

(12) 特許協力条約に基づいて公開された国際出願

(19) 世界知的所有権機関
国際事務局



(43) 国際公開日
2011年3月24日(24.03.2011)

PCT

(10) 国際公開番号
WO 2011/034049 A1

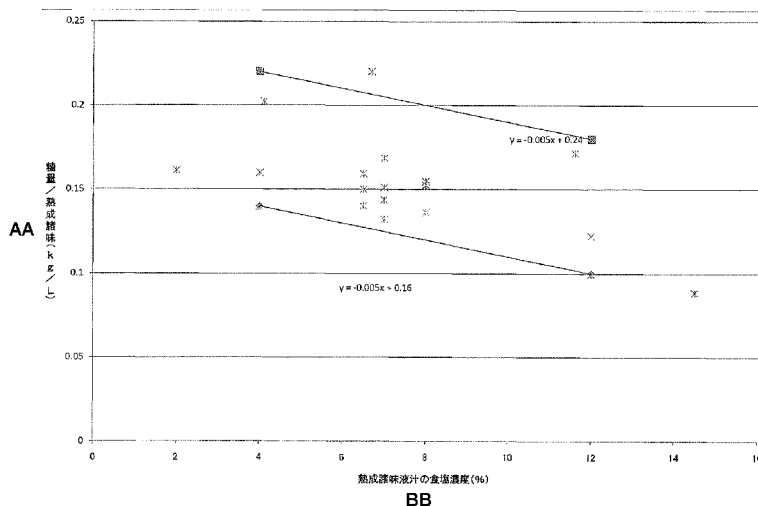
- (51) 国際特許分類:
A23L 1/238 (2006.01)
- (21) 国際出願番号: PCT/JP2010/065818
- (22) 国際出願日: 2010年9月14日(14.09.2010)
- (25) 国際出願の言語: 日本語
- (26) 国際公開の言語: 日本語
- (30) 優先権データ:
特願 2009-216302 2009年9月18日(18.09.2009) JP
- (71) 出願人 (米国を除く全ての指定国について):
キッコーマン株式会社(KIKKOMAN CORPORATION) [JP/JP]; 〒2788601 千葉県野田市野田250番地 Chiba (JP).
- (72) 発明者; および
- (75) 発明者/出願人 (米国についてのみ): 遠藤 良知 (ENDO Yoshikazu) [JP/JP]; 〒2788601 千葉県野田市野田250番地 キッコーマン株式会社内 Chiba (JP). 花田 洋一 (HANADA Yoichi) [JP/JP]; 〒2788601 千葉県野田市野田250番地 キッコーマン株式会社内 Chiba (JP).
- (74) 代理人: 平木 祐輔, 外 (HIRAKI Yusuke et al.); 〒1050001 東京都港区虎ノ門4丁目3番20号 神谷町MTビル19階 Tokyo (JP).
- (81) 指定国 (表示のない限り、全ての種類の国内保護が可能): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.
- (84) 指定国 (表示のない限り、全ての種類の広域保護が可能): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), ユーラシア (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), ヨーロッパ (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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(54) Title: LOW-SALT SOY SAUCE AND PROCESS FOR PRODUCING SAME

(54) 発明の名称: 低食塩醤油およびその製造法

[図1]



AA SACCHARIDE AMOUNT/AGED MOROMI (kg/L)

BB CONCENTRATION OF COMMON SALT IN AGED MOROMI MASH (%)

(57) Abstract: Flavorous low-salt soy sauce, in particular, flavorful low-salt soy sauce containing ethanol, 2-phenylethanol, isobutyl alcohol, and isoamyl alcohol, which are known as important aroma components of soy sauce, in respective high concentrations and further containing succinic acid, which is a taste component, in a high concentration, is obtained without requiring the use of any special means. Furthermore, powdery soy sauce in which drawbacks of powdery soy sauce, that is, hygroscopicity and deliquescence, whereby the powdery soy sauce readily becomes massive during storage, and the tendency to become sticky and difficult to evenly mix with other powdery ingredients, have been eliminated without requiring the use of any special means, and which contains 2-phenylethanol and succinic acid in respective high concentrations and is flavorful is obtained. Disclosed is a process for soy sauce production which comprises adding a saccharine material to moromi in which the number of viable

cells of soy-sauce yeast is 1×10^7 or larger per g of the moromi, adjusting the common-salt concentration of the mixture so that the moromi mash comes to have a common-salt concentration of 4.0-12.0 w/v% through aging, and fermenting and aging the moromi to obtain the low-salt soy sauce. The resultant low-salt soy sauce has a pH of 4.7-6.0.

(57) 要約:

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