**WHAT IS CLAIMED IS:**

1. A ketchup with improved preservability, comprising a tomato concentrate, saccharides comprising allulose, vinegar, sodium chloride and purified water, wherein the tomato concentrate is present in an amount of 20 parts by weight to 80 parts by weight and the saccharides are present in an amount of 20 parts by weight to 40 parts by weight relative to 100 parts by weight of the ketchup,

wherein the allulose is present in an amount of 40 parts by weight to 100 parts by weight relative to 100 parts by weight of the saccharides in terms of dry solid content,

wherein the tomato concentrate is contained in an amount larger than that of the saccharide,

wherein the tomato concentrate have a soluble solid content of 24 wt% or more based on the weight of the tomato concentrate.

2. The ketchup according to claim 1, wherein the improved preservability comprises reduction in viscosity change, dehydration prevention, or enhancement in microbial stability.

3. The ketchup according to claim 1, wherein the tomato concentrate is present in an amount of 20 parts by weight to 50 parts by weight relative to 100 parts by weight of the ketchup.

4. The ketchup according to claim 1, wherein the saccharides are present in an amount of 20 parts by weight to 30 parts by weight relative to 100 parts by weight of the ketchup.

5. The ketchup according to claim 1, wherein the vinegar is present in an amount of 5 parts by weight to 30 parts by weight relative to 100 parts by weight of the ketchup.

6. A method for improving preservability of a ketchup, comprising:

mixing saccharides comprising allulose with a tomato concentrate, vinegar, sodium chloride and purified water,

wherein the tomato concentrate is present in an amount of 20 parts by weight to 80 parts by weight and the saccharides are present in an amount of 20 parts by weight to 40 parts by weight relative to 100 parts by weight of the ketchup,

wherein the allulose is present in an amount of 40 parts by weight to 100 parts by weight relative to 100 parts by weight of the saccharides in terms of dry solid content,

wherein the tomato concentrate is contained in an amount larger than that of the saccharide,

wherein the tomato concentrate have a soluble solid content of 24 wt% or more based on the weight of the tomato concentrate.