CLAIMS:

1. A soy sauce-like seasoning comprising at least 0.3 mM of α-ketoglutaric acid, wherein:

the soy sauce-like seasoning uses cereal-derived raw materials;

the soy sauce-like seasoning is pasteurized or processed for removal of bacteria; and

the soy sauce-like seasoning includes soy sauce, and processed soy sauce products,

with the proviso that the soy sauce-like seasoning excludes soy sauce-like seasonings containing a raw material that has been decomposed with hydrochloric acid and soy sauce-like seasonings that use chicken as a raw material.

2. The soy sauce-like seasoning according to claim 1, which has a salt concentration of 9% (w/v) or less.

3. The soy sauce-like seasoning according to claim 1, which has a salt concentration of 5% (w/v) or less.

4. The soy sauce-like seasoning according to any one of the preceding claims, wherein the cereal-derived materials are selected from: soybeans, barley, wheat, and rice.

5. The soy sauce-like seasoning according to any one of claims 1 to 4, comprising 0.3 mM to 2.5 mM of α-ketoglutaric acid.

6. A method for imparting *koku* attribute (richness) to a soy sauce-like seasoning, the method comprising:

adding at least 0.3 mM of α-ketoglutaric acid to the soy sauce-like seasoning,

with the proviso that the soy sauce-like seasoning excludes soy sauce-like seasonings containing a raw material that has been decomposed with hydrochloric acid and soy sauce-like seasonings that use chicken as a raw material,

wherein the soy sauce-like seasoning includes soy sauce, and processed soy sauce products.

7. The method according to claim 6, comprising adding 0.3 mM to 2.5 mM of α-ketoglutaric acid to the soy sauce-like seasoning.