

ABSTRACT

It is intended to provide a means for obtaining a novel soy sauce with less soy sauce smell and having a rich flavor although it is a brewed soy sauce. More particularly, it is intended to provide a process for producing such a brewed soy sauce, comprising: preparing a soy sauce koji; preparing a soy sauce moromi by adding an aqueous common salt solution to the soy sauce koji at a ratio of water within 170% to 450% (V/V); fermenting and maturing the soy sauce moromi; adding either a soy sauce koji alone or a combination of a soy sauce koji and an aqueous common salt solution to the soy sauce moromi during the fermentation and maturation; and further fermenting and maturing the soy sauce moromi after the addition thereof.