

SPECIFICATION

TITLE OF INVENTION: STARCH COMPOSITION FOR BREADER

5 TECHNICAL FIELD

[0001]

The present invention relates to a starch composition for a
breader.

10 BACKGROUND ART

[0002]

It has been proposed to use an oil- or fat-processed starch
as a coating material for a fried food. That is, Patent
Document 1 (Japanese Unexamined Patent Publication No. 2012-
15 165724) describes a configuration in which an acetylated tapioca
starch obtained by acetylating a tapioca starch with vinyl
acetate is subjected to a processing with an oil or fat, and the
oil- or fat-processed acetylated tapioca starch is incorporated
into a coating material for a fried food (claim 1).

20

RELATED DOCUMENT

PATENT DOCUMENT

[0003]

[Patent Document 1] Japanese Unexamined Patent Publication
25 No. 2012-165724

SUMMARY OF THE INVENTION

TECHNICAL PROBLEM

[0004]

The present inventors have studied the technology described in Patent Document 1, and have thus found that there is room for improvement in terms of a juicy feeling of a filling, a stringiness of a coating, and a crispiness of the coating in a case of a use as a coating material for a karaage which is stored warm.

[0005]

10 The present invention provides a karaage which is excellent in a balance among the juicy feeling of a filling, a decreasing of the stringiness of a coating, and the crispiness of the coating, after warm storage.

SOLUTION TO PROBLEM

15 [0006]

According to the present invention, there are provided the following starch composition for a breader, a breader, a method for producing a karaage, a method for improving the juicy feeling of a filling of a karaage, a method for decreasing the stringiness of a coating of a karaage, and the method for improving the crispiness of the coating of a karaage.

[0007]

[1] A starch composition for a breader including at least one of a grain flour and an unprocessed starch, the starch composition including the following component (A).

(A) An oil- or fat-processed starch satisfying the following conditions 1 and 2

(Condition 1) A slurry obtained by dispersing the component (A) in water so as to have a mass concentration of 6% by mass in terms of dry matter has a maximum viscosity equal to or more than 10 RVU and equal to or less than 80 RVU in a case where the
5 slurry is maintained at 40°C for 1 minute, heated at a temperature increase rate of 6°C/min from 40°C to 95°C, and held at 95°C for 5 minutes, as measured for a viscosity of the slurry under stirring at 160 rpm using a rapid visco analyzer (RVA).

(Condition 2) Heating solubility is equal to or more than
10 18.5% and equal to or less than 34%.

[2] The starch composition for a breeder according to [1], in which the component (A) includes an oil- or fat-processed distarch phosphate.

[3] The starch composition for a breeder according to [1]
15 or [2], further including one or more selected from a component (B) of a waxy type starch and a component (C) of an acetylated tapioca starch (excluding the component (A)).

[4] The starch composition for a breeder according to [3], in which the component (B) is one or two or more selected
20 from the group consisting of a waxy corn starch, a waxy tapioca starch, and processed starches of these starches.

[5] The starch composition for a breeder according to [3] or [4],

in which the component (B) is one or two or more selected
25 from the group consisting of a hydroxypropylated waxy corn starch and a processed starch thereof.

[6] The starch composition for a breeder according to any

one of [3] to [5],

in which the component (B) is an oil- or fat-processed starch.

[7] The starch composition for a breader according to any
5 one of [3] to [6],

in which a mass ratio of the component (A) to a total amount of the components (B) and (C) in the starch composition for a breader is equal to or more than 0.1 and equal to or less than 5.

10 [8] The starch composition for a breader according to any one of [1] to [7],

which is for a karaage.

[9] A breader including:

the starch composition for a breader according to any one
15 of [1] to [8]; and
at least one of the grain flour and the unprocessed starch.

[10] The breader according to [9],

in which the breader includes the grain flour, and the grain flour includes one or two or more selected from the group
20 consisting of wheat flour, rice flour, and corn flour.

[11] The breader according to [9] or [10],

in which a mass ratio of the starch composition for a breader to a total of the starch composition for a breader and the grain flour is equal to or more than 15% and equal to or
25 less than 85%.

[12] A method for producing a karaage, comprising:

attaching a coating material to an outside of a filling;

and

heat-cooking the filling to which the coating material has been attached to obtain a karaage,

in which the attaching the coating material is attaching
5 the coating material to the filling so that the breader according to any one of [9] to [11] is an outermost layer of the coating material.

[13] A method for improving a juicy feeling of the filling of a karaage, the method comprising attaching a coating material
10 to an outside of the filling,

in which in a case of producing the karaage by heat-cooking the filling to which the coating material has been attached,

the starch composition for a breader according to any one of [1] to [8] is used as the coating material.

15 [14] The method according to [13],

in which in a case where the coating material is attached to an outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is the outermost layer of the coating material.

20 [15] A method for decreasing a stringiness of a coating of a karaage,

in which in a case where a coating material is attached to an outside of a filling, and

the filling to which the coating material has been attached
25 is heat-cooked to produce the karaage,

the starch composition for a breader according to any one of [1] to [8] is used as the coating material.

[16] The method according to [15],

in which in a case where the coating material is attached to an outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is
5 an outermost layer of the coating material.

[17] A method for improving a crispiness of a coating of a karaage,

in which in a case where a coating material is attached to an outside of a filling, and

10 the filling to which the coating material has been attached is heat-cooked to produce the karaage,

the starch composition for a breader according to any one of [1] to [8] is used as the coating material.

[18] The method according to [17],

15 in which in a case where the coating material is attached to an outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is an outermost layer of the coating material.

[0008]

20 Furthermore, it should be noted that any combinations of these configurations and conversion of the expressions of the present invention between methods, devices, and the like are also effective as aspects of the present invention.

25 ADVANTAGEOUS EFFECTS OF INVENTION

[0009]

As described above, according to the present invention, it

is possible to obtain a karaage which is excellent in a balance among the juicy feeling of a filling, the decreasing of the stringiness of a coating, and the crispiness of the coating, after warm storage.

5

DESCRIPTION OF EMBODIMENTS

[0010]

Hereinafter, embodiments of the present invention will be described. Furthermore, unless otherwise specified, "to" in a numerical range represents "equal to or more than" and "equal to or less than" in which the range includes both the numerical values. In addition, in the present embodiment, the composition may include each component alone or in combination of two or more kinds thereof.

