CLAIMS

1. A pasteurized soy sauce which contains 30 ppb or more of phenethyl acetate and in which the decrease rate of the phenethyl acetate after aging at 25°C for one week is 5% or less, and wherein a koji mold-based esterase is inactivated in the pasteurized soy sauce.

2. The pasteurized soy sauce according to claim 1, wherein the soy sauce is a brewed soy sauce.

3. A method for manufacturing a phenethyl acetate-containing soy sauce, including

a step of obtaining a soy sauce *moromi* soup by subjecting a soy sauce *moromi* obtainable by subjecting a soy sauce *koji* to lactic acid fermentation using a soy sauce lactic acid bacterium to a solid-liquid separation treatment,

a step of obtaining a pasteurized soy sauce *moromi* soup by subjecting the soy sauce *moromi* soup to a pasteurization treatment or an enzyme inactivation treatment and

a step of obtaining a phenethyl acetate-containing soy sauce by subjecting the pasteurized soy sauce *moromi* soup to yeast fermentation using a soy sauce yeast,

wherein the soy sauce lactic acid bacterium is a salt-tolerant lactic acid bacterium, and the soy sauce yeast is a salt-tolerant yeast selected from the group consisting of *Zygosaccharomyces rouxii*, *Zygosaccharomyces bailii* (*Z. bailii*), *Candida etchellsii* and *Candida versatilis* (*C. versatilis*).