



(11) (21) (C) **2,157,533**
(22) 1995/09/05
(43) 1996/03/20
(45) 2000/07/18

(72) Takeda, Hideyuki, JP

(73) Maruha Corporation, JP

(51) Int.Cl.⁶ A23L 1/311, A23L 1/326

(30) 1994/09/19 (6-223067) JP

(54) **PROCEDE POUR L'OBTENTION D'ALIMENTS EN FLOCONS**

(54) **PROCESS FOR PRODUCING FLAKE STYLE FOOD**

(57) A process is provided herein for producing a flake-style food. The process includes adding a dehydrated foodstuff of plant origin and a polysaccharide thickener to a seasoning solution. The mixture so-obtained is emulsified by stirring at a high speed of from 1,000 rpm to 10,000 rpm within a temperature range of from 10°C to 80°C for 1 minute to 10 minutes. The emulsified product thus obtained is mixed with a flake form of at least one of fish meat, poultry meat or cattle meat.

ABSTRACT

5 A process is provided herein for producing a flake-style food. The process includes adding a dehydrated foodstuff of plant origin and a polysaccharide thickener to a seasoning solution. The mixture so-obtained is emulsified by stirring at a high speed of from 1,000 rpm to 10,000 rpm within a temperature range of from 10°C to 80°C for 1 minute to 10 minutes. The emulsified product thus obtained is mixed with a flake form of at least one of fish meat, poultry meat or cattle meat.

(a) TITLE OF THE INVENTION

PROCESS FOR PRODUCING A FLAKE-STYLE FOOD

(b) TECHNICAL FIELD TO WHICH THE INVENTION RELATES

5 This invention relates to a process for producing a flake-style food.

(c) BACKGROUND ART

Flake-style foods which have been prepared by thermally-sterilizing fish meat, poultry meat, cattle meat or artificial meat in a packaged state are usually seasoned with a seasoning oil, brine or a seasoning solution. They can be either taken as such or used as a material for preparing various dishes, for example, the filling of salads or sandwiches.

When sterilized by heating in a packaged state, such a conventional flake-style food undergoes so-called heat dripping (i.e., oozing-out of gravy from flakes). As a result, the flake style food becomes watery or suffers from water liberation during storage. Further, it shows dripping after opening the container. When the flake-style food is mixed as such with mayonnaise or sauce (in the case of, for example, the preparation of the filling of salads or for sandwiches), the oozing-out of the gravy makes the whole food product watery or causes water liberation, thus deteriorating the qualities of the salads or sandwiches. When the flake-style food is to be used as a filling for sandwiches, for example, the oozing gravy moistens the bread and thus deteriorates the inherent texture and flavour of the sandwiches.

In order to avoid the above-mentioned deterioration in qualities, it has been attempted to drain the flake-style food sufficiently when taking it out of a container so as to use it in a dehydrated state; this suffers the disadvantage of requiring much labour. In this case, however, another problem arises in that the gravy containing palatable ingredients is discarded at the draining.

The present applicant previously proposed a process for adding a dehydrated vegetable to a flake-style food in order to solve these problems (see U.S. patent No. 5,225,231). That process imparted excellent effects such that water liberation during storage following heat sterilization was prevented and that the flavour, texture or colour tone of the flake-style food was not deteriorated. However, according to that process, it was difficult completely to prevent the liberation of water.

(d) DESCRIPTION OF THE INVENTION

Therefore, it is an object of one broad aspect of the present invention to provide a process for producing a flake-style food of fish meat, poultry meat, cattle meat or artificial meat, wherein water separation during storage following heat sterilization can be minimized or obviated and whereby any deterioration in flavour, texture or colour tone of the flake-style food can be minimized or obviated.

It is an object of another aspect of this invention to provide process for producing a flake-style food of fish meat, poultry meat, cattle meat or artificial meat which has good keeping stability.

As the results of extensive studies, the present invention, in its broad aspects, has been found to minimize water separation during storage by adding a polysaccharide thickener, e.g., a gum, together with a dehydrated foodstuff of plant origin to the flake-style food.

