

ABSTRACT

The purpose of the present invention is to provide a konjak gel with a shrimp-like texture, a shrimp-like food using the konjak gel, and a dried, shrimp-like food that has a shrimp-like texture and can be easily reconstituted using, for instance, hot water. This solution involves a porous structure-containing konjak gel including the following features (A) to (G): (A) a glucomannan content of 3.5 to 12 wt%; (B) a moisture content of 70 to 90 wt%; (C) a gel long side of 7 to 20 mm; (D) a gel thickness of 0.5 to 1.5 mm; (E) a porosity of 9 to 17% as measured for pores of $100\text{ }\mu\text{m}^2$ or larger in a gel cross section; (F) a largest pore porosity of 3 to 6% in the gel cross section; and (G) the gel having undergone freeze denaturation. The problem is also solved by a method for producing a shrimp-like food containing the konjac gel and a substrate made of glucomannan, or a shrimp-like, vacuum-freeze-dried food containing the konjac gel and a substrate containing a pulverized konjac gel material or a substrate containing a puffing agent.

(Fig. 9)