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ABSTRACT

Seasoning Production

10 A process for the production of a seasoning which comprises
preparing a fermented protein koji from a protein
containing material and a carbohydrate, hydrolysing the
fermented protein koji at a temperature between 25°C and
50°C and a pH of from 4.5 to 10 for a period of from 6
15 hours to 28 days characterised in that inoculation with a
culture of a lactic acid bacteria is carried out either in
the fermented protein koji stage or in the hydrolysis
stage.

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