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研究ノート

## 発酵法の違いが桜えび醬の品質特性に及ぼす影響

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Effects of Fermentation Method on Quality of Sakura Shrimp Sauce

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The aim of this study was to investigate the quality of fermented seasonings from sakura shrimp, *Lucensosergia lucens*, prepared using various fermentation methods in order to produce unique products for the purpose of efficient utilization of valuable resources. Seven shrimp sauce mashes (*moromis*) were prepared from minced meat with shells of sakura shrimp using two *koji* molds (rice *koji* (RK) and sakura shrimp *koji* (SSK)), 15% salt, halophilic lactic acid bacterium (*Tetragenococcus halophilus*) and soy sauce yeast (*Zygosaccharomyces rouxii*). After fermentation at 30 °C for 24 weeks, *moromis* were heated up to 90 °C and filtrated with No. 5C. The physicochemical properties of the *moromis* during fermentation and the final products were investigated. The pH decrease during fermentation was faster in *moromis* with *T. halophilus* than in *moromis* without. Total nitrogen (TN) of all *moromis* increased quickly up to 4 weeks and remained almost constant up to 24 weeks. TN levels at the end of fermentation were higher in SSK *moromis* than in RK *moromis*. On free amino acid (FAA) analysis, total FAA levels of the final products were higher in SSK than in RK, while levels of Glu, Asp, Leu and Ala were high in all samples.

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