Claims

1. A fermented seasoning obtained using moromi with a salt concentration of 4% (w/v) or less and comprising:

10 ppm (w/v) or more of nucleic acid that are not separately added to the fermented seasoning; and

2 ppm (w/v) or more of 4-hydroxy-2,5-dimethyl-3(2H)-furanone (HDMF).

2. The fermented seasoning according to Claim 1,

wherein the nucleic acid is tasty 5'- nucleotides.

3. The fermented seasoning according to Claim 1 or 2,

wherein the nucleic acid is at least one selected from the group consisting of 5'-adenylic acid, 5'-guanylic acid, 5'-inosinic acid, and 5'-xanthylic acid.

4. The fermented seasoning according to any one of Claims 1 to 3,

wherein a *koji* is used as a raw material.

5. A method of producing a fermented seasoning, the method comprising:

a step of preparing a solid *koji* by inoculating a *koji* mold to a cereal raw material containing soybean or wheat as a main raw material and adding water or a saline solution to thermally hydrolyze *moromi* with a salt concentration of 4% (w/v) or less;

a step of preparing pasteurized *moromi* by deactivating phosphatase by a heat treatment of the *moromi*;

a step of performing nucleic acid fermentation in a container that is capable of preventing the contamination of harmful microorganisms by inoculating the pasteurized *moromi* with a microorganism producing nucleic acids;

a step of preparing an RNA extract by self-digesting the microorganism producing nucleic acids and liberating the RNA in bacteria into the *moromi*; and

a step of adding deaminase to the RNA extract to allow nuclease to act on the RNA extract so as to be converted into tasty 5'-nucleotides.

6. The method of producing a fermented seasoning according to Claim 5, further comprising:

adding deaminase to the RNA extract to allow deaminase to act on the RNA extract.

7. The method of producing a fermented seasoning according to Claim 5 or 6, further comprising:

a step of subjecting the pasteurized *moromi* to solid-liquid separation by at least one of pressing, centrifugation, or filtration.

8. The method of producing a fermented seasoning according to any one of Claims 5 to 7, further comprising:

a step of adding a salt after the step of converting into the 5'-nucleotides.

9. The method of producing a fermented seasoning according to any one of Claims 5 to 8,

wherein the nucleic acid is at least one selected from the group consisting of 5'-adenylic acid, 5'-guanylic acid, 5'-inosinic acid, and 5'-xanthylic acid.

10. A food and drink having improved *umami* and *koku* attributes , comprising:

the fermented seasoning according to any one of Claims 1 to 4.