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Keywords Edible meat softening, Protease, Enzyme processing

Research topics

Purpose

- Meat is one of the foods needed to maintain good health as an excellent source of nutrition..
- About the method to cook deliciously, Various examination is done, and they are established
- In addition, with regard to the shape that causes a decrease in appetite (paste food, etc.), food development that actively softens the food without losing its shape is being actively developed.
- It is considered that there is an increasing need for meat tenderization, such as the sale of enzyme agents as seasonings to soften meat for general households.

Topics

- Even if it takes time to eat such as a bento, the meat will not be hard and we will consider a cooking method that can be provided deliciously.
- We will study soft meat quality improvement methods aimed at overcoming malnutrition and dysphagia in the elderly.

Main achievements

- It was found that meat with enzyme treatment was softer than meat without enzyme treatment.
- However, it was not possible to meet the "easy-to-chew criteria", and it was thought that a strong enzymatic reaction was necessary to further soften the meat.

Prospects for collaboration

- I would like to consider whether it is possible to promote meat tenderization by devising the procedures that can be implemented in the business site and the enzyme reaction conditions after burning.



Preparations for edible meat



The measurement of the break stress with the creep meter



Research features

We will utilize it for the development of enzyme preparations and cooking processes that make it more delicious, easier to eat, and easier to cook at home.