15 [0011]

In the following embodiments, the juicy feeling of the filling means that the filling of the karaage is juicy without being dry, and the decreasing of the stringiness (of a texture) of a coating means that the coating of the karaage is not soggy and is thus easy to bite off. In addition, in the following embodiments, the "crispiness" means that the coating is crunchy in a case of being chewed.

[0012]

(Starch Composition for Breader)

25 In the present embodiment, the starch composition for a breader is a composition which is used in a breader including at least one of a grain flour and an unprocessed starch, and

includes the following component (A), that is, an oil- or fat-processed starch satisfying the following conditions 1 and 2.

(Condition 1) A slurry obtained by dispersing the component (A) in water so as to have a mass concentration of 6% by mass in terms of dry matter has a maximum viscosity equal to or more than 10 RVU and equal to or less than 80 RVU in a case where the slurry is maintained at 40°C for 1 minute, heated at a temperature increase rate of 6°C/min from 40°C to 95°C, and held at 95°C for 5 minutes, as measured for a viscosity of the slurry under stirring at 160 rpm using a rapid visco analyzer (RVA).

(Condition 2) Heating solubility is equal to or more than 18.5% and equal to or less than 34%.

The starch composition for a breeder is for a karaage, for example.

[0013]

(Component (A))

The component (A) is an oil- or fat-processed starch. The oil- or fat-processed starch refers to a starchy material produced through a process which includes adding one or more oils or fats selected from edible oils or fats and edible oil or fat analogues to a raw material starch, and then mixing and heating the mixture. Specific examples of the raw material starch and the oils or fats will be described later.

[0014]

The component (A) satisfies the conditions 1 and 2.

With regard to the condition 1, the maximum viscosity of the component (A) in the RVA measurement is 10 RVU or more,

preferably 15 RVU or more, more preferably 20 RVU or more, still more preferably 30 RVU or more, and even still more preferably 35 RVU or more from the viewpoint of decreasing the stringiness of a texture of the coating.

5 In addition, the maximum viscosity of the component (A) measured by RVA is 80 RVU or less, preferably 72 RVU or less, more preferably 65 RVU or less, and still more preferably 61 RVU or less from the viewpoint of improving the crispiness.

[0015]

10 Here, the maximum viscosity of the component (A) in the RVA measurement is a maximum viscosity of a slurry obtained by dispersing the component (A) in water so as to have a mass concentration of 6% by mass in terms of dry matter in a case where the slurry is maintained at 40°C for 1 minute, heated at a
15 temperature increase rate of 6°C/min from 40°C to 95°C, and held at 95°C for 5 minutes, as measured for a viscosity of the slurry under stirring at 160 rpm.

[0016]

20 With regard to the condition 2, the heating solubility of the component (A) is 18.5% or more, preferably 19.0% or more, more preferably 23.0% or more, and still more preferably 27.0% or more from the viewpoint of decreasing the stringiness of the texture of the coating and improving the crispiness.

25 In addition, the heating solubility of the component (A) is 34% or less, preferably 32% or less, and more preferably 30% or less from the viewpoint of decreasing the stringiness of the texture of the coating.

[0017]

Here, the heating solubility of the component (A) is measured by the following method.

First, 0.5 g of a sample (oil- or fat-processed starch) in terms of an anhydride is dispersed in 50 mL of distilled water, heated for 30 minutes while being permeated into a constant temperature bath at 80°C (for example, FS-003 manufactured by Tokyo Glass Machinery Co., Ltd.), and then cooled to 20°C. Then, the obtained gelatinized liquid is centrifuged (3,000 rpm, 10 minutes) using a centrifuge (for example, CR5B2 manufactured by Hitachi Koki Co., Ltd.), and a total amount of sugar included in the supernatant is measured by a phenol sulfuric acid method.

That is, the expression is as follows:

Solubility (%) = Total amount of sugar in supernatant (g)/0.5 (g) × 100.

[0018]

In the present embodiment, by using a starch composition for a breeder including the component (A) which is an oil- or fat-processed starch satisfying specific conditions 1 and 2 with regard to the viscosity characteristics and the heating solubility in a breeder together with at least one of a grain flour and an unprocessed starch, it is possible to improve a balance among the juicy feeling of a filling of a karaage, the decreasing of the stringiness of the coating, and the crispiness, after warm storage.

[0019]

Here, a reason why the balance among the juicy feeling of

the filling of the karaage, the decreasing of the stringiness of the coating, and the crispiness, after warm storage is improved by using the component (A) in the breader together with at least one of a grain flour and an unprocessed starch is not clear, but
5 is presumed to be as follows: the component (A) is an oil- or fat-processed starch and the swelling is reduced within an appropriate range.

[0020]

Next, the raw material and the production method for the
10 component (A) will be described.

Specific examples of the raw material starch for the component (A) include one or two or more selected from the group consisting of a tapioca starch, an acetylated starch, a potato starch, a corn starch, a waxy corn starch, and crosslinked
15 starches thereof. Specific examples of the crosslinked starch include crosslinked starches such as a distarch phosphate.

From the viewpoints of improving the juicy feeling of the filling and decreasing the stringiness of the coating, the raw material starch is preferably at least one selected from the
20 group consisting of an unprocessed (raw) tapioca starch and a distarch phosphate, and the raw material starch more preferably includes the distarch phosphate, and still more preferably includes a distarch phosphate from tapioca starch. From the same viewpoints, the component (A) preferably includes an oil-
25 or fat-processed distarch phosphate, and more preferably includes an oil- or fat-processed distarch phosphate from tapioca starch.

[0021]

At least one selected from the group consisting of edible oils or fats and edible oil or fat analogues is used as the oil or fat which is a raw material for the component (A).

5 Specific examples of the edible oil or fat include a soybean oil, a safflower oil such as a high linoleic safflower oil, a corn oil, a rapeseed oil, a perilla oil, a linseed oil, a sunflower oil, a peanut oil, a cottonseed oil, an olive oil, a rice oil, and a palm oil. From the viewpoint of improving
10 workability, a liquid oil is preferably used as the edible oil or fat, and the soybean oil, the rapeseed oil, the corn oil, the high linoleic safflower oil, the linseed oil, the perilla oil, and the like are more preferable.

