	D*2	E*3	F*3	G*3
Rating of Chicken Nuggets (5-point scale)		Appearance	A	A	C	C	B
		Texture	4.5	4.4	3.1	2.2	2.3
		Non-gelling Ratio (%)	98	94	49	12	9

*1: Slightly water-soluble

*2: Gelling prevention measure was performed.

*3: Gelling prevention measure was not performed.

[0059]

As demonstrated in Table 3, the chicken nuggets of Examples, where the gelling prevention measure, including all of measures A to C, was performed, had higher non-gelling ratios and were superior in appearance and texture as compared with those of Comparative Examples in which the gelling prevention measure was not taken.

[0060]

Separately, in an attempt to make chicken nuggets, method A was followed except that the temperature of batter A was 40°C. However, part of batter A gelled and solidified while the nugget patties were successively dipped in it. As a result, the patty was not coated with a sufficient amount of batter A to provide a chicken nugget. It can