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- (71) 申请人 (对除美国外的所有指定国): 山东惠发食品股份有限公司 (SHANDONG HUIFA FOOD CORPORATION CO., LTD.) [CN/CN]; 中国山东省诸城市舜耕路 139 号, Shandong 262200 (CN)。
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- (81) 指定国 (除另有指明, 要求每一种可提供的国家保护): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW。
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本国际公布:

- 包括国际检索报告(条约第 21 条(3))。

(54) Title: SANDWICHED FISH MEAT SAUSAGE AND PROCESSING METHOD THEREFOR

(54) 发明名称: 一种夹心鱼肉烤肠及其加工方法

(57) Abstract: Disclosed are a sandwiched fish meat sausage and a processing method therefor. The present invention is acquired by processing a reasonable mix of curdlan gum, fish meat, chicken meat, and beef. A product having the curdlan gum added has an increased tenderness in taste compared with products without the additive, while the water retention property and the stability of the product are enhanced, thus greatly increasing product yield. This facilitates market demand and modern nutritional needs, satisfies needs of various consumer groups and consumption channels, and particularly provides female consumers with effects of fitness and weight loss. The present invention is delicious in flavor and delightful in taste, is rich in nutrients such as vitamins A, D, B2, B12, and PP, and is easy to digest and absorb.

(57) 摘要: 本发明公开了一种夹心鱼肉烤肠及其加工方法, 本发明将可得然胶和鱼肉、鸡肉、牛肉等合理搭配加工而成, 添加了可得然胶的产品较未添加者口感更嫩滑, 增强了产品保水性和稳定性, 大大提高了产品出成率; 为了方便市场需求和现代人营养需求, 满足各种消费人群和消费渠道要求, 特别是女性食用具有健身减肥的效果。本发明味道鲜美, 口感宜人, 而且还富含人体所需要的各种维生素 A、D、B2、B12、PP 等营养素, 易于消化吸收。

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