 In addition, as the edible oil or fat, an oil or fat with
15 an iodine value of 100 or more is more preferably used, and an oil or fat with an iodine value of 135 or more are still more preferably used. Such an oil or fat having a high iodine value is susceptible to oxidation by heating, has a high effect of modifying the raw material starch, and can further be expected
20 to have an effect of improving binding properties to a filling in a case where it is blended in a coating material. Specific examples of the oil or fat having an iodine value of 135 or more include a high linoleic safflower oil, a linseed oil, and a perilla oil. The upper limit of the iodine value of the edible
25 oil or fat is not limited, but is, for example, 250 or less.

[0022]

 Specific examples of the edible oil or fat analogue include

emulsifiers such as a glycerin fatty acid ester; phospholipids; and glycerides such as a monoglyceride and a diglyceride.

[0023]

In addition, examples of other raw materials include
5 soybean flours such as a defatted soybean flour and a whole fat soybean flour.

[0024]

In the present embodiment, the component (A) is obtained, for example, by a production method including the following
10 steps:

(First step) Blending a raw material starch, oils or fats, and other raw materials as appropriate to prepare a mixture, and

(Second step) Subjecting the mixture obtained in the first step to a heating treatment.

15 [0025]

First, the first step will be described.

In the first step, the blending amount of the oils or fats in the mixture is, for example, 0.005 parts by mass or more, preferably 0.01 parts by mass or more, more preferably 0.02
20 parts by mass or more, and still more preferably 0.05 parts by mass or more with respect to 100 parts by mass of the raw material starch from the viewpoint of obtaining an effect of modifying the raw material starch more reliably. In addition, the blending amount of the oils or fats in the mixture is, for
25 example, 3 parts by mass or less, preferably 2 parts by mass or less, more preferably 1.8 parts by mass or less, and still more preferably 1.5 parts by mass or less with respect to 100 parts

by mass of the raw material starch from the viewpoint of improving the binding properties to the filling in the breader.
[0026]

In addition, specific examples of the combination of the raw material starch and the edible oil or fat used in the production of the oil- or fat-processed starch include a combination of a crosslinked starch and an oil or fat having an iodine value of 100 or more. With this, the flavor of the component (A) can be improved more stably.

10 [0027]

In the first step, in a case where a soybean flour is blended in the mixture, the blending amount of the soybean flour is preferably 0.5 parts by mass or more, more preferably 1.0 parts by mass or more, and still more preferably 1.5 parts by mass or more with respect to 100 parts by mass of the raw material starch from the viewpoint of decreasing the stringiness of the texture of the coating and improving the juicy feeling of the filling.

In addition, the blending amount of the soybean flour in the mixture is preferably 3.0 parts by mass or less, more preferably 2.5 parts by mass or less, and still more preferably 2.0 parts by mass or less with respect to 100 parts by mass of the raw material starch from the viewpoint of decreasing the stringiness of the texture of the coating and improving the juicy feeling of the filling.

25 [0028]

In addition, in the first step, it is preferable not to

blend a pH adjuster to the mixture from the viewpoint of decreasing the stringiness of the texture of the coating, but the pH adjuster may be blended, as necessary, in an amount of about 0.1 parts by mass or less with respect to 100 parts by mass of the raw material starch.

[0029]

Next, the second step will be described.

In the second step, an oil- or fat-processed starch can be obtained by heating the mixture obtained in the first step.

10 With regard to the heating treatment, for example, in a case where the starch is heated and roasted at a high temperature that is higher than 150°C, there is a concern that the starch granules are damaged, resulting in a decrease in viscosity of the obtained oil- or fat-processed starch, and
15 thus, the inherent water retention of the starch may be lost. Then, there is a concern that the yield may be reduced in a case where such starch is added to the coating material. Therefore, the heating aging is performed, for example, at a low temperature of 150°C or lower, preferably 130°C or lower, more
20 preferably lower than 120°C, and still more preferably 105°C or lower. With this, the damage to the starch granules can be reduced and variations in the quality of the coating material can be further decreased. Furthermore, the lower limit of the heating temperature is not limited, but is set to, for example,
25 40°C or higher, preferably 45°C or higher, and more preferably 55°C or higher from the viewpoint of appropriately shortening the number of days for the aging and improving the productivity.

[0030]

The heating aging period is appropriately set according to the state and the heating temperature of the obtained oil- or fat-processed starch. For example, in a case where the heating
5 period is too short, the starch is not aged, and in a case of a use as a coating material, it may not be possible to obtain an oil- or fat-processed starch having excellent binding properties to a filling. Therefore, the heating period is, for example, 0.5 hours or longer, preferably 5 hours or longer, and more
10 preferably 6 hours or longer. In addition, the upper limit of the heating period is, for example, 25 days or shorter, preferably 20 days or shorter, and more preferably 18 days or shorter from the viewpoint of preventing a damage to starch granules due to a long-term heating.

15 [0031]

Here, in order to obtain the component (A), that is, the oil- or fat-processed starch satisfying the conditions 1 and 2, in the production of the oil- or fat-processed starch, it is important to, for example, control the mixing condition in the
20 first step and control the heating condition in the second step while adjusting the selection and combination, and the blending amount of the raw material starch, the oils or fats, and the other components in the first step. More specifically, by appropriately selecting a type of processing of the raw material
25 starch in the production of the oil- or fat-processed starch, it is possible to stably control the maximum viscosity and the heating solubility of the oil- or fat-processed starch measured

by RVA within the above-mentioned range.

By using the component (A) obtained in the present embodiment as a breeder of a karaage, including at least one of a grain flour and an unprocessed starch, it is possible to effectively decreasing the stringiness of a coating while making it possible to obtain an excellent juicy feeling of a filling of the karaage, after warm storage.

[0032]

The starch composition for a breeder may consist only of the component (A), or may further include components other than the component (A).

For example, the starch composition for a breeder may further include one or two or more selected from the group consisting of components (B) and (C) below (excluding the component (A)).

[0033]

(Component (B))

The component (B) is one or two or more selected from waxy type starches (excluding component (A)). By further including the component (B) in the starch composition for a breeder, it is possible to obtain a more preferred balance among the juicy feeling of the filling of the karaage, the decreasing of the stringiness of the coating, and the crispiness of the karaage, after warm storage.

[0034]

The component (B) is specifically a starch having an amylopectin content of 80% or more.

The amylopectin content of the component (B) is preferably 80% or more, more preferably 90% or more, and still more preferably 100% from the viewpoint of decreasing the stringiness of the texture of the coating and improving the juicy feeling of the filling.

[0035]

The component (B) is specifically one or two or more selected from the group consisting of a waxy corn starch, a waxy tapioca starch, and processed starches of these starches.

