

研究業績 英文表記

和文	
表題	マダイ, ブリを用いた魚味噌の呈味性と機能性
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英文	
Title	Characteristics of the fish miso paste made by red sea bream and yellowtail
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Abstract	Fish miso paste was produced by adding salt and malted rice from red sea bream meat and yellowtail meat, and the taste and functionality were compared with soybean miso. From amino nitrogen, yellowtail miso required a fermentation period of about 1 month, and red sea bream miso required a fermentation period of about 3 months. Red sea bream miso contains more protein and free amino acids than soybean miso, but the amount of free amino acids in yellow tail miso was almost the same as that of soybean miso. In the taste sensor, fish miso was far from soybean miso in terms of sweetness and acidity, but in the sensory test, although the smell was anxious, the overall evaluation was comparable.
keyword	Fish miso paste, Taste. Functionality