

Abstract

METHOD FOR MANUFACTURE OF MULTIPURPOSE BASIC SEASONING AND ITS USE

Seed koji is added to a material containing 70 to 90 parts by weight of a protein material and 10 to 30 parts by weight of a starch material to manufacture koji and the resulting proteinic koji is subjected to hydrolysis in the absence of salt or in the presence of low amount of salt at the temperature range of 52 to 60°C for 18 to 30 hours whereupon a multipurpose basic seasoning is manufactured. There is prepared a multipurpose basic seasoning where, although soy sauce-like complex, delicate and mild taste are still remained, there is no brewed smell (flavor) such as soy sauce-like smell (flavor), change in color tone by heating and oxidation is little and it is possible to widely use for various kinds of beverage/foods and other seasonings.

There can be provided the above-mentioned manufacturing method, a multipurpose basic seasoning prepared by the above-mentioned manufacturing method, use thereof to (for) various kinds of beverage/foods and other various kinds of seasonings, etc.

Figure 1