Note that it is preferable to observe a cross section perpendicular to the longitudinal direction as a cross section where the porous structure is measured. Observation should be performed using a scanning electron microscope, and images should be taken under low pressure at a magnification of 100 to 200×. For the measurement of voids, the area and the number of pores of 100 μm^2 or larger are measured using image analysis software used to measure pores from an image taken using an electron microscope. Examples of such image software is Image-Pro Premier 9.1 from Media Cybernetics, Inc. The porosity and the largest pore porosity are calculated from the measured data.

[0031]

(Freeze Denaturation)

A konjak gel of the invention has undergone freeze denaturation. The konjak gel freeze denaturation procedure is not particularly limited. The konjak gel can be frozen in a conventional freezer at about -18°C or in a quick freezer at -35°C or lower. The freezing treatment can denature the konjak gel, and as a result of which a suitable texture is given.

[0032]

As described above, the content of glucomannan in the gel is from 3.5 to 12 wt%; the moisture content is from 70 to 90 wt%; the gel long side size is from 7 to 20 mm, and the thickness is from 0.5 to 1.5 mm; and the porous structure is provided such that the porosity obtained by measuring pores of 100 μm^2 or larger in a gel cross section is from 9 to 17% and the largest pore porosity in the gel cross section is from 3 to 6%. Use of the konjak gel having undergone freeze denaturation makes it possible to reproduce the springy texture of shrimp-like muscle fibers when chewed.

[0033]

<Method For Producing Konjak Gel>

Examples of a method for producing a konjak gel include the following processes.

[0034]

(Dough Preparation)

Glucomannan, an alkaline agent (e.g., sodium carbonate, calcium hydroxide), and water are mixed to prepare a dough. In addition to the alkaline agent, modified starch, salt, amino acid(s), seasoning, dye(s), flavor(s), and/or others can be added. The amount of glucomannan added is preferably in the range of 2.5 to 4 wt% based on the weight of the dough. If the amount is less than 2.5 wt%, the strength of the gel is weak. If the amount is more than 4 wt%, the strength of the gel is strong. Note that a glucomannan preparation or

[Table 20]

Test Example	Substrate : Gel	Reconstitutability	Sensory evaluation	Reconstitution rate	Comments
4-1-3	6:4	Excellent	Excellent	204.3%	Fully reconstituted with a very good texture.
4-2-1	3:7	Good	Good	201.2%	With poorer infiltration and a stronger konjak gel texture than in Test Example 4-1-3, but generally good.
4-2-2	4:6	Excellent	Excellent	203.8%	Fully reconstituted and very good. Regarding the sensation, with a slightly stronger konjak gel texture than in Test Example 4-1-3, but very good.
4-2-3	7:3	Excellent	Good	210.4%	Fully reconstituted and very good, but with a weaker and softer konjak gel texture than in Test Example 4-1-3.

[0205]

As shown in Test Examples 4-1-3 and 4-2-1 to 4-2-3, the results showed that the mixing ratio between the substrate and the gel ranged preferably from 7:3 to 3:7. More preferably, the range seems to be from 6:4 to 4:6.