

ABSTRACT

An object of the invention is to provide a soy sauce with high palatability having a favorable taste while containing a large amount of lactic acid. The object is achieved by a soy sauce which has a lactic acid content of 2.5 w/v% or more and in which the lactic acid is not externally added, a method for manufacturing a soy sauce including a step of obtaining a soy sauce *moromi* soup by subjecting a soy sauce *moromi* to a solid-liquid separation treatment and a step of obtaining a soy sauce having a lactic acid content of 2.5 w/v% or more by subjecting the soy sauce *moromi* soup to lactic acid fermentation with a soy sauce lactic acid bacterium while adjusting to pH 5.0 to 7.0 using an alkaline agent and the like.

(Fig. 4)