employed, eel-like food using no animal-derived raw materials excellent in texture and flavor like those of eel can be provided.

[0048]

The present embodiment will now be described in more detail by way of examples.

EXAMPLES

[0049]

<Experiment 1> Study of Meat Layer

(Experiment 1-1) Study of Textured Vegetable Protein

(Test Example 1-1-1)

A deep fried puffed protein was prepared by boiling 100 g of puffed protein (Response 4400 manufactured by Du Pont) in boiling water for 5 minutes, dewatering the resultant with a centrifuge at 1000 rpm for 4 minutes, then deep frying the resultant in rapeseed oil at 90°C for 5 minutes, and draining off the oil through a metal strainer (solid content derived from puffed protein in deep fried puffed protein: 17% by weight, oil content: 11% by weight).

[0050]

(Test Example 1-1-2)

A puffed protein was prepared by performing a dewatering treatment in the same manner as in Test Example 1-1-1 except that the deep frying treatment was not performed.

[0051]

(Test Example 1-1-3)

A puffed protein was prepared by performing a dehydrating treatment in the same manner as in Test Example 1-1-2 except that the dewatering treatment was not performed.

[0052]

(Test Example 1-1-4)

100 g of a fibrous protein (Earth Meat manufactured by Harada Corporation) was boiled in boiling water for 5 minutes, the resultant was dewatered with a centrifuge at 1000 rpm for 4 minutes, and further boiled in boiling water for 5 minutes, and dewatered with a centrifuge at 1000 rpm for 4 minutes again, then, the resultant was crushed with a cutter mixer to obtain a textured vegetable protein having a size of 8 mesh or less. The textured vegetable protein was deep fried in rapeseed oil at 90°C for 5 minutes, and the oil was drained

off through a metal strainer (solid content derived from fibrous protein in deep fried textured vegetable protein: 25% by weight, oil content: 15% by weight).

[0053]

(Test Example 1-1-5)

A fibrous protein was prepared by performing a dewatering treatment in the same manner as in Test Example 1-1-4 except that it was prepared to a size of 8 mesh or less without performing the deep frying treatment.

[0054]

(Test Example 1-1-6)

A fibrous protein was prepared by performing a dehydrating treatment in the same manner as in Test Example 1-1-5 except that it was prepared to a size of 8 mesh or less without performing the dewatering treatment.

[0055]

Samples of Test Examples 1-1-1 to 1-1-6 were evaluated for flavor and texture. The evaluation was performed by five experienced panelists, and the flavor was evaluated as excellent when a soybean smell was not felt, as good when a soybean smell was slightly felt, as fair when it was inferior because a soybean smell was felt, and as poor when it was inferior because a soybean smell was strongly felt. Regarding the texture, comments were provided. Evaluation results are shown in Table 1.

[0056]

[Table 1]

Test Example	Textured Protein	Dewatering Treatment	Deep Frying Treatment	Flavor	Texture
1-1-1	Puffed Protein	Yes	Yes	Excellent	Soft and juicy
1-1-2	Puffed Protein	Yes	No	Good	Soft but rough
1-1-3	Puffed Protein	No	No	Fair	Hard and rough
1-1-4	Fibrous Protein	Yes	Yes	Excellent	Fibrous and moderately moist texture
1-1-5	Fibrous Protein	Yes	No	Good	Fibrous but dry texture
1-1-6	Fibrous Protein	No	No	Fair	Fibrous but dry texture

[0057]

When the deep frying treatment was performed after the dewatering treatment as described in Test Example 1-1-1 and Test Example 1-1-4, a soybean smell derived from the raw material was not felt, and in addition, roughness and dryness of the textured vegetable protein itself were suppressed, and a juicy texture and a moist texture were imparted. Regarding the textured vegetable protein, if a soft texture is desired in accordance with the texture of eel-like food to be obtained, it is preferable to compound a large amount of the

puffed protein, and if a stiff texture is desired, it is preferable to compound a large amount of the fibrous protein.

[0058]

(Experiment 1-2) Meat Layer Slurry (Study of Binding Agent)

(Test Example 1-2-1)

As a meat layer slurry for binding and shaping a textured vegetable protein used as a control, 5 g of egg white powder (Sunkirara(R) SHG, Taiyo Kagaku Co., Ltd.), 15 g of rapeseed oil, and 80 g of water were stirred to produce a meat layer slurry, and the slurry was subjected to a steam treatment at 98°C for 6 minutes to produce a heated meat layer slurry.

[0059]

(Test Example 1-2-2)

A heated meat layer slurry was produced in accordance with Test Example 1-2-1 except that the egg white powder was changed to 14 g of an isolated soy protein powder (New Fujipro(R) SEH, Fuji Oil Co., Ltd.), 15 g of rapeseed oil, and 71 g of water.

[0060]

(Test Example 1-2-3)

A heated meat layer slurry was produced in accordance with Test Example 1-2-2 except that the isolated soy protein powder was changed to a pea protein powder (PP-CS, Organo Food Tech Corporation).

[0061]

(Test Example 1-2-4)

10 g of an isolated soy protein powder (New Fujipro(R) SEH, Fuji Oil Co., Ltd.) and 2 g of methylcellulose (MC-400, Shin-Etsu Chemical Co., Ltd.) were dispersed in 15 g of rapeseed oil, 73 g of cool water was added thereto, the resultant was stirred at a high speed with a mixer, and then the resultant was cooled in a refrigerator at 5°C for 30 minutes to produce a meat layer slurry. The meat layer slurry was subjected to a steam treatment at 98°C for 6 minutes to produce a heated meat layer slurry.

[0062]

(Test Example 1-2-5)

A heated meat layer slurry was produced in the same manner as in Test Example 1-2-4 except that the methylcellulose was changed to hydroxypropyl methylcellulose (SFE-4000, Shin-Etsu Chemical Co., Ltd.).

[0063]