10 Examples of the processed starch include at least one selected from the group consisting of etherified starches such as a hydroxypropylated starch and oil- or fat-processed starches other than the component (A).

From the viewpoint of obtaining a more preferred balance among the juicy feeling of the filling of the karaage, the decreasing of the stringiness of the coating, and the crispiness of the karaage, after warm storage, the component (B) is preferably one or two or more selected from the group consisting of a hydroxypropylated waxy corn starch and a processed starch

20 of the hydroxypropylated waxy corn starch, and more preferably a hydroxypropylated distarch phosphate from waxy corn starch.

In addition, from the same viewpoint, it is also preferable that the component (B) is an oil- or fat-processed starch other than the component (A). Examples of the oil- or fat-processed starch other than the component (A) include at least one

25 selected from the group consisting of an oil- or fat-processed, hydroxypropylated distarch phosphate from waxy corn starch and

an oil- or fat-processed waxy corn starch.

[0036]

(Component (C))

The component (C) is an acetylated tapioca starch

5 (excluding the component (A)). From the viewpoint of obtaining a more preferred balance among the juicy feeling of the filling of the karaage, the decreasing of the stringiness of the coating, and the crispiness of the karaage, after warm storage, it is preferable that the component (C) is an oil- or fat-
10 processed starch other than the component (A).

[0037]

With regard to the blending amount of the components (B) and (C), the mass ratio $((A)/((B) + (C)))$ of the component (A) to the total amount of the components (B) and (C) in the starch
15 composition for a breader is preferably 0.1 or more, more preferably 0.12 or more, and still more preferably 0.15 or more from the viewpoint of decreasing the stringiness of the texture of the coating and improving the juicy feeling of a meat.

In addition, the mass ratio $((A)/((B) + (C)))$ is preferably
20 5 or less, more preferably 3 or less, and still more preferably 1.8 or less from the viewpoint of decreasing the stringiness of the texture of the coating and improving the juicy feeling of the meat.

[0038]

25 (Breder)

In the present embodiment, the breader includes the above-mentioned starch composition for a breader and at least one of a

grain flour and an unprocessed starch.

The breader is specifically a solid coating material, and more specifically a granular coating material.

[0039]

5 The grain flour includes, for example, one or two or more selected from the group consisting of a wheat flour, a rice flour and a corn flour, and from the viewpoint of improving the juicy feeling of the filling, it is preferable that the grain flour includes the wheat flour, and it is more preferable that
10 the grain flour is the wheat flour.

From the same viewpoint, the breader flour preferably includes the grain flour, and more preferably includes the wheat flour.

[0040]

15 The unprocessed starch is specifically a raw starch which has not been processed. Here, the unprocessed starch is a raw starch other than the above-mentioned components (A), (B), and (C). The unprocessed starch is, for example, one or two or more selected from the group consisting of corn starch, high amylose
20 corn starch, potato starch, tapioca starch, wheat starch, rice starch, sago starch, and sweet potato starch, preferably one or two or more selected from the group consisting of corn starch, potato starch, tapioca starch, and wheat starch, and more preferably potato starch.

25 [0041]

In the breader, the mass ratio of the starch composition for a breader to the total of the starch composition for a

breeder and the grain flour is preferably 15% or more, more preferably 20% or more, and still more preferably 22% or more from the viewpoint of decreasing the stringiness of the texture of the coating.

5 In addition, the mass ratio of the starch composition for a breeder to the total of the starch composition for a breeder and the grain flour is preferably 85% or less, more preferably 80% or less, still more preferably 78% or less, even still more preferably 65% or less, and further more preferably 60% or less
10 from the viewpoint of decreasing the stringiness of the texture of the coating.

[0042]

The breeder may further include components other than those mentioned above.

15 Examples of such other components include solid seasonings such as a sugar, a salt, and a powdered soy sauce; spices such as a pepper, a paprika, and a curry powder; and food additives such as an emulsifier, a swelling agent, and a polysaccharide thickener.

20 [0043]

By using the breeder according to the present embodiment as a coating material of a karaage, it is possible to improve a balance among the juicy feeling of a filling, the decreasing of the stringiness of a coating, and the crispiness of the coating,
25 after warm storage.

In addition, in a case where a karaage is obtained by attaching a plurality of coating materials to a filling, the

breeder in the present embodiment is preferably used as the coating material on the outermost layer from the viewpoint of improving a balance among the juicy feeling of a filling, decreasing of the stringiness of a coating, and the crispiness
5 of the coating, after warm storage.

[0044]

(Method for Producing Karaage)

In the present embodiment, a method for producing a karaage includes, for example, the following steps.

10 (Step 11) Attaching a coating material to the outside of a filling

(Step 12) Obtaining a karaage by heat-cooking the filling to which the coating material has been attached

Then, the step 11 is preferably attaching the coating
15 material to the filling so that the breeder in the above-mentioned present embodiment is the outermost layer of the coating material.

[0045]

In the step 11, various food materials can be used as the
20 filling, and examples thereof include meat such as chicken and pork (including artificial meat and cultured meat obtained by artificially culturing animal cells and tissues); meat-like food using soybean meat, insect protein, or the like; and seafood such as fish, squid, and octopus.

25 In the step 11, the breeder may be attached to a part of the outside of the filling or may be attached to the entire outside of the filling. From the viewpoint of improving a

balance among the juicy feeling of the filling, the decreasing of the stringiness of the coating, and the crispiness of the coating, it is preferable that the breader is attached to the entire outside of the filling, and it is more preferable that the breader is uniformly attached to the entire outside of the filling.

[0046]

In the step 12, the filling to which the breader has been attached is heat-cooked. Examples of the heat-cooking method include deep-frying in an edible oil, baking in an oven, and steam-heating in a steam convection oven, and from the viewpoint of improving the texture of a coating, the deep-frying is preferable.

As an oil or fat used for deep-frying, for example, a liquid oil commonly used for a fried food or a non-fried food can be used. Specifically, the liquid oil is one or two or more selected from rapeseed oil, soybean oil, corn oil, safflower oil, sesame oil, olive oil, rice bran oil, grapeseed oil, cottonseed oil, peanut oil, and palm olein oil.

The temperature and the time for deep-frying can be set according to a type, a size, and the like of the filling, and are, for example, about 100°C to 200°C and about 1 to 10 minutes, respectively.

[0047]

The method for producing a karaage may further include steps other than the steps 11 and 12.

