CLAIMS

1. A myoglobin-containing food freshness deterioration suppressing material for suppressing freshness deterioration of a myoglobin-containing food, comprising:

a substrate comprising a polymer; and

a layer of an antioxidant with which at least a part of a surface of the substrate is covered; wherein

the material comprises 0.01 g/m^2 or more and 20 g/m^2 or less of the antioxidant relative to the area of the part in which the antioxidant is present, of the surface of the substrate, wherein

at least the portion covered with the layer of the antioxidant of the substrate is formed by a layer of at least one resin selected from the group consisting of a polyester-based resin, a polyamide-based resin, a polyolefin-based resin and a polyvinyl-based resin, and

the antioxidant comprises a polyphenol compound or ascorbic acid.

2. A myoglobin-containing food freshness deterioration suppressing material for suppressing freshness deterioration of a myoglobin-containing food, comprising:

a substrate comprising a polymer; and

a layer of an antioxidant with which at least a part of a surface of the substrate is covered; wherein

the antioxidant comprises a polyphenol compound or ascorbic acid,

at least one of the following conditions:

(I) the antioxidant comprises 0.92 mg/m^2 or more and 1840 mg/m^2 or less of rosmarinic acid relative to the area of the part in which the antioxidant is present, of the surface of the substrate;

(II) the antioxidant comprises 1.2 mg/m^2 or more and 2400 mg/m^2 or less of carnosol relative to the area of the part in which the antioxidant is present, of the surface of the substrate;

(III) the antioxidant comprises 0.74 mg/m^2 or more and 1480 mg/m^2 or less of carnosic acid relative to the area of the part in which the antioxidant is present, of the surface of the substrate; and

(IV) the antioxidant comprises 0.01 g/m^2 or more and 20 g/m^2 or less of ascorbic acid relative to the area of the part in which the antioxidant is present, of the surface of the substrate;

is satisfied, and

at least the portion covered with the layer of the antioxidant of the substrate is formed by a layer of at least one resin selected from the group consisting of a polyester-based resin, a polyamide-based resin, a polyolefin-based resin and a polyvinyl-based resin.

3. The myoglobin-containing food freshness deterioration suppressing material according to claim 1 or 2, wherein the antioxidant comprises a rosemary extract and/or a tea extract comprising a polyphenol compound.

4. The myoglobin-containing food freshness deterioration suppressing material according to claim 3, wherein the antioxidant comprises a water-soluble rosemary extract comprising a polyphenol compound.

5. The myoglobin-containing food freshness deterioration suppressing material according to any one of claims 1 to 4, wherein when the mass of the antioxidant per square meter area of the part in which the antioxidant is present, of the surface of the substrate, is defined as T, and

one plate- or film-shaped sample piece of a square 5 cm on a side, of the myoglobin-containing food freshness deterioration suppressing material, is immersed in a volume of 1000 mL of distilled water at a temperature of 4°C,

the following characteristics are exhibited:

a mass of 0.05 T or more per square meter area of the part, of the antioxidant, is eluted from the substrate into the distilled water at 10 seconds after the start of immersion, and

a mass of 0.15 T or more per square meter area of the part, of the antioxidant, is eluted from the substrate into the distilled water 30 minutes after the start of immersion.

6. A food package comprising at least:

the myoglobin-containing food freshness deterioration suppressing material according to any one of claims 1 to 5;

a packaging material; and

a myoglobin-containing food; wherein

the myoglobin-containing food freshness deterioration suppressing material and the myoglobin-containing food are packaged by the packaging material so that a surface of the substrate, covered with the layer of the antioxidant, of the myoglobin-containing food freshness deterioration suppressing material, are/is in contact with at least a part of a surface of the myoglobin-containing food.

7. A food package comprising at least:

a packaging material at least partially comprising the myoglobin-containing food freshness deterioration suppressing material according to any one of claims 1 to 5; and

a myoglobin-containing food; wherein

the myoglobin-containing food is packaged by the packaging material so that a surface of the substrate, covered with the layer of the antioxidant, of the myoglobin-containing food freshness deterioration suppressing material comprised in the packaging material, are/is in contact with at least a part of a surface of the myoglobin-containing food.

8. A food package comprising at least:

a packaging material at least partially comprising the myoglobin-containing food freshness deterioration suppressing material according to any one of claims 1 to 5;

an additional myoglobin-containing food freshness deterioration suppressing material according to any one of claims 1 to 5; and

a myoglobin-containing food; wherein

the additional myoglobin-containing food freshness deterioration suppressing material and the myoglobin-containing food are packaged by the packaging material so that a surface of the substrate, covered with the layer of the antioxidant, of the myoglobin-containing food freshness deterioration suppressing material comprised in the packaging material, are/is in contact with at least a part of a surface of the myoglobin-containing food, and

the additional myoglobin-containing food freshness deterioration suppressing material and the myoglobin-containing food are packaged by the packaging material so that a surface of the substrate, covered with the layer of the antioxidant, of the additional myoglobin-containing food freshness deterioration suppressing material, are/is in contact with at least a part of a surface of the myoglobin-containing food.

9. The food package according to any one of claims 6 to 8, wherein the myoglobin-containing food is fish meat containing myoglobin.

10. The food package according to claim 9, wherein the fish meat is meat of fish belonging to the family *Carangidae*.

11. The food package according to claim 9 or 10, wherein

the fish meat is a fillet whose surface is partially covered with skin, loin whose surface is partially covered with skin, loin from which skin is stripped, or a slice of fish, and

the packaging is made in the packaging material so that a surface of the substrate, covered with they layer of the antioxidant, of the myoglobin-containing food freshness deterioration suppressing material comprised in the packaging material and/or the myoglobin-containing food freshness deterioration suppressing material separate from the packaging material, are/is in contact with at least a part of a surface covered with skin of the fillet, at least a part of a surface covered with skin of the loin whose surface is partially covered with skin, at least a part of a surface from which skin is stripped of the loin from which skin is stripped, or at least a part of a surface of the slice of fish.

12. A method for preserving and/or transporting the food package according to any one of claims 6 to 11, comprising:

a step of preserving and/or transporting the food package under a temperature condition of -30°C to +10°C.