

ABSTRACT

An object of the invention is to provide a seasoning which has a flavor inherent in a soy sauce and which can still have a fruity aroma that is hardly felt with conventional soy
5 sauces even after pasteurization, a method for suppressing a heat-deteriorated smell due to a food material to be felt when a container-packed composition containing the food material is heated in a sealed space and the like. The object is achieved by: a soy sauce or a soy sauce-like seasoning in which the content of at least one kind of γ -lactone is 100 ppb to 60,000 ppb;
10 a method for suppressing a heat-deteriorated smell including a step of suppressing a heat-deteriorated smell due to a food material by heating a container-packed composition containing the food material and at least one kind of γ -lactone; and the like.

(No Figure)