For example, the method for producing a karaage may further

include, prior to the step 11, applying a batter to the outside of an ingredient. The batter is specifically a liquid coating material. The batter is obtained, for example, by adding water to a powder component (batter powder).

5 [0048]

In addition, the method for producing a karaage may further include storing the karaage warm after the step 12. The temperature for warm storage is, for example, 60°C or higher, and preferably 65°C or higher, and is, for example, 85°C or
10 lower, and preferably 80°C or lower. The warm storage can be a storage in a warm cabinet such as a hot showcase.

[0049]

(Method for Improving Juicy Feeling of Filling of Karaage)

In the present embodiment, the method for improving the
15 juicy feeling of a filling of a karaage is a method in which the starch composition for a breader in the present embodiment is used as a coating material in a case where the coating material is attached to the outside of a filling and the filling to which the coating material has been attached is heat-cooked to produce
20 the karaage.

From the viewpoint of more stably improving a balance among the juicy feeling of the filling, the decreasing of the stringiness of the coating, and the crispiness, after warm storage, it is preferable that in a case where the coating
25 material is attached to an outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is the outermost layer of the coating

material.

[0050]

(Method for Decreasing Stringiness of Coating of Karaage)

In the present embodiment, the method for decreasing the
5 stringiness of a coating of a karaage is a method in which the
starch composition for a breader in the present embodiment is
used as a coating material in a case where the coating material
is attached to an outside of a filling and the filling to which
the coating material has been attached is heat-cooked to produce
10 the karaage.

From the viewpoint of more stably improving a balance among
the juicy feeling of the filling, the decreasing of the
stringiness of the coating, and the crispiness, after warm
storage, it is preferable that in a case where the coating
15 material is attached to an outside of the filling, the coating
material is attached to the filling so that the starch
composition for a breader is the outermost layer of the coating
material.

[0051]

20 (Method for Improving Crispiness of Coating of Karaage)

In the present embodiment, the method for improving the
crispiness of a coating of a karaage is in which the starch
composition for a breader in the present embodiment is used as a
coating material in a case where the coating material is
25 attached to an outside of a filling and the filling to which the
coating material has been attached is heat-cooked to produce the
karaage.

From the viewpoint of more stably improving a balance among the juicy feeling of the filling, the decreasing of the stringiness of the coating, and the crispiness, after warm storage, it is preferable that in a case where the coating material is attached to an outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is the outermost layer of the coating material.

[Examples]

10 [0052]

Examples of the present invention are shown below and the scope of the present invention is not limited thereto. In Tables 1 to 4 below, "%" in the formulation is "% by mass".

[0053]

15 (Raw Materials)

As a raw material, the following ones were mainly used.

(Starch)

(A) Oil- or fat-processed starch 1: Oil- or fat-processed starch obtained in Production Example 1

20 Oil- or fat-processed starch 2: Oil- or fat-processed starch obtained in Production Example 2

(A) Oil- or fat-processed starch 3: Oil- or fat-processed starch obtained in Production Example 3

25 Oil- or fat-processed starch 4: Oil- or fat-processed starch obtained in Production Example 4

(A) Oil- or fat-processed starch 5: Oil- or fat-processed starch obtained in Production Example 5

[0054]

(B) Hydroxypropylated distarch phosphate from waxy corn starch: GELCOR A-10 manufactured by J-Oil Mills, Inc.

(B) Oil- or fat-processed, hydroxypropylated distarch phosphate from waxy corn starch: Starch obtained by the following manufacturing method

(Manufacturing Method)

0.1 part by mass of a high linoleic safflower oil was added to 100 parts by mass of a hydroxypropylated distarch phosphate from waxy corn starch, and the mixture was uniformly mixed for 3 minutes at 3,000 rpm with a mixer (Super Mixer manufactured by Kawata Mfg. Co., Ltd.) to obtain a mixture (water content: 14.8%). This mixture was heated in a tray-type dryer at 150°C for 4 hours to obtain an oil- or fat-processed, hydroxypropylated phosphoric acid waxy corn starch. Furthermore, the Super Mixer (manufactured by Kawata Mfg. Co., Ltd.) was used as any of the mixers in Production Examples of the present specification.

(B) Waxy corn starch: Waxy Corn Starch Y manufactured by J-Oil Mills, Inc.

(B) Oil- or fat-processed waxy corn starch: Starch obtained by the following manufacturing method

(Manufacturing Method)

0.1 part by mass of a high linoleic safflower oil was added to 100 parts by mass of a waxy corn starch, and uniformly mixed with a mixer at 3,000 rpm for 3 minutes to obtain a mixture (water content: 14.8%). This mixture was heated at 150°C for 4

hours in a tray-type dryer to obtain an oil- or fat-processed waxy corn starch.

(B) Waxy tapioca starch: Native Waxy Tapioca manufactured by Thai Wah Public Co., Ltd.

5 (C) Oil- or fat-processed tapioca acetyl: Nisshoku nerikomi K-1 manufactured by Nihon Shokuhin Kako Co., Ltd.

Distarch phosphate from tapioca starch 1: ACTBODY TP-1 manufactured by J-Oil Mills, Inc.

Distarch phosphate from tapioca starch 2: ACTBODY TP-2
10 manufactured by J-Oil Mills, Inc.

Distarch phosphate from tapioca starch 3: ACTBODY TP-4W manufactured by J-Oil Mills, Inc.

Unprocessed tapioca starch: Native Tapioca Starch manufactured by Siam Quality Starch Co., Ltd.

15 [0055]

(Others)

High linoleic safflower oil: Safflower Salad Oil manufactured by Summit Oil Mill Co., Ltd.

Defatted soybean flour: Milky S manufactured by J-Oil
20 Mills, Inc.

Wheat flour: Flour manufactured by Nisshin Flour Milling Co., Ltd.

Powdered soy sauce: Powdered Soy Sauce manufactured by Kikkoman Corporation

25 Rice flour: Powder Rice D manufactured by Niigata Flour Milling Co., Ltd.

Corn flour: Corn Flour manufactured by Tomizawa Shoten Inc.

Potato starch: GELCOR BP-200 manufactured by J-Oil Mills, Inc.

