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An Improvement of Quality Preservation of Unboiled Buckwheat Noodle “Nihon-soba”

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Unboiled Japanese buckwheat noodle “Nihon-soba” is a perishable at room temperature. In order to find effective food additives for this noodle, commercial food additive A-N was tested, together with a mixed compound of lysozyme 23.7%, glycine 49.8%, fumaric acid caseinate 1.5%, and glycerol-fatty acid ester 7.5%. Although no inhibitory effect on microbial growth was observed at 0.2% lactic acid, and the control mixed use of 0.5% A-N and 0.2% lactic acid showed inhibitory effect on growth. This combination use of 0.2% lactic acid and 0.5% A-N had a greater inhibitory effect than their individual effects. In semi-dried samples,

lactic acid, as well as their combination uses, appeared to have contributed to maintaining the quality of the buckwheat noodles compared with the control.

Keywords: [Japanese buckwheat noodle](#), [lactic acid](#), [lysozyme](#), [food preservation](#)

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