

ABSTRACT

A microbial culture having an increased glutaminase activity is produced by releasing catabolite repression of said glutaminase during incubation of a microorganism capable of producing glutaminase, and feeding a nitrogen source in the intermediate stage of the incubation as required.

Protein is subjected to a reaction with the thus prepared microbial culture in the presence of proteolytic enzymes and either in the absence of sodium chloride or in the presence of sodium chloride at a concentration of 3 % (weight/volume) or less, thereby giving hydrolyzed protein which has a potent flavoring effect and is highly useful as a food seasoning.



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