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ABSTRACT

The present invention relates to a method which can prevent browning of hydrolyzed protein obtained by enzymatic hydrolysis of a vegetable protein material.

A vegetable protein material containing saccharides is mixed with the fungal culture and is subjected to enzymatic hydrolysis in a liquid reaction system. The reaction is conducted first at a temperature ranging from 15 °C to 39 °C with aeration and agitation, and then, after stopping the aeration, the reaction is conducted and completed at a temperature ranging from 40 °C to 60 °C.

