[0056]

[Table 2]

			Example			Comparative Example			
			1	2	3	1	2	3	4
Composition (mass%)	Monovalent Metal Alginate	Sodium Alginate	1	1	1	1	1	-	-
	Propylene Glycol Alginate		-	-	-	-	-	-	1
	Divalent Metal Salt	Calcium Carbonate*1	1	-	-	-	-	2	1
		Tricalcium Phosphate*1	-	1	-	-	-	-	-
		Calcium Hydroxide*1	-	-	1	-	-	-	-
		Calcium Chloride*2	-	-	-	-	1	-	-
	Wheat Flor		bal.	bal.	bal.	bal.	bal.	bal.	bal.
	Total		100	100	100	100	100	100	100
Amount of Composition Attached (on solid basis) per 100 parts of Food Precursor			6	6	6	6	6	6	8
Rating of Chicken Nugget (5-point scale)	Method A*3	Appearance	A	A	A	B	B	B	C
	Method A*3	Texture	4.4	4.3	3.9	1.7	1.6	1.4	2.2
	Method B*3 (cold Storage)	Texture	3.9	3.7	3.3	1.9	1.6	1.3	2.2
	Method B*3 (frozen Storage)	Texture	4.6	4.5	4.3	2.3	2.1	1.6	2.3
	Method C*3	Texture	4.7	4.6	4.4	2.3	2.2	1.7	2.3

*1: Slightly water-soluble

*2: Water-soluble

*3: Gelling prevention measure was performed.

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All the cooking methods adopted in Examples and Comparative Examples in Table 2 involve the gelling prevention measure (including measures A to C). As can be seen from Table 2, the chicken nuggets prepared in Examples, in which the food precursor (nugget patty) was pretreated with a composition containing the monovalent metal alginate and the slightly water-soluble divalent metal salt, were superior in both appearance and texture to those of Comparative Examples, in which the above requirement was not satisfied.

Comparing the results of the different cooking methods in each Example, with the specific composition being equal, the following common trend can be seen among Examples. In method B (cold storage), where the pretreatment is followed by cold