研究報文

日向夏100%ジュース製造における最適な加熱殺菌条件の検討

黒木思音*1・林 尚哉*2・西原 健*3・坂谷洋一郎*3・長田 隆*1,*2

Investigation of optimal heat sterilization conditions for the production of Hyuganatsu juice

Shion Kurogi *1, Naoya Hayashi *2, Takeru Nishibaru *3 Youichirou Sakatani *3 and Takashi Osada *1, *2

In this study, we investigated the growth and thermostability of *Alicyclobacillus* spores in 100% hyuganatsu fruit juice in order to redefine the conditions for sterilization of 100% Hyuganatsu juice products. In the growth test, only strain No.2002 showed growth potential among the 10 strains tested. In the calculation of heat sterilization conditions for 100% Hyuganatsu juice, strain No.2002 showed stronger thermostability in McIlvaine buffer solution (pH4.0) than previously reported, and was evaluated as an appropriate strain to be used in the calculation of heat sterilization conditions. In the heat resistance test in 100% Hyuganatsu (pH3.1) juice, D_{920} was calculated to be 13.5 min, D_{950} was 5.1min, D_{950} was 2.4min, and D_{1010} was 0.9min, z value 7.7°C, and F value at 111°C 12 sec (0.04min × 5). The current heat sterilization condition of 111°C for 35 seconds is slightly excessive and can be reduced.

- * ¹ 南九州大学大学院 園芸学・食品科学研究科 食品科学専攻(〒880-0032 宮崎県宮崎市霧島 5-1-2) Food Science Program, Department of Food Science Master's Couse, Graduate School of Horticulture and Food Science, Graduate School of Minami Kyushu University(5-1-2 Kirishima, Miyazaki, Miyazaki 880-0032, Japan)
- *2 南九州大学 健康栄養学部 食品開発科学科 (〒880-0032 宮崎県宮崎市霧島 5-1-2)
 Department of Food Development Science, Faculty of Health and Nutrition, The University of Minami-Kyushu (5-1-2 Kirishima, Miyazaki, Miyazaki 880-0032, Japan)
- *3 宮崎県農協果汁株式会社 研究開発部(〒889-1301 宮崎県児湯郡川南町川南20016-3) Research and Development Department of Miyazakiken Nokyo Kajyu Corporation(20016-3 Kawaminami, Kawaminami, Koyugun, Miyazaki 889-1301, Japan)

連絡先 (Corresponding author) osada@nankyudai.ac.jp (2024. 10. 16受理)

Vol. 104, No. 1