

ABSTRACT

The present invention relates to a method of producing a flavor by a co-fermentation process using mixed fermentation of two or more different microorganisms
5 producing different products. The method of producing a flavor may produce a natural flavor capable of improving the taste and aroma of food and the overall sensory properties of food through a fermentation broth containing amino acids, nucleic acids and/or organic acids, which is
10 produced by mixed fermentation of different microorganisms producing different products, that is, different kinds of amino acids, nucleic acids and/or organic acids. This flavor may be used in various food fields.

15 Fig. 1