[0056]

(Production Example 1)

5 In the present Example, an oil- or fat-processed starch 1 was produced in the following procedure.

1.7 parts by mass of a defatted soybean flour and 0.2 parts by mass of a high linoleic safflower oil were added to 100 parts by mass of a distarch phosphate from tapioca starch (1:1 mixture
10 of the distarch phosphate from tapioca starch 2 and the distarch phosphate from tapioca starch 3), and uniformly mixed with a mixer at 3,000 rpm for 3 minutes to obtain a mixture (water content: 14.8%). This mixture was heated at 70°C for 14 days in a tray-type dryer to obtain the oil- or fat-processed starch 1.

15 [0057]

(Production Example 2)

In the present Example, an oil- or fat-processed starch 2 was produced in the following procedure.

An oil- or fat-processed starch was produced in the same
20 manner as in Production Example 1, except that 0.3 parts by mass of trisodium citrate was added to 100 parts by mass of a distarch phosphate from tapioca starch (1:2.15 mixture of the distarch phosphate from tapioca starch 2 and the distarch phosphate from tapioca starch 3), the addition amount of the
25 high linoleic safflower oil was set to 0.3 parts by mass, and the defatted soybean flour was not added, and thus, the oil- or fat-processed starch 2 was obtained.

[0058]

(Production Example 3)

In the present Example, an oil- or fat-processed starch 3 was produced in the following procedure.

5 0.1 parts by mass of a high linoleic safflower oil were added to 100 parts by mass of a distarch phosphate from tapioca starch (2.15:1 mixture of the distarch phosphate from tapioca starch 2 and the distarch phosphate from tapioca starch 3), and uniformly mixed with a mixer at 3,000 rpm for 3 minutes to
10 obtain a mixture (water content: 14.8%). This mixture was heated at 150°C for 4 hours in a tray-type dryer to obtain the oil- or fat-processed starch 3.

[0059]

(Production Example 4)

15 In the present Example, an oil- or fat-processed starch 4 was produced in the following procedure.

 0.1 part by mass of a high linoleic safflower oil was added to 100 parts by mass of a distarch phosphate from tapioca starch 1, and uniformly mixed with a mixer at 3,000 rpm for 3 minutes
20 to obtain a mixture (water content: 14.8%). This mixture was heated at 150°C for 4 hours in a tray-type dryer to obtain the oil- or fat-processed starch 4.

[0060]

(Production Example 5)

25 In the present Example, an oil- or fat-processed starch 5 was produced in the following procedure.

 0.1 part by mass of a high linoleic safflower oil was added

to 100 parts by mass of a starch mixture (1:1:2 mixture of the distarch phosphate from tapioca starch 2, the distarch phosphate from tapioca starch 3, and the unprocessed tapioca starch), and uniformly mixed with a mixer at 3,000 rpm for 3 minutes to
5 obtain a mixture (water content: 14.8%). This mixture was heated at 150°C for 4 hours in a tray-type dryer to obtain the oil- or fat-processed starch 5.

[0061]

(Measurement of Maximum Viscosity of Oil- or Fat-Processed
10 Starch)

For the oil- or fat-processed starch obtained in each Production Example, a slurry was prepared by dispersing the oil- or fat-processed starch in water. The mass concentration of the oil- or fat-processed starch in the slurry was set to 6% by mass
15 in terms of dry matter. The obtained slurry was maintained at 40°C for 1 minute while measuring the viscosity under stirring at 160 rpm with a rapid visco analyser (RVA manufactured by Newport Scientific Inc.), heated from 40°C to 95°C at a rate of 6°C/min, and held at 95°C for 5 minutes to measure a maximum
20 viscosity (RVU).

[0062]

(Heating solubility of Oil- or Fat-Processed Starch)

First, 0.5 g of a sample (oil- or fat-processed starch) in terms of an anhydride was dispersed in 50 mL of distilled water,
25 heated for 30 minutes while being permeated into a constant temperature bath at 80°C (FS-003 manufactured by Tokyo Glass Machinery Co., Ltd.), and then cooled to 20°C. Then, the

obtained gelatinized liquid is centrifuged (3,000 rpm, 10 minutes) using a centrifuge (CR5B2 manufactured by Hitachi Koki Co., Ltd.), and a total amount of sugar included in the supernatant is measured by a phenol sulfuric acid method.

5 That is, the expression is as follows:

Heating solubility (%) = Total amount of sugar in supernatant (g)/0.5 (g) × 100.

[0063]

(Examples 1 to 3, and Comparative Examples 1 and 2)

10 Raw materials were blended according to the formulation shown in Table 1 to obtain a breader. A karaage was manufactured according to the following procedure, using the obtained breader. The obtained karaage was stored for 4 hours in a hotter (SC45-3D manufactured by Nippon Heater Kiki Co.,
15 Ltd.) at 65°C, and then subjected to texture evaluation. The properties of the oil- or fat-processed starch used in each example and the evaluation results of the karaage are shown in Table 1.

[0064]

20 (Method for Manufacturing Karaage)

A karaage was obtained by the following procedure.

1. Chicken thigh meat (without the skin) was cut to 25 to 30 g/piece.

2. The cut chicken thigh meat and a pickling liquid in an
25 amount of 40% with respect to the meat adjusted according to the formulation shown in the table below were added to a tumbler (ESK-60 manufactured by VACONA), and tumbled at 5°C for 90

minutes at a vacuum rate of 80%.

3. A breeder for each example described in Table 1 was prepared. The chicken was coated with the obtained breeder.

4. The marinated chicken was deep-fried in a HOLL canola
5 oil at 170°C for 3 minutes.

5. The karaage after deep-frying was stored frozen at -
20°C.

6. The chicken after frozen storage was deep-fried in a
HOLL rapeseed oil at 170°C for 4 minutes.

10 7. Pieces of the chicken after deep-frying were arranged in
a vat and stored warm together with the vat in a hotter at 65°C
for 4 hours, and evaluated by a method which will be described
later.

[0065]

15 (Composition of Pickling Liquid)

Raw Materials	Blending ratio (%)
---------------	--------------------

"High Trust TC-500" (manufactured by J-Oil Mills, Inc.)

10

20 White sugar 4

Salt 4

Sodium glutamate 1.4

White pepper 0.16

Soy sauce 20

25 Ice water 60.44

Total 100

[0066]

(Evaluation Method)

Immediately after taking out the karaage obtained in each example from the hotter, the ''crispiness'', the ''juicy feeling
 5 of food material (meat)'' and the ''stringiness of coating'' were sensory-evaluated by three panelists, and the evaluation points were given according to the following criteria through discussion of the panelists. A score of 3 or more for each item was regarded as a pass.