5

The present invention, in its broad aspects, therefore, provides a process for producing a flake-style food which comprises adding a dehydrated foodstuff of plant origin and a polysaccharide thickener to a seasoning solution, thereby to obtain a mixture, emulsifying the mixture so-obtained by stirring at a high speed of from 1,000 rpm to 10,000 rpm within a temperature range of from 10°C to 80°C for a time of 1 minute to 10 minutes, thereby to obtain an emulsified product, and mixing the emulsified product thus obtained with a flake form of one or more of fish meat, or poultry meat or cattle meat.

15

By one variant of this process of a broad aspect of this invention, the dehydrated foodstuff of plant origin is at least one of ground or mashed, and dehydrated carrot, pumpkin, onion, sweet potato, potato, and dehydrated apple pulp or a dietary fibre powder.

20

By another variant of this broad aspect of this invention the polysaccharide thickener is at least one of guar gum, locust bean gum, tamarind seed gum, xanthan gum, gum arabic, pectin, agar, alginic acid, carrageenin, pullulan, curdlan, gellan gum, konjak powder, cellulose or derivatives thereof, or processed starch.

By another variant of the above variants of this invention, the dehydrated foodstuff of plant origin is used in an amount of from 5 parts to 25 parts by weight per 100 parts by weight of the seasoning solution.

5 By another variant of the above variants of this invention, the polysaccharide thickener is used in an amount of from 0.1 parts to 10 parts by weight per 100 parts by weight of the seasoning solution.

10 By another variant of the above variants of this invention, the fish meat, or the poultry meat or the cattle meat is used in such an amount as to adjust its content in the total mixture of the emulsified product and the fish meat, poultry meat or cattle meat to 60% to 95% by weight.

15 According to the process of this aspect of the invention for producing a flake-style food, water liberation during storage following heat sterilization is minimized or obviated, so that it is possible to obtain a flake-style food of fish meat, poultry meat, cattle meat or artificial meat which has a good keeping stability. Such flake-style product neither becomes watery nor suffers from water liberation during storage following heat sterilization, requires no draining procedure prior to use, retains its inherent wettable
20 palatable ingredients, and any deterioration in flavour, texture or colour tone is minimized or obviated.

The process according to aspects of this invention for producing a flake-style food of the present invention will be described in detail hereinafter.

Examples of the dehydrated foodstuff of plant origin to be preferably used in aspects of the present invention include ground or mashed, and dehydrated carrot, pumpkin, onion, sweet potato, potato, dehydrated apple pulp and a dietary fibre powder. It is desirable that the cell tissues of the above-mentioned ground or mashed and dehydrated foodstuff of plant origin not be completely broken.

Examples of the polysaccharide thickener to be preferably used in aspects of the present invention include guar gum, locustbean gum, tamarind seed gum, xanthan gum, gum arabic, pectin, agar, alginic acid, carrageenin, pullulan, curdlan, gellan gum, konjak powder, cellulose and derivatives thereof (carboxymethylcellulose, crystallite cellulose), modified starch having heat resistance, and locustbean gum, xanthan gum, tamarind seed gum are particularly preferable.

Further, any combination of the above-mentioned dehydrated foodstuff of plant origin and the polysaccharide thickener may be preferably used. The following are particularly preferable: the combination of onion which has been chipped and dehydrated (referred to as dehydrated onion chip hereinafter) and tamarind seed gum; the combination of dehydrated onion chip and locustbean gum; and the combination of potato which has been ground and washed followed by dehydrating and xanthan gum.

Examples of the seasoning solution to be used in aspects of the present invention include seasoning broth and seasoning brine commonly used for seasoning flake-style foods.

5 Examples of the fish meat, the poultry meat, the cattle meat or the artificial meat to be used in aspects of the present invention include those commonly used for producing flake-style foods. Particular examples thereof include: fish meat, e.g., skipjack, tuna, salmon, cod, crab and scallop meats; poultry meats, e.g., chicken and wild duck meat; cattle meats, e.g., beef, pork, horse meat and mutton; and artificial meats, e.g., soy
10 protein meat.

 In aspects of the present invention, these meats are processed into flakes. These flakes may be either in a small size (2 mm to 5 mm) which are suitable as the filling of salads or for sandwiches, or in a large size (10 mm to 30 mm) containing meat masses.
15 These meats may be loosened into pieces fitting the common image of flake-style foods.

