

ABSTRACT

The present invention provides: a food texture improving agent with which it is possible to improve the food texture of battered processed meat or seafood products that have been kept in a warming cabinet; and a food texture improving method for battered processed meat or seafood products, said food texture improving agent being used in said method. The food texture improving agent in the present invention is in powder form and is used in battered processed meat or seafood products. Said food texture improving agent contains, in relation to the total mass thereof: 65 mass% or more of oil-and-fat-processed starch; and 10 to 30 mass% or more of pre-gelatinised starch.