10 [0067]

(Crispiness)

5: Very crispy

4: Crispy

3: Slightly crispy

15 2: Not very crispy

1: Not crispy at all

[0068]

(Stringiness of Coating)

5: Having no stringiness at all

20 4: Having almost no stringiness

3: Having a little stringiness

2: Having slight stringiness

1: Having stringiness

[0069]

25 (Juicy Feeling of Meat)

6: Extremely excellent in juiciness

5: Very excellent in juiciness

4: Quite excellent in juiciness

3: Excellent in juiciness

2: Slightly poor in juiciness

1: Poor in juiciness

[0070]

[Table 1]

Table 1

		Example 1	Comparative Example 1	Example 2	Comparative Example 2	Example 3
Formulation of breader	Wheat flour	47.5%	47.5%	47.5%	47.5%	47.5%
	Powdered soy sauce	2.5%	2.5%	2.5%	2.5%	2.5%
	(A) Oil- or fat-processed starch 1	50%				
	Oil- or fat-processed starch 2		50.0%			
	(A) Oil- or fat-processed starch 3			50.0%		
	Oil- or fat-processed starch 4				50.0%	
	(A) Oil- or fat-processed starch 5					50.0%
	Total	100%	100.0%	100.0%	100.0%	100.0%
Starch composition of oil- or fat-processed starch		Distarch phosphate from tapioca starch 2: distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2: distarch phosphate from tapioca starch 3 = 1:2.15	Distarch phosphate from tapioca starch 2: distarch phosphate from tapioca starch 3 = 2.15:1	Distarch phosphate from tapioca starch 1 = 100	Distarch phosphate from tapioca starch 2: distarch phosphate from tapioca starch 3:unprocessed tapioca starch = 1:1:2
Other materials used in production of oil- or fat-processed starch		Soybean flour	Na citrate	None	None	None
Maximum viscosity (RVU) of oil- or fat-processed starch		21	8	69	82	63
Heating solubility (%) of oil- or fat-processed starch		19.1	18.0	30.9	35.4	33.0
Evaluation of texture after hotter storage	Crispiness	5	4	4	3	5
	Stringiness of coating	3	2	4	2	3
	Juicy feeling of meat	4	4	4	4	4

[0071]

5 From Table 1, it is shown that the karaage in which oil- or fat-processed starch 1, 3, or 5 as the component (A) was blended into the breader together with the wheat flour was excellent in the crispiness after storage in the hotter, the stringiness of the coating, and the juicy feeling of the meat as the filling.

10 On the other hand, the oil- or fat-processed starch whose maximum viscosity and heating solubility were outside the range of the present embodiment was poor in terms of the stringiness

of the coating.

[0072]

(Control Examples 1 to 3 and Examples 4 to 24)

5 A karaage was manufactured and evaluated according to Example 1, except that as the formulation of raw materials of the breader, the formulation shown in each of Tables 2 to 4 was used. The properties of the oil- or fat-processed starch used in each example and the evaluation results of the karaage are shown in each table.

[0073]

[Table 2]

Table 2

	Control Example 1	Example 4	Example 5	Example 6	Example 7	Example 8	Example 9	Example 10	Example 11	Example 12
Wheat flour		25%	40%							
Rice flour				25%	40%	75%				
Corn flour							25%	40%		
Potato starch									25%	40%
(A) Oil- or fat-processed starch 1	100%	75%	60.0%	75.0%	60.0%	25.0%	75%	60%	75%	60%
Total	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
Starch composition of oil- or fat-processed starch	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3 = 1:1
Other materials used in production of oil- or fat-processed starch	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour
Maximum viscosity (RVU) of oil- or fat-processed starch	21	21	21	21	21	21	21	21	21	21
Heating solubility (%) of oil- or fat-processed starch	19.1	19.1	19.1	19.1	19.1	19.1	19.1	19.1	19.1	19.1
Crispiness	4	5	5	4	4	4	5	5	4	4
Evaluation of texture after hotter storage	2	4	3	3	3	3	4	3	3	3
Juicy feeling of meat	3	4	4	3	3	3	4	4	3	3

[0074]

From Table 2, it is shown that the karaage in which the oil- or fat-processed starch 1 as the component (A) was blended into the breader in combination with any of the wheat flour, the
5 rice flour, the corn flour, and the potato starch was preferable in any of the items.

[0075]

[Table 3]

Table 3		Control Example 2	Example 13	Example 14	Example 15	Example 16	Example 17	Example 18
Formulation of breader starch	Wheat flour	97.5%	47.5%	47.5%	47.5%	47.5%	47.5%	47.5%
	Powdered soy sauce	2.5%	2.5%	2.5%	2.5%	2.5%	2.5%	2.5%
	(A) Oil- or fat-processed starch 1		25%	25%	25%	25%	25%	25%
	(B) Hydroxypropylated distarch phosphate from waxy corn starch						25%	
	(B) Oil- or fat-processed, hydroxypropylated distarch phosphate from waxy corn starch							25%
	(B) Waxy corn starch		25%					
	(B) Oil- or fat-processed waxy corn starch			25%				
	(B) Waxy tapioca starch				25%			
	(C) Oil- or fat-processed tapioca acetyl					25%		
	Total	100%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
Starch composition of oil- or fat- processed starch		-	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3
Other materials used in production of oil- or fat-processed starch		-	= 1:1 Soybean flour	= 1:1 Soybean flour	= 1:1 Soybean flour	= 1:1 Soybean flour	= 1:1 Soybean flour	= 1:1 Soybean flour
Maximum viscosity (RVU) of oil- or fat- processed starch		-	21	21	21	21	21	21
Heating solubility (%) of oil- or fat- processed starch		-	19.1	19.1	19.1	19.1	19.1	19.1
(A) / ((B) + (C))			0.3	0.5	0.67	0.8	0.5	0.5
Crispiness		3	3	3	4	3	4	4
Evaluation of texture after hotter storage		2	3	4	3	3	4	3
Juicy feeling of meat		2	5	5	5	4	5	6

[0076]

5 From Table 3, it is shown that the karaage in which the oil- or fat-processed starch 1 as the component (A) was blended

into the breader together with the grain flour in combination with the starch as the component (B) or the component (C) was preferable in any of the items.

Among those, the juicy feeling was more preferable in a
5 case where the component (B) was further included, as compared with a case where only the component (A) was combined with the grain flour (Table 1, Example 1).

