



ABSTRACT

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Herein is disclosed a process for producing a cysteine-rich food material, which comprises (ia) maintaining a food material containing γ -glutamylcysteine at a ratio of at least 1 weight % to the solid content thereof (such as yeast cells or a yeast extract), at 50 to 120 °C and at pH 1 to 7 in the absence of a sugar and in the presence of water, or (ib) allowing a γ -glutamyl peptide hydrolase to act at pH 3 to 9 and at 15 to 70 °C in the presence of water on said food material.

Herein are also disclosed a process for producing a flavor-enhancing material for use in food which can enhance flavors such as beef flavors and dried-bonito flavors in foods, and are free of problem of strong burnt smells or the like, which comprises (ia) maintaining γ -glutamylcysteine or a food material containing γ -glutamylcysteine at a ratio of at least 1 weight % to the solid content thereof, at pH 1 to 7 and at 50 to 120 °C for 3 to 300 minutes in the absence of a reducing sugar and in the presence of water, or (ib) allowing a γ -glutamyl peptide hydrolase to act at pH 3 to 9 and at 15 to 70 °C on γ -glutamylcysteine or said food material, and then (ii) adding a reducing sugar to the resulting mass in an amount of 1 to 10 moles per 1 mole of the γ -glutamylcysteine present in said resulting mass, as well as a process for producing a flavor-enhancing agent for use in food, which comprises



heat-treating the flavor-enhancing material for use in food as described above.

Herein are further disclosed yeast cells per se or a yeast extract per se for use in food having a high content of γ -glutamylcystein, as well as a method of producing the same.