[0004] Patent Document 1: Patent Publication JP-A-2007-89579

Patent Document 2: Patent Publication JP-A-2011-130714

Patent Document 3: Patent Publication JP-A-2018-23318

Patent Document 4: Patent Publication JP-A-2020-59653

Patent Document 5: Patent Publication JP-A-H06-98743

Patent Document 6: Patent Publication JP-A-H09-107923

Summary

Technical Problem

[0005] The reaction product between a gelatin and a polyphenol, as disclosed in Patent Document 1, has room for improvement in terms of elasticity. Accordingly, an object of the present disclosure is to provide a composition exhibiting improved elasticity.

Solution to Problem

[0006] As a result of intensive studies, the present inventors et al. have found out that a composition exhibiting improved elasticity is obtained by reacting a crosslinked gelatin, which is crosslinked with a protein-crosslinking enzyme, with a polyphenol, and thus completed the present disclosure.

[0007] The present disclosure includes the following examples.

[1]

In an aspect, there is provided a method of producing a composition, the method including:

The production method according to [7], in which the food composition is a confectionery composition.

[9]

The production method according to [7], in which the food composition is a chewing composition.

[10]

In another aspect, there is provided a composition containing:

a reaction product between a crosslinked gelatin and a polyphenol; and

a decomposition product of a protein-crosslinking enzyme.

[11]

The composition according to [10], in which an amount of the polyphenol is 30% to 70% by mass, based on a mass of the crosslinked gelatin.

[12]

The composition according to [10] or [11], in which the protein-crosslinking enzyme is a transglutaminase.

[13]

The composition according to any one of [10] to [12], in which the composition is a food composition.

[14]

The composition according to [13], in which the food composition is a confectionery composition.

[15]

The composition according to [13], in which the food composition is a chewing composition.

Advantageous Effects

[0008] According to the present disclosure, it is possible to provide a composition exhibiting improved elasticity.

Description of Embodiments

[0009] Hereinafter, embodiments of the present invention will be specifically described, but the present invention is not limited to these, and various modifications can be made without departing from the gist of the present invention.

[0010] <Method of Producing Composition>

An embodiment of the present invention relates to a method of producing a composition, which includes a step (hereinafter referred to as "crosslinking step") of reacting a gelatin (hereinafter referred to as "raw gelatin") with a protein-crosslinking enzyme to obtain a crosslinked gelatin having a shear viscosity higher than a shear viscosity of the gelatin and a step (hereinafter referred to as "reaction step") of reacting the crosslinked gelatin with a polyphenol.

[0011] According to the production method of the present embodiment, the elasticity can be improved (increased) by crosslinking a raw gelatin with a protein-crosslinking enzyme prior to the reaction with a polyphenol. According to the production method of the present embodiment, it is also possible to improve (decrease) stickiness in addition to the improvement of elasticity. Furthermore, according to the production method of the present embodiment, since the elasticity and stickiness can be improved by crosslinking a raw gelatin with a protein-crosslinking enzyme, the amount of polyphenols, which contribute to these physical properties, can be reduced. As a result, the astringency taste caused by polyphenols can be suppressed.