

Abstract

NUCLEIC ACID-CONTAINING FERMENTED SEASONING AND METHOD OF
PRODUCING THE SAME

5 [Problem] An object of the present invention is to provide a fermented seasoning containing
5'-nucleotides derived from fermentation at a high concentration without externally adding
5'-nucleotides and a method of producing the same.

[Means for Solution] Problems are solved by a method of producing a fermented seasoning,
the method including a step of preparing a solid *koji* by inoculating a *koji* mold to a cereal raw
10 material containing soybean or wheat as a main raw material and adding water or a saline
solution to thermally hydrolyze *moromi* with a salt concentration of 4% (w/v) or less, a step of
preparing pasteurized *moromi* by deactivating phosphatase by a heat treatment of the *moromi*,
a step of performing nucleic acid fermentation in a container that is capable of preventing the
contamination of harmful microorganisms by inoculating the pasteurized *moromi* with a
15 microorganism producing nucleic acids; a step of preparing an RNA extract by self-digesting
the microorganism producing nucleic acids and liberating the RNA in bacteria into the
moromi; and a step of allowing nuclease and deaminase to act on the RNA extract so as to be
converted into tasty 5'-nucleotides.

20 (Fig. 1)