

PACKAGED COOKED SEAFOOD PRODUCT AND METHOD FOR PRODUCING SAME

ABSTRACT

Provided are: a packaged cooked seafood product that can be stored at a normal temperature over a long period of time, that has a soft texture while retaining an original shape of the seafood, and that can be eaten without anxiety even by people with a reduced chewing and swallowing function; and a method for producing same. This product comprising a cooked non-molded seafood food; and a vacuum package, the cooked non-molded seafood food being contained in the vacuum package, the non-molded seafood food having a hardness of $6 \times 10^5 \text{ N/m}^2$ or less and $2 \times 10^4 \text{ N/m}^2$ or more and the non-molded seafood food having no retort odor, and when tested after storage in the vacuum package at a normal temperature ($25 \pm 2^\circ\text{C}$) for 90 days in accordance with a method described in Standard methods of analysis in food safety regulation - Microorganism (Revised 2nd edition, 2018), the non-molded seafood food satisfying aseptic conditions including: a viable bacterial count of less than 300 CFU/g as tested on a standard agar medium; coliforms tested negative on an XM-G agar medium; *Escherichia coli* tested negative on an XM-G agar medium; and *Staphylococcus aureus* tested negative on an egg-yolk mannitol salt agar medium.

[FIG .1]