 Thus, the process of aspects of the present invention may be embodied as follows. First, the above-mentioned dehydrated foodstuff of plant origin and the above-mentioned polysaccharide thickener is added to the above-mentioned seasoning solution and the
20 resulting mixture is emulsified by stirring at a high speed of 1,000 rpm to 10,000 rpm within a temperature zone ranging from 10°C to 80°C for 1 minute to 10 minutes, preferably at 2,400 rpm to 3,500 rpm within a temperature zone ranging from 40°C to 50°C for 3 minutes to 4 minutes.

In this case, the dehydrated foodstuff of plant origin may be preferably used in an amount of from 5 parts to 25 parts (by weight), more preferably from 10 parts to 20 parts per 100 parts of the seasoning solution, and the polysaccharide thickener may be preferably used in an amount of from 0.1 parts to 10 parts per 100 parts of the seasoning solution. However, it is necessary to adjust the amount of the polysaccharide thickener within the range of 0.1 parts to 10 parts in accordance with the degree of viscosity thereof, since the viscosity of polysaccharide thickener varies depending on its kind. For example, among the above-mentioned polysaccharide thickeners, locustbean gum and guar gum of high viscosity may be preferably used in an amount of from 0.1 parts to 2 parts, and when the amount thereof is less than 0.1 parts, the resulting product would have a poor water retention. When it exceeds 2 parts, the product would be sticky and thus give poor texture. On the other hand, gum arabic, tamarind seed gum and pullulan of low viscosity may be preferably used in an amount of from 4 parts to 10 parts, and when the amount thereof is less than 4 parts, the resulting product would have a poor water retention. When it exceeds 10 parts, the product would be sticky and thus give poor texture.

Further, the high speed stirring is performed at a temperature lower than 10°C, the mixture cannot be homogeneously-dispersed. When this temperature exceeds 80°C, on the other hand, only a poor emulsion stability is achieved. When the stirring speed is less than 1,000 rpm, only a poor emulsion stability is achieved. When it exceeds 10,000 rpm, on the other hand, the obtained product has a poor water retention. When the stirring time is shorter than 1 minute, the mixture cannot be homogeneously-

dispersed. When it exceeds 10 minutes, on the other hand, the obtained product has a poor water retention.

5 The mixture of the dehydrated foodstuff of plant origin and the polysaccharide thickener and the seasoning solution may contain additives, e.g., common salt, sodium citrate or sodium bicarbonate, if required.

10 Next, the emulsified mixture thus obtained is mixed with one or more the above-mentioned fish meat, poultry meat, cattle meat or artificial meat thereby to give a flake-style food.

15 The amount of the meat (fish meat, poultry meat, cattle meat or artificial meat) may preferably range from 60% to 95% weight based on the total weight of the mixture of the emulsified product and the meat, though aspects of the present invention are not restricted thereby.

The emulsified product and the meat may be mixed together by stirring for 1 to 3 minutes with the use of, for example, a kneader.

20 The flake-style food thus obtained is then filled in a container, sealed and thermally-sterilized to thereby give a flake-style food product.

To illustrate aspects of the present invention further, the following Examples and Comparative Examples will be given.

Example 1

Tuna (weighing 4.1 kg) caught in the South Seas by using a purse seiner boat was thawed and the head and internals were removed. Then the fish was cooked in a cooker at 103°C. When the temperature of the centre of the fish reached 67°C, the cooking was
5 ceased and the bones, skins and gills of the fish were removed. Further, the fish meat was divided into white meat and dark meat (i.e., cleaning). After the completion of the cleaning, the white meat was processed into flakes with a flaker to thereby give tuna flakes.

10 Separately, dehydrated onion chips, locustbean gum, common salt and sodium bicarbonate were added to a common seasoning broth at a ratio as specified in Table 1. Then the obtained mixture was stirred at a high speed of 3,000 rpm at 45°C for 4 minutes. Thus an emulsified mixed paste was obtained.

