inside of shrimp for shrimp processed foods such as fried shrimp, or a method for preventing impairment of physical properties after freezing and thawing for processed products of shellfish such as Sakhalin surf clam (*Spisula sachalinensis*).

[0011]

The inventors of the present disclosure conducted various researches, as a result, found that the aforementioned object can be achieved by using a glucose oxidase and a metal-containing yeast such as iron-containing yeast, and accomplished the present disclosure. The present disclosure thus provides the followings.

[0012]

(1) ~~In one aspect, t~~There is a method for producing a processed aquatic food, which comprises adding a glucose oxidase and a metal-containing yeast to an aquatic raw material.

(2) The method according to (1), which further comprises adding an alkaline agent.

(3) The method according to (2), wherein the alkaline agent is calcium oxide.

(4) The method according to any one of (1) to (3), which further comprises adding glucose.

(5) The method according to any one of (1) to (4), wherein the metal-containing yeast is an iron-containing yeast.

(6) The method according to (5), wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material.

(7) The method according to any one of (1) to (6), wherein the processed aquatic food is a shrimp processed food (prawn processed food) or shellfish processed product.

(8) ~~In another aspect, t~~There is an enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and a metal-containing yeast as active ingredients.

(9) The preparation according to (8), which further contains an alkaline agent as an active ingredient.

(10) The preparation according to (9), wherein the alkaline agent is calcium oxide.

(11) The preparation according to any one of (8) to (10), which further contains glucose as an active ingredient.

(12) The preparation according to any one of (8) to (11), wherein the metal-containing yeast is an iron-containing yeast.

(13) The preparation according to (12), wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase.

[0012a] In one aspect, there is provided a method for producing a processed aquatic food, which comprises adding a glucose oxidase and an iron-containing yeast to an aquatic raw material, wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material.

[0012b] In another aspect, there is provided an enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and an iron-containing yeast as active ingredients, wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase

[0013]

According to the present disclosure, mouthfeel of processed aquatic food typically including shrimp processed food and shellfish processed food can be improved only by immersion at low temperature for short time. As for shrimp processed food and shellfish processed food, it is also possible to produce a product having good quality by performing the reaction for a longer reaction time. In particular, "fibrous feel" of shrimp treated with a pH adjustor or phosphoric acid salt can be improved while maintaining the yield.

[0014]

The processed aquatic food in the present disclosure means a food produced from an aquatic raw material, such as fish, shellfish, shrimp, crab, octopus, and squid, and specific examples include, for example, processed aquatic

CLAIMS

1. A method for producing a processed aquatic food, which comprises adding a glucose oxidase and ~~a metal~~an iron-containing yeast to an aquatic raw material, wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material.

2. The method according to claim 1, which further comprises adding an alkaline agent.

3. The method according to claim 2, wherein the alkaline agent is calcium oxide.

4. The method according to any one of claims 1 to 3, which further comprises adding glucose.

5. The method according to ~~any one of~~ claim~~s~~ 1 ~~to 4~~, wherein the aquatic raw material~~metal containing yeast is an iron containing yeast~~ is selected from the group consisting shellfish and shrimp.

~~6. The method according to claim 5, wherein the added amount of the glucose oxidase is 0.05 to 15 U per 1 g of the aquatic raw material, and the added amount of the iron-containing yeast is 0.00003 to 0.01 g in terms of dry weight per 1 g of the aquatic raw material.~~

~~7~~6. The method according to any one of claims 1 to ~~6~~5, wherein the processed aquatic food is a shrimp processed food (prawn processed food) or shellfish processed product.

~~8~~7. An enzyme preparation for modifying a property of a processed aquatic food, which contains a glucose oxidase and ~~a metal~~an iron-containing yeast as active ingredients, wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase.

~~9~~8. The preparation according to claim ~~8~~7, which further contains an alkaline agent as an active ingredient.

~~10~~9. The preparation according to claim ~~9~~8, wherein the alkaline agent is calcium oxide.

~~11~~10. The preparation according to any one of claims ~~8~~7 to ~~10~~9, which further contains glucose as an active ingredient.

~~12~~11. The preparation according to ~~any one of~~ claim~~s~~ ~~8~~7 ~~to 11~~, wherein the property is selected from the group consisting of mouthfeel, fibrous feel and color~~metal-containing yeast is an iron-containing yeast~~.

~~13. The preparation according to claim 12, wherein the contained amount of the iron-containing yeast in the enzyme preparation is 0.000002 to 0.2 g in terms of dry weight per 1 U of the glucose oxidase.~~