

METHOD FOR PRODUCING FISH PASTE PRODUCT, AND ENZYME
PREPARATION FOR FISH PASTE PRODUCTS

Abstract

In the process of producing a fish paste product, a definite amount of a transglutaminase and ascorbic acid or a related compound thereof are added to material *surimi*. Thus, changes in the physical properties of kneaded fish paste with other ingredients *nerimi* can be suppressed during the process of producing a fish paste product and a fish paste product having a preferable firmness and elasticity can be obtained even in the case of reducing the amount of material *surimi*.

No suitable figure