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(21) International Application Number: PCT/EP98/06523 (22) International Filing Date: 12 October 1998 (12.10.98) (30) Priority Data: 97119011.1 31 October 1997 (31.10.97) EP (71) Applicant (for all designated States except US): SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH). (72) Inventors; and (75) Inventors/Applicants (for US only): LIM, Bee, Gim [SG/SG]; Blk 426 - Jurong West, 1 Avenue #12-336, Singapore 640426 (SG). NG, Tsui, Luan [SG/SG]; Blk 288, 22 Tampines Street #08-330, Singapore 520288 (SG). HEYLAND, Sven [DE/CH]; Dorfstrasse 18, CH-8534 Weinigen (CH). HO DAC, Thang [CH/CH]; Chemin des Epinoux 8, CH-1052 Le Mont/Lausanne (CH). (74) Agent: PATE, Frederick, George; Avenue Nestlé 55, CH-1800 Vevey (CH).	(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published With international search report.	
(54) Title: PRODUCTION OF HYDROLYSATE (57) Abstract A process for the production of a hydrolysate which comprises fermenting a protein containing material and a carbohydrate to form a Koji, hydrolysing the fermented Koji at a temperature between 2 °C and 50 °C and a pH of from 5.6 to 7.0 for a period of from 1 to 20 days characterised in that inoculation with a culture of a lactic acid bacteria capable of imparting a specific characteristic note to the seasoning which is stronger when inoculating with the lactic acid bacteria at the beginning of the fermentation stage than when inoculating with the same lactic acid bacteria after the fermentation stage at an inoculation density of from 10³ to 10⁷ cfu/g of fermented Koji is carried out before or at the beginning of the fermentation stage. The hydrolysate has a meaty taste and may be used as a liquid sauce, a paste or as a dried powder as a base for an aromatisation agent in culinary products.		