Next, the above-mentioned tuna flakes and the above-mentioned paste were fed into a kneader together at a ratio specified in Table 1. Then the mixture was stirred for 1 minute. 1005-g portions of the mixture thus obtained were packed in retort pouches and sealed under a reduced pressure of 650 mmHg. The mixture thus packaged was then sterilized by heating at 120 °C for 40 minutes under an elevated pressure of 2 kg/cm². Thus the flake style food of the present invention was obtained.

Table 1

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated onion chips	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

The flake style food of the present invention thus obtained was stored at 35 °C for 2 weeks and at room temperature for 6 months and the change during the storage period was monitored in each case. As a result, the flake style food neither became watery nor suffered from water liberation in each case. That is

to say the flake style food of the present invention had a good keeping stability and retained the inherent wettable palatable ingredients.

The flake style food of the present invention, which had been stored at room temperature for 6 months, was mixed with mayonnaise and used in the preparation of tuna sandwiches. As a result, the bread of the sandwiches did not become watery at all.

Example 2

The materials listed in Table 2 were treated at a ratio specified in Table 2 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 2	
Material	% by weight
-----	-----
tuna flakes	78.0
-----	-----
seasoning broth	18.3
dehydrated onion chips	2.5
carboxymethylcellulose	0.8
common salt	0.2
sodium bicarbonate	0.2
-----	-----
total	100.0

Example 3

The materials listed in Table 3 were treated at a ratio specified in Table 3 in the same manner as the

one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 3

Material	% by weight
tuna flakes	78.0
seasoning broth	17.6
dehydrated onion chips	2.5
pullulan	1.5
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 4

The materials listed in Table 4 were treated at a ratio specified in Table 4 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 4

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated mashed carrot	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 5

The materials listed in Table 5 were treated at a ratio specified in Table 5 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 5

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
mashed dehydrated pumpkin	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 6

The materials listed in Table 6 were treated at a ratio specified in Table 6 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 6

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated mashed potato	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 7

The materials listed in Table 7 were treated at a ratio specified in Table 7 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 7

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated mashed sweet potato	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 8

The materials listed in Table 8 were treated at a ratio specified in Table 8 in the same manner as the

one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 8

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated apple pulp	2.5
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 9

The materials listed in Table 9 were treated at a ratio specified in Table 9 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 9

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated onion chips	1.3
dehydrated mashed pumpkin	1.2
locustbean gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Example 10

The materials listed in Table 10 were treated at a ratio specified in Table 10 in the same manner as the one described in Example 1. Thus a flake style food of the present invention was obtained.

Table 10

Material	% by weight
tuna flakes	78.0
seasoning broth	18.7
dehydrated onion chips	2.5
locustbean gum	0.2
guar gum	0.2
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Comparative Example 1

The procedure of Example 1 was repeated except that the dehydrated onion chips and the locustbean gum were not added and the seasoning broth was used at a ratio of 21.6 wt%. Thus a flake style food was obtained.

Comparative Example 2

The materials listed in Table 11 were treated at a ratio specified in Table 11 in the same manner as the one described in Example 1. Thus a flake style food

was obtained.

Table 11

Material	% by weight
tuna flakes	78.0
seasoning broth	17.6
corn starch	4.0
common salt	0.2
sodium bicarbonate	0.2
total	100.0

Comparative Example 3

The procedure of Comparative Example 2 was repeated except that the corn starch was replaced with the dehydrated onion chips. Thus a flake style food was obtained.

Preserving Test Example 1

The flake style foods of the present invention of the above Examples 1 to 10 and those of the above Comparative Examples 1 to 3 were stored at room temperature for 2 weeks. Then the occurrence of water liberation in each sample was observed. Further, the flavor, texture and color tone of each product were evaluated after storing at room temperature for 2 weeks. Table 12 summarizes the results.

