[CLAIMS]

1. Use of a composition for allulose production comprising a microorganism belonging to the genus *Staphylococcus* or a culture of the microorganism belonging to the genus *Staphylococcus*, and fructose,

wherein the microorganism belonging to the genus *Staphylococcus* is nonpathogenic,

wherein the microorganism belonging to the genus *Staphylococcus* is any one selected from the group consisting of *Staphylococcus carnosus*, *Staphylococcus xylosus*, *Staphylococcus vitulinus*, *Staphylococcus epidermidis*, *Staphylococcus warneri*, *Staphylococcus haemolyticus*, *Staphylococcus intermedius*, *Staphylococcus saprophyticus*, *Staphylococcus cohnii*, *Staphylococcus muscae*, *Staphylococcus lentus*, *Staphylococcus chromogenes*, *Staphylococcus caprae*, *Staphylococcus auricularis*, *Staphylococcus gallinarum*, *Staphylococcus arlettae*, *Staphylococcus equorum*, *Staphylococcus kloosii*, *Staphylococcus delphini*, and *Staphylococcus pasteuri*.

2. A method for preparing allulose, the method comprising

bringing a microorganism belonging to the genus *Staphylococcus* or a culture of the microorganism belonging to the genus *Staphylococcus* into contact with fructose to convert the fructose to allulose, and

recovering converted allulose,

wherein the microorganism belonging to the genus *Staphylococcus* is nonpathogenic,

wherein the microorganism belonging to the genus *Staphylococcus* is any one selected from the group consisting of *Staphylococcus carnosus*, *Staphylococcus xylosus*, *Staphylococcus vitulinus*, *Staphylococcus epidermidis*, *Staphylococcus warneri*, *Staphylococcus haemolyticus*, *Staphylococcus intermedius*, *Staphylococcus saprophyticus*, *Staphylococcus cohnii*, *Staphylococcus muscae*, *Staphylococcus lentus*, *Staphylococcus chromogenes*, *Staphylococcus caprae*, *Staphylococcus auricularis*, *Staphylococcus gallinarum*, *Staphylococcus arlettae*, *Staphylococcus equorum*, *Staphylococcus kloosii*, *Staphylococcus delphini*, and *Staphylococcus pasteuri*.

3. The preparation method according to claim 2, wherein the converting fructose to allulose is performed at a temperature of 40°C to 70°C.