

ABSTRACT

There is provided a novel method for producing a dried instant soup, sauce or the like wherein at least one compound selected from the specified sulfur-containing compounds, which may be in the salt forms, such as glutathione and the like, is added to a feedstock composition in any stage during the production process of dried instant soup, sauce or the like containing vegetable(s), mushroom(s), spice(s) and/or the like.

In the present invention, a dried instant soup, sauce or the like wherein the flavor proper (inherent) to the vegetables, mushrooms, spices and/or the like is enhanced and maintained in stability for prolonged time, can be given.