

METHOD FOR PRODUCING ALCOHOL-FREE LIQUID SEASONING

ABSTRACT

A method for producing a soy-source like alcohol-free liquid seasoning in which alcohol is neither contained in the ingredients nor produced during production process is provided, the liquid seasoning having soy-source like and fish-source flavor produced by mixing alcohol-free saltless fish sauce with an alcohol-free hydrolyzed vegetable protein (HVP) at a mixing ratio so that 10 wt% or more fish sauce is contained in it, the fish sauce being produced by fermenting a fishery product without adding salt at a temperature of 40 degrees C or higher for more than one hour, while the HVP being produced by hydrolysis of vegetable protein with acid followed by neutralization.

Fig. 1