

# HI-COOK

NEWS LETTER FROM ASAHI SOSETSU co., Ltd. | vol. 006

## Café

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Published for a Limited Time Only:

Product Video Available!

The Man with Enthusiasm

The photograph was taken at Tedorí Canyon.  
We went to Kijitora Coffee Roastery next to Michi-no-Eki-Sena and grabbed coffee to drink with a superb view of Watagataki waterfall.  
Cooling off in front of the 32-meter-tall spectacular waterfall refreshed both our bodies and minds.



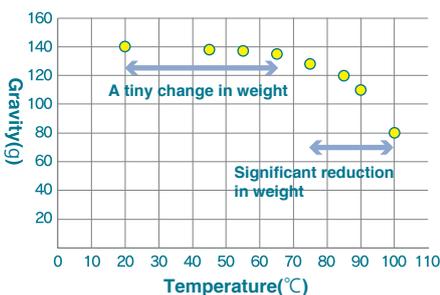
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# Study of Tonkatsu Cutlet

## Pork and Cooking Temperature

Suppose you are heating pieces of pork to levels of the temperature between 20 and 100°C for an hour each.

It should be appropriate for you to heat pork to between 50 and 65°C to keep it nice and soft. When you heat one to between 20 and 65°C, it loses a little weight only. Heating it to over 75°C, on the other hand, results in rapid weight loss. That is because while lower than 65°C heating evaporates water on the surface only, higher than that makes drips fall due to denaturation of such myofibrillar protein as actin. The denaturation of myosin, another type of myofibrillar protein, occurs at 50°C to change pork texture. The denaturation is preferable: without it, pork gets raw-pork-textured. When you want it to be crispy, instead, heat it to over 65°C, which dries it moderately.



## Frying Oils

Various studies have been conducted on oil's impact on health, including overdoses. Eating just a moderate amount of fried foods does not harm my health: I, who likes fried foods, do not want to disrespect shop owners with such bias, who devote their effort to cooking delicious tonkatsu. There is a lively debate over frying oils. Many shops, these days, use lard, which is animal oil and fat. It adds flavour and taste to tonkatsu. Some mix pig fat and beef fat, and others use only mesentery-origin lard instead of

back fat. Some make lard by themselves, which means they use all parts of pigs. Popular vegetable oil, these days, is a mixture of corn and sesame oil, not salad oil, unlike in the old days. It gives food a lighter texture than animal oil and fat.

## Pots with Higher and Lower-Temperature Oil

Imagine you are looking into a tonkatsu shop. You find two pots in a kitchen, one filled with hotter oil and the other cooler oil. First, you put special batter/crumb coated pork into the hotter (165-175°C) oil to fry the surface. Then, you put it into the cooler oil to cook inside. You must be very careful about the oil temperature here. If you want to make classic crisp tonkatsu, cook it thoroughly in approximately 160°C oil, take it out, and leave it there to finish: actin must have been sufficiently denatured inside. When you want to make inside-relatively-tender but surface-crispy tonkatsu, on the other hand, it has to go through a slow denaturation process: you need to fry tonkatsu thoroughly in cooler (120-130°C) oil, and finally in hot oil again until crisp.

## Heat Cooler Oil to Make It Hot: Use Only One Pot

When you want to ensure maximum softness, you must first fry tonkatsu in cooler oil thoroughly. You feed tonkatsu into low temperature (120-130°C) oil and heat it gradually to 150-170°C. Setting the maximum temperature at about 150°C and cooking will produce very soft and unnaturally pale tonkatsu, which, of course, depends on the amount of sugar in the outer layer. The layer has an unexpectedly light texture. That dissolves fast and enhances its umami taste together with tender meat inside

your mouth. You need to cook it very carefully, so it does not become greasy. Heating it to a higher temperature (165-170°C) produces nice-and-crunchy-outside and tender-inside tonkatsu. Things are a bit complicated: appropriate temperature and cooking time depend on the condition, thickness, size, etc., of the pork. You must set them, keeping in mind the denaturation temperature, most importantly, and how you like to cook tonkatsu.

