CLAIMS

[Claim 1]

An antioxidant, wherein the antioxidant is obtained by a process comprising a step of inoculating *Aspergillus awamori* into tea leaves, and a step of culturing the tea leaves for 36 to 72 hours in total, wherein the culture of tea leaves in the culture step is carried out by adjusting the temperature of the tea leaves at 35°C to 40°C for 12 to 30 hours after initiation of the culture, and then, at 30°C to 35°C, and wherein the antioxidant comprises DPPH radical-scavenging activity.

[Claim 2]

A seasoning, when used for enhancing umami of a protein-containing food material or a plant food material, wherein the seasoning is obtained by a process comprising a step of inoculating *Aspergillus awamori* into tea leaves and a step of culturing the tea leaves for 36 to 72 hours in total, wherein the culture of the tea leaves in the culture step is carried out by adjusting the temperature of the tea leaves at 35°C to 40°C for 12 to 30 hours after initiation of the culture, and then at 30°C to 35°C, and wherein the seasoning comprises acid protease activity and xylanase activity.