[0077]

[Table 4]

Table 4

	Control Example 3	Example 19	Example 20	Example 21	Example 22	Example 23	Example 24
Wheat flour	97.50%	47.5%	47.5%	47.5%	47.5%	47.5%	37.5%
Powdered soy sauce	2.50%	2.5%	2.5%	2.5%	2.5%	2.5%	2.5%
(A) Oil- or fat-processed starch 1		40%	33%	25%	17%	10%	30%
(B) Hydroxypropylated distarch phosphate from waxy corn starch		10%	17%	25%	33%	40%	30%
Total	100%	100%	100%	100%	100%	100%	100%
Starch composition of oil- or fat- processed starch	-	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3	Distarch phosphate from tapioca starch 2:distarch phosphate from tapioca starch 3
Other materials used in production of oil- or fat-processed starch	-	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour	Soybean flour
Maximum viscosity (RVU) of oil- or fat-processed starch	-	21	21	21	21	21	21
Heating solubility (%) of oil- or fat- processed starch	-	19.1	19.1	19.1	19.1	19.1	19.1
(A)/(B) + (C)	0	4	1.94	1	0.52	0.25	1
Crispiness	3	4	4	4	4	4	4
Evaluation of texture after hotter storage	2	3	3	3	4	5	3
Juicy feeling of meat	2	4	4	6	6	6	6

[0078]

From Table 4, it is shown that the karaage in which the oil- or fat-processed starch 1 as the component (A) was blended into the breader together with the grain flour at different
5 mixing ratios with the starch as the component (B) was preferable in any of the items.

Among those, the juicy feeling was more preferable in Examples 21 to 24 in a case where the component (B) was further included, as compared with a case where only the component (A)
10 was combined with the grain flour (Table 1, Example 1).

[0079]

This application claims priority based on Japanese Application Japanese Patent Application No. 2021-061356 filed on March 31, 2021, the disclosures of which are incorporated herein
15 by reference in their entireties.

CLAIMS

[Claim 1] A starch composition for a breeder, which is a starch composition used in a breeder including at least one of a grain flour and an unprocessed starch, the starch composition comprising the following component (A),

(A) an oil- or fat-processed starch satisfying the following conditions 1 and 2:

(Condition 1) a slurry obtained by dispersing the component (A) in water so as to have a mass concentration of 6% by mass in terms of dry matter has a maximum viscosity equal to or more than 10 RVU and equal to or less than 80 RVU in a case where the slurry is maintained at 40°C for 1 minute, heated at a temperature increase rate of 6°C/min from 40°C to 95°C, and held at 95°C for 5 minutes, as measured for a viscosity of the slurry under stirring at 160 rpm using a rapid visco analyzer (RVA), and

(Condition 2) heating solubility is equal to or more than 18.5% and equal to or less than 34%.

[Claim 2] The starch composition for a breeder according to claim 1, wherein the component (A) includes an oil- or fat-processed distarch phosphate.

[Claim 3] The starch composition for a breeder according to claim 1 or 2, further comprising one or more selected from the

group consisting of a component (B) of a waxy type starch and a component (C) of an acetylated tapioca starch (excluding the component (A)).

5 [Claim 4] The starch composition for a breader according to claim 3,

wherein the component (B) is one or two or more selected from the group consisting of a waxy corn starch, a waxy tapioca starch, and processed starches of these starches.

10

[Claim 5] The starch composition for a breader according to claim 3 or 4,

wherein the component (B) is one or two or more selected from the group consisting of a hydroxypropylated waxy corn starch and
15 a processed starch thereof.

[Claim 6] The starch composition for a breader according to any one of claims 3 to 5,

wherein the component (B) is an oil- or fat-processed starch.

20

[Claim 7] The starch composition for a breader according to any one of claims 3 to 6,

wherein a mass ratio of the component (A) to a total amount of the components (B) and (C) in the starch composition for a

25 breader is equal to or more than 0.1 and equal to or less than

5.

[Claim 8] The starch composition for a breader according to any one of claims 1 to 7, which is for a karaage.

[Claim 9] A breader comprising:

- 5 the starch composition for a breader according to any one of claims 1 to 8; and
at least one of the grain flour and the unprocessed starch.

[Claim 10] The breader according to claim 9,

- 10 wherein the breader includes the grain flour, and the grain flour includes one or two or more selected from the group consisting of a wheat flour, a rice flour, and a corn flour.

[Claim 11] The breader according to claim 9 or 10,

- 15 wherein a mass ratio of the starch composition for a breader to a total of the starch composition for a breader and the grain flour is equal to or more than 15% and equal to or less than 85%.

- 20 [Claim 12] A method for producing a karaage, comprising:

attaching a coating material to an outside of a filling;
and

heat-cooking the filling to which the coating material has been attached to obtain a karaage,

- 25 wherein the attaching the coating material is attaching the coating material to the filling so that the breader according to

any one of claims 9 to 11 is an outermost layer of the coating material.

[Claim 13] A method for improving a juicy feeling of a filling
5 of a karaage,

wherein in a case where a coating material is attached to an outside of a filling, and

the filling to which the coating material has been attached is heat-cooked to produce the karaage,

10 the starch composition for a breader according to any one of claims 1 to 8 is used as the coating material.

[Claim 14] The method according to claim 13,

wherein in a case where the coating material is attached to an
15 outside of the filling, the coating material is attached to the filling so that the starch composition for a breader is an outermost layer of the coating material.

[Claim 15] A method for decreasing a stringiness of a coating
20 of a karaage,

wherein in a case where a coating material is attached to an outside of a filling, and

the filling to which the coating material has been attached is heat-cooked to produce the karaage,

25 the starch composition for a breader according to any one of claims 1 to 8 is used as the coating material.

[Claim 16] The method according to claim 15,
wherein in a case where the coating material is attached to an
outside of the filling, the coating material is attached to the
filling so that the starch composition for a breader is an
5 outermost layer of the coating material.

[Claim 17] A method for improving a crispiness of a coating of
karaage,
wherein in a case where a coating material is attached to an
10 outside of a filling, and
the filling to which the coating material has been attached is
heat-cooked to produce the karaage,
the starch composition for a breader according to any one of
claims 1 to 8 is used as the coating material.

15

[Claim 18] The method according to claim 17,
wherein in a case where the coating material is attached to an
outside of the filling, the coating material is attached to the
filling so that the starch composition for a breader is an
20 outermost layer of the coating material.