

ABSTRACT

METHOD FOR PRODUCING SEASONING LIQUIDS

In the production of a seasoning liquid by blending and dispersing soy sauce koji and vital gluten into brine, there is provided a process for easily producing a high nitrogen containing seasoning liquid excellent in pressing ability as well as raw material nitrogen utility rate in a short period without generating the lumps of the vital gluten by blending and dispersing effectively the vital gluten into the mixture of soy sauce koji and brine.

A process for producing a seasoning liquid by blending soy sauce koji, gluten and brine to give moromi mash, which is pressed after maturation for a certain period of time, characterized in that when soy sauce koji, gluten and brine are blended to make moromi mash, soy sauce koji and brine are first blended, the mixture is hydrolyzed enzymatically to lower the viscosity of the mixture, and then vital gluten is added to the hydrolyzed mixture, which is stirred to form a dispersion.