

POWDERY SEASONING AND METHOD FOR MANUFACTURING SAME

ABSTRACT

5 The present invention relates to a powdery seasoning produced by drying and
powdering a seasoning liquid obtained by enzymatically decomposing a protein-containing
raw material derived from at least one of wheat and a soybean in the presence of salt, which
has an inorganic material concentration of 50000 ppm or less, and a method for producing the
same.

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[FIG. 1]