Technical Problem

[0017] An object of the present invention is to obtain a low common salt soy sauce having a favorable flavor, and, in particular, a low common salt soy sauce having a favorable flavor, containing ethanol, 2-phenyl ethanol, isobutyl alcohol, and isoamyl alcohol, which are known as important aromatic components in soy sauce, at high concentrations, and further containing succinic acid, which is a taste component, at a high concentration, without using special means. Another object of the present invention is to obtain a soy sauce powder having a favorable flavor and containing 2-phenyl ethanol and succinic acid at high concentrations by overcoming disadvantages of conventional soy sauce powders without using special means.

Summary

[0017a] In one aspect, the present invention refers to a method for producing a low common salt soy sauce, which comprises adding a carbohydrate raw material to moromi in which the viable soy sauce yeast cell count per 1 g of moromi is 1 X 10^7 cells or more, adjusting the common salt concentration of the moromi in a manner such that the common salt concentration in moromi juice after maturation is 4.0 to 12.0 w/v%, and carrying out fermentation and maturation of the moromi, and wherein the pH of the moromi juice after fermentation and maturation is 4.7 to 6.0.

[0017b] In another aspect, the present invention refers to a method for producing a soy sauce powder, which comprises drying and powderizing a low common salt soy sauce obtained by the method as defined above.

Solution to Problem

[0018] As a result of intensive studies in order to achive the above objects, the present inventors found that a low common salt soy sauce having a favorable flavor can be obtained according to a method for producing a low common salt soy sauce which comprises adding carbohydrate raw materials to moromi in which viable soy sauce yeast cell count per 1 g of moromi has reached 1 x 10^7 cells or more, adding water or an aqueous common salt solution thereto so as to adjust the common salt concentration of the moromi in a manner such that the common salt concentration in moromi juice after maturation is 4.0 to 12.0 w/v%, and then causing fermentation and maturation of moromi without causing spoilage of moromi, and that, according to said method, a low common salt soy sauce having a favorable flavor containing the alcohols at high concentrations can be obtained. In addition, the present inventors found that a low common salt soy sauce having a favorable flavor, which has a common salt concentration of 4.0 to 12.0 w/v% and an ethanol concentration of 4.0 to 10.0 v/v%, and in which the 2-phenyl ethanol concentration per 1.0 w/v% of total nitrogen