## Curve-Lined Frying Temperature Theory and Temperature Control

When you put food material into high-temperature oil, its surface first gets heated, so batter/crumb gets fried. Meanwhile, the temperature becomes lower and lower, and then it starts transferring heat slowly into the material. After a while, the oil starts getting hotter and hotter and successfully prevents the food from getting greasy. It is the ideal food frying theory developed by Mr. Motomune Yamamoto, the founder of Asahi Sotetsu.

Cooks these days put in their considerable effort on choosing the best ingredient and carefully controlling oil temperature to bring out the delicious flavour of the material. That makes me strongly feel their enthusiasm. The founder's theory is unsurpassed: it was developed in his earnest endeavour to make delicious fried food. It will be replaced by many and better methodologies over time, however. Many think that all fryers look alike. I want to develop Asahi Sotetsu's products and services to prove that both methods and machines continually advance as time goes by and technology evolves.

Visiting HI-COOK Customers

# Manpuku's Boxed Lunch Makes Everybody Smile

## Manpuku's Aspiration as a Forerunner of Boxed Lunch Business in Osaka

Manpuku was a small local restaurant always full of regulars at lunchtime. It was founded in May 1966. Manpuku thought they wanted to provide delicious food to shop visitors and many other people and started a corporate boxed lunch business. That is how the company, "loved and delightful Manpuku," started. In the hope of making much more people happy, they kept expanding their product line-up and business steadily with their head office relocated to and the plant expanded in Higashi-Sumiyoshi ward, Osaka-city. They now provide more than 25,000 boxed lunches a day for companies, factories, preschools, nursing schools, and junior high schools. They are flexibly adapting to the changing business environment and producing future-oriented products. There is various cooking equipment inside the well-lit plant. Mr. Yamanaka, Hirano factory plant manager, said, "Hygiene is our top priority. We check worker's cleanliness at the room entrance and try to prevent contamination very carefully and thoroughly. Staff make a list of check items for each work area and make check accordingly." Thus, all highly-contamination-conscious staff

### Special Local Lunch

#### Naniwa Box Lunch

(Okonomiyaki, Yakisoba & Kushi-katsu)

It is unique to Osaka. It comes with plain rice, of course. Very special and available only in a limited number: you are lucky if you can find it.



work together to cook and provide delicious, secure and safe lunches to valuable customers.

### Top 5 Popular Dishes

**1 Fried chicken (Karaage)**  
Marinated in special seasonings beforehand  
Best popular!

**2 Homemade yakisoba**  
Highly recommended handmade yakisoba

**3 Curry and rice**  
Everybody loves it! A bit sweet for kids

**4 Spaghetti**  
Varieties of spaghetti dishes available.  
Noodles are popular!

**5 Oden**  
Warm oden makes you relaxed.

### Introduced Their First High-Efficiency Fryer, Model DOBC-B

Manpuku has been using Asahi Sousetsu's products since 1985: both of them have survived in the same food industry. Manpuku produces varieties of fried products: they make crowd-pleasing fried chicken, fried meat-stuffed peppers, fried breaded chicken, etc., with HI-COOK fryers. They introduced an Asahi Sousetsu's new high-efficiency fryer, model DOBC-B for the first time this April. Mr. Yamanaka said, "I like the colour of products when we fry them with the new fryer. The fryer also assures consistent product quality." Because products must neither be undercooked nor poorly cooked, products' core temperature is checked at the start, during, and end of cooking. "The fryer keeps the oil temperature constant, so it can fully cook products," he added. He appreciates the quality: he no longer has to worry too much about unhygienic products. The

fryer has a freely mobile suspended touch screen, enabling staff to work freely in the infed area. They find the screen very effective in increasing productivity, shortening cooking time, and improving operation to ensure timely delivery.

