[0046]

Method A: Pretreatment with liquid composition → heating

Chicken breast was ground in a blender together with potato starch. The ground meat was seasoned with salt, pepper, and mayonnaise and shaped into oval patties (food precursors) each weighing 50 g. The patties were each dipped in batter A kept at 25°C to attach 10 g (3 g on solid basis) of batter A per patty (pretreatment step). Each battered patty was dredged in wheat flour, dipped in batter B, and immediately thereafter deep-fried in oil at 170°C for 1.5 minutes (heating step) to make chicken nuggets.

According to the above cooking procedure, the temperature of the food precursor before battering in the pretreatment (i.e., nugget patty) was 25°C; the time in which the temperature of the pretreated food precursor was 40°C or higher was almost zero; and the time in which the temperature of the pretreated food precursor was in the range of from 10°C to 20°C was almost zero. That is, method A for producing a heated food involves measures A to C. As used herein, the term “almost zero” includes the inevitable time required to perform a treatment process, and typically refers to 3 minutes (0.05 hour) or less. In method A, the product of the food precursor temperature (°C) immediately after completion of the pretreatment (below 40°C) and the food precursor temperature-hold time (h) was 25°C × 0.01 h = 0.25.

[0047]

Method B: Pretreatment with liquid composition → cold- or frozen-storing → heating

Nugget patties were made and coated with batter A (pretreatment step), wheat flour, and batter B in this order ~~(pretreatment step)~~ in the same manner as described above. The thus pretreated patties were placed on a plate, covered with cling-wrap, and stored in a refrigerator at 4°C or a freezer at -18°C for 24 hours. The cold- or frozen-stored patties were deep-fried in oil at 170°C for 2 to 2.5 minutes (heating step) to make chicken nuggets.

According to the above cooking procedure, the temperature of the food precursor (i.e., nugget patty) before battering in the pretreatment was 25°C; the time in which the temperature of the pretreated food precursor was 40°C or higher was almost zero; and the time in which the temperature of the pretreated food precursor was in the range of from 10°C to 20°C was almost zero. That is, method B for producing a heated food involves measures A to C. In method B, the product of the food precursor temperature (°C) immediately after completion of the pretreatment (below 40°C) and the food precursor

temperature-hold time (h) was 4°C × 24 h = 96 or -18°C × 24 h = -432.

[0048]

Method C: Freezing of food precursor → pretreatment with liquid composition → frozen storage → heating

Nugget patties were made in the same manner as in method A. The patties were stored in a freezer at -18°C for 24 hours. The frozen patties (frozen food precursors) were each coated with 10 g of batter A (pretreatment step) and dredged in wheat flour. The coated patties were placed in a plate, covered with cling-wrap, and stored in a freezer at -18°C for 24 hours. The frozen patties were each coated with batter B and deep-fried in oil at 170°C for 2 to 2.5 minutes (heating step) to make chicken nuggets.

In method C, the temperature of the food precursor (i.e., nugget patty) immediately before battering in the pretreatment was -18°C; the time in which the temperature of the pretreated food precursor was 40°C or higher was almost zero; and the time in which the temperature of the pretreated food precursor was in the range of from 10°C to 20°C was almost zero. That is, method C for producing a heated food involves measures A to C. The product of the food precursor temperature (°C) immediately after completion of the pretreatment (below 40°C) and the food precursor temperature-hold time (h) was -18°C × 24 h = -432.

[0049]

Examples 4 and 5 and Comparative Examples 5 to 7 - Production of chicken nuggets

The components shown in Table 3 were blended to prepare a composition that was in powder form at ambient temperature and pressure. Chicken nuggets were made using chicken breast as an animal ingredient and each of the powder compositions of Examples and Comparative Examples according to the following cooking methods D to G.

[0050]

Metod D: Pretreatment with powder composition → heating

Nugget patties were prepared in the same manner as in method A. The nugget patties were each dredged in the powder composition to attach 5 g of the composition per patty (pretreatment step) and, immediately thereafter, deep-fried in oil at 170°C for 1.5