DESCRIPTION

Title of Invention

MATERIAL FOR INHIBITING DEGRADATION IN FRESHNESS OF MYOGLOBIN-CONTAINING FOOD, AND USE OF SAME

Technical Field

The present invention relates to a myoglobin-containing food freshness deterioration suppressing material for suppressing discoloration, offensive odor, deterioration in texture, and deterioration in freshness, such as the amount of drip, of a myoglobin-containing food, a food package comprising the same, and a method for preserving or transporting the food package.

The present invention also relates to a myoglobin-containing food discoloration suppressing material for suppressing discoloration of a myoglobin-containing food, a food package comprising the same, and a method for preserving or transporting the food package.

Background Art

The market of fishery products in Japan has recently been on a declining trend due to population decline and the change in food culture. Japanese foods, such as sushi and slices of raw fish (sashimi), however, are spread in the world, and an increase in demand for luxury foodstuffs due to an increase in purchasing power in Asian countries and other areas is expected. In order to transport Japanese fishery products overseas, a transport technique and a freshness retention technique are required.

Fishes with high-fat flesh, typified by salmon, are abundantly consumed outside Japan. In addition, fishes with light-taste and high-lipid flesh are relatively less inhabited outside Japan, and freshwater fishes with such flesh may be consumed, but saltwater fishes with such flesh are less consumed.

On the other hand, fishes with light-taste and high-lipid flesh are abundantly inhabited in Japanese coastal waters, and for example, fishes belonging to the family *Carangidae* are abundantly inhabited. A representative example thereof is yellowtail. Yellowtail is