High Efficiency Fryer Model DOBC-B



Stable oil temperature.  
Produces consistent quality and crisp fried products.



### Customers Make Manpuku Happy

They once heard from a customer. One nursing school kid, who had ever eaten Manpuku's karaage, was said to have said, "Mummy, please fix me that yummy karaage at home, too." They deserve it: they have been working hard to adapt to the drastic change in food culture caused by food industries and consumers and proactively overcome considerable difficulties. Encouraged by happy customers, Manpuku's delicious and warm boxed lunch would make both children and adults say, "I am full and 'Manpuku (happy)!' We, Asahi Sosetsu, are committed to helping food businesses by meeting their needs, too.

\*Their machines are all custom-built. We are very sorry, but we are unable to answer any inquiries about the machines, accordingly.



\* The picture is for illustrative purposes only.

Coating



# HI-COOK Coating Line

Published for a Limited Time Only: Product Video Available!

\* Available only until the end of this August.



The coating of the food retains its flavor inside and contributes to excellent cooking results.

We have varieties of coating machines available and can propose an optimal product line to your work environment.

## Powdering Machine



### Pre-duster Model PDM-F



The conveyor-equipped device can evenly dust products with flour, fine powder, karaage powder, etc. Depending on your products type, you can choose whether they are carried straight to the discharge or flipped on the way.

### Multiline Powdering Machine Model MLP



Successfully powder-coats irregular shaped food materials such as chicken and squid arms uniformly. Products roll down through the body to the discharge to escape evenly.

Asahi Sosetsu sales staff will introduce you to the products. Scan the QR code to watch the video. Available!



Mr. Shoichiro Yasuma, Tokyo Sales Office

## Mixer

### Batter Mixer Model BMA



The powerful up-down mixing blade superbly produces smooth batter.



## Battering Machine



### Batter Coater Model HBA-G



Optimal for tempura batter but can handle higher-viscous batter, too. You can put types of sauce into the vessel for seasoning, instead.

### Shower Batter Coater Model HBSN-F



Products get evenly covered by fritter/seasoned batter three times. Good for pouring source over the products, too, thanks to the design of the machine.

### Dry Crumb Coater Model BRC-F



The general-purpose breading machine that can handle fine powder, dried crumbs, semi-dried crumbs for kushi-katsu, croquette, etc. Uses a screw conveyor to lift the powder/crumbs.

### Raw Bread Crumb Coater Model BRG-F



Can handle both fresh and dry crumbs to cook tonkatsu, fried shrimps etc. The rollers gently press breaded products as if with hands.

\*The above and the machine specifications are subject to change without prior notice.

## The Man with Enthusiasm Vol. 4

Production Section Chief Akihito Zenmyo

Simple-designed and elegantly shining stainless-steel HI-COOK products represent cleanliness and functionality. They are made, such as, by skilled sheet-metal working craftsmen. Having spent more than 20 years of his carrier in metalworking, Mr. Zenmyo became one of the young team leaders. Wordless but intuitive, he stared at stainless steel plating. He started, "A sheet of metal gives me a three-dimensional picture of the product which has all the features its

customer needs. Then, the good thing about my job is I can shape the sheet just as I planned in my mind." He understands whole



Only a 4cm-length key ring, which is made by a laser cutter

production processes and has acquired extensive knowledge about materials' characteristics such as expansion and strength, and effective processing methods: cutting, burring and bending all affect product appearance, eventually. His senior colleague taught them to him, and he now freely shares them with other staff. He was assigned as a foreign technical intern trainees trainer when they first joined Asahi several years ago. Despite the significant language/cultural barriers, he passed his skills onto them, embracing their different values and ideas. Outside of work, he participated in Ishikawa-Kingdom of Thailand Amity Association activities and gave them advice on adapting to Japan's life. All the goodwill facilitated communication, improved their job performance, and brought smiles to their faces. Those things reveal his personality.



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