Table 12

Item		Dehydrated vegetable and Polysaccharide thickener	Water liberation	Flavor	Texture	Color tone
Ex. No.	1	dehydrated onion chip locustbean gum	no	very good	good	very good
	2	dehydrated onion chip carboxmethylcellulose	no	very good	very good	very good
	3	dehydrated onion chip pullulan	no	very good	very good	very good
	4	dehydrated mashed carrot locustbean gum	no	good	good	good
	5	dehydrated mashed pumpkin locustbean gum	no	good	good	good
	6	dehydrated mashed potato locustbean gum	no	good	good	good
	7	dehydrated mashed sweet potato locustbean gum	no	good	good	good
	8	dehydrated apple pulp locustbean gum	no	good	good	good
	9	dehydrated onion chip dehydrated mashed pumpkin locustbean gum	no	good	good	good
	10	dehydrated onion chip locustbean gum guar gum	no	very good good	good	good
Comp. Ex. No.	1	none	yes	good	poor	poor
	2	corn starch	yes	good	poor	very good
	3	dehydrated onion chip	some	very good good	very good	very good

As the above Table 12 shows, each of the flake style foods of Examples 1 to 10 comprising dehydrated vegetables and polysaccharide thickener showed no deterioration in water absorption, did not suffer from water liberation, and showed excellent flavor, texture and color tone, after the completion of storage following heat sterilization. In contrast, the flake style food of Comparative Example 1 suffered from extreme water liberation and had a poor texture and bad color tone. Further, the flake style food of Comparative Example 2 containing corn starch suffered from water liberation due to the thermal denaturation of the starch and aging during the storage period, and the texture is sticky. Furthermore, the flake style food of Comparative Example 3 suffered from some water liberation and the effect for preventing arising water liberation is inferior to that of flake style food of the present invention in Examples 1 to 10.

Example 11

A frozen beef chuck block (25 kg/case) was thawed and dipped in a 3 % aqueous solution of common salt for 18 hours. After draining, the meat was cooked in a cooker at 103 °C. When the temperature at the center of the block reached 67 °C, the cooking was ceased and the meat was quickly cooled with cold air until the

temperature at the center of the lump was reduced to 10 °C. Next, the meat was processed into flakes with a flaker to thereby give beef flakes.

Separately, the materials (except beef flakes) listed in Table 13 were treated at the ratio specified in Table 13 in the same manner as the one described in Example 1. Thus an emulsified mixed paste was obtained.

Then the above-mentioned beef flakes and the above-mentioned paste were fed into a kneader at the ratio specified in Table 13 and mixed together by stirring therein for 1 minute. 1005-g portions of the mixture thus obtained were packed in retort pouches and sealed under a reduced pressure of 650 mmHg. The mixture thus packaged was then sterilized by heating at 120 °C for 40 minutes under an elevated pressure of 2 kg/cm². Thus the flake style food of the present invention was obtained.

Table 13

Material	% by weight
beef flakes	79.0
seasoning broth	16.8
dehydrated mashed sweet potato	3.0
guar gum	0.4
common salt	0.4
sodium bicarbonate	0.4
total	100.0

The flake style food of the present invention thus obtained was stored at 35 °C for 2 weeks and at room temperature for 6 months and the change during the storage period was monitored in each case. As a result, the flake style food neither became watery nor suffered from water liberation at all in each case.

Example 12

Bone-free chicken thigh meat was cooked in a cooker at 103 °C until the temperature at the center of the lump reached 75 °C. Then the cooking was ceased and the meat was quickly cooled with cold air until the temperature at the center of the lump was reduced to 10 °C. After removing the skin, the meat was dipped in a rice boiler filled with hot water at 95 °C for 30 seconds so as to remove collagen adhering to its surface. Next, the meat was processed into flakes with a flaker to thereby give chicken flakes. In addition, tuna flakes were produced in the same manner as the one described in Example 1.

Separately, the materials (except chicken flakes and tuna flakes) listed in Table 14 were treated at the ratio specified in Table 14 in the same manner as the one described in Example 1. Thus an emulsified mixed paste was obtained.

Then the chicken flakes, the tuna flakes and the

paste were fed into a kneader at the ratio specified in Table 14 and mixed together by stirring therein for 1 minute. 1005-g portions of the mixture thus obtained were packed in retort pouches and sealed under a reduced pressure of 650 mmHg. The mixture thus packaged was then sterilized by heating at 120 °C for 40 minutes under an elevated pressure of 2 kg/cm². Thus the flake style food of the present invention was obtained.

Table 14

Material	% by weight
chicken flakes	45.0
tuna flakes	33.0
seasoning broth	18.7
dehydrated onion chips	2.5
guar gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

The flake style food of the present invention thus obtained was stored at 35 °C for 2 weeks and at room temperature for 6 months and the change during the storage period was monitored in each case. As a result, the flake style food neither became watery nor suffered from water liberation in each case.

Comparative Example 4

The materials listed in Table 15 were treated at a

ratio specified in Table 15 in the same manner as the one described in Example 11. Thus a flake style food was obtained.

Table 15

Material	% by weight
beef flakes	79.0
seasoning broth	16.8
dehydrated mashed sweet potato	3.4
common salt	0.4
sodium citrate	0.4
total	100.0

Preserving Test Example 2

The flake style foods of the present invention of the above Examples 11 and 12 and the flake style food of the above Comparative Example 4 were stored at room temperature for 2 weeks. Then the occurrence of water liberation in each sample was observed. Further, the flavor, texture and color tone of each product were evaluated after storing at room temperature for 2 weeks. Table 16 summarizes the results.

Table 16

Item		Dehydrated vegetable and Polysaccharide thickener	Water liberation	Flavor	Texture	Color tone
Ex. No.	11	dehydrated mashed sweet potato guar gum	no	good	good	good
	12	dehydrated onion chips guar gum	no	good	good	good
Comp. Ex. No.	4	dehydrated mashed sweet potato	some	good	good	good

As the above Table 16 shows, each of the flake style foods of the present invention of Examples 11 and 12 comprising dehydrated vegetables and polysaccharide thickener showed no deterioration in water absorption, did not suffer from water liberation, and showed good flavor, texture and color tone, after the completion of the storage following the heat sterilization. In contrast, the flake style food of Comparative Example 4 showed some water liberation, although the flavor, texture and color tone thereof were good.

Example 13

The materials listed in Table 17 were treated at a ratio specified in Table 17 in the same manner as the one described in Example 12. Thus a flake style food of the present invention was obtained.

Table 17

Material	% by weight
chicken flakes	45.0
tuna flakes	33.0
seasoning broth	18.7
dehydrated onion chips	2.5
xanthan gum	0.4
common salt	0.2
sodium bicarbonate	0.2
total	100.0

The flake style food of the present invention thus obtained was stored at 35 °C for 2 weeks and at room temperature for 6 months and the change during the storage period was monitored in each case. As a result, the flake style food neither became watery nor suffered from water liberation in each case.

CLAIMS

1. A process for producing a flake-style food which comprises: adding a dehydrated foodstuff of plant origin and a polysaccharide thickener to a seasoning solution, thereby to obtain a mixture; emulsifying the mixture so-obtained by stirring at a high speed of from 1,000 rpm to 10,000 rpm within a temperature range of from 10°C to 80°C for a time of 1 minute to 10 minutes, thereby to obtain an emulsified product; and mixing said emulsified product thus obtained with a flake form of fish meat, or poultry meat or cattle meat.

2. The process for producing a flake-style food as claimed in claim 1, wherein: said dehydrated foodstuff of plant origin is at least one member which is selected from the group consisting of ground or mashed, and dehydrated carrot, pumpkin, onion, sweet potato, potato, and dehydrated apple pulp or a dietary fibre powder.

3. The process for producing a flake-style food as claimed in claim 1 or claim 2, wherein: said polysaccharide thickener is at least one member which is selected from the group consisting of guar gum, locustbean gum, tamarind seed gum, xanthan gum, gum arabic, pectin, agar, alginic acid, carrageenin, pullulan, curdlan, gellan gum, konjak powder, cellulose and derivatives thereof, and processed starch.

4. The process for producing a flake-style food as claimed in claim 1, claim 2 or claim 3, wherein:

said dehydrated foodstuff of plant origin is used in an amount of from 5 to 25 parts by weight per 100 parts by weight of said seasoning solution; and

wherein said polysaccharide thickener is used in an amount of from 0.1 to 10 parts by weight per 100 parts by weight of said seasoning solution.

5. The process for producing a flake-style food as claimed in claims 1 to 4, wherein:

said fish meat, said poultry meat or said cattle meat is used in such an amount as to adjust its content in the total mixture of said emulsified product and said fish meat, said poultry meat or said cattle meat to 60% to 95% by weight.