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- (71) **Applicant:** CJ CHEILJEDANG CORPORATION
[KR/KR]; 330, Dongho-ro, Jung-gu, Seoul 100-400 (KR).
- (72) **Inventors:** LEE, Sung Hun; 205-402, 164, Daesan-ro, Ils-anseo-gu, Goyang-si, Gyeonggi-do 411-741 (KR). EOM, So Youn; 103-2502, 16, Sindorim-ro, Guro-gu, Seoul 152-774 (KR). PARK, Jae Seung; 102-1205, 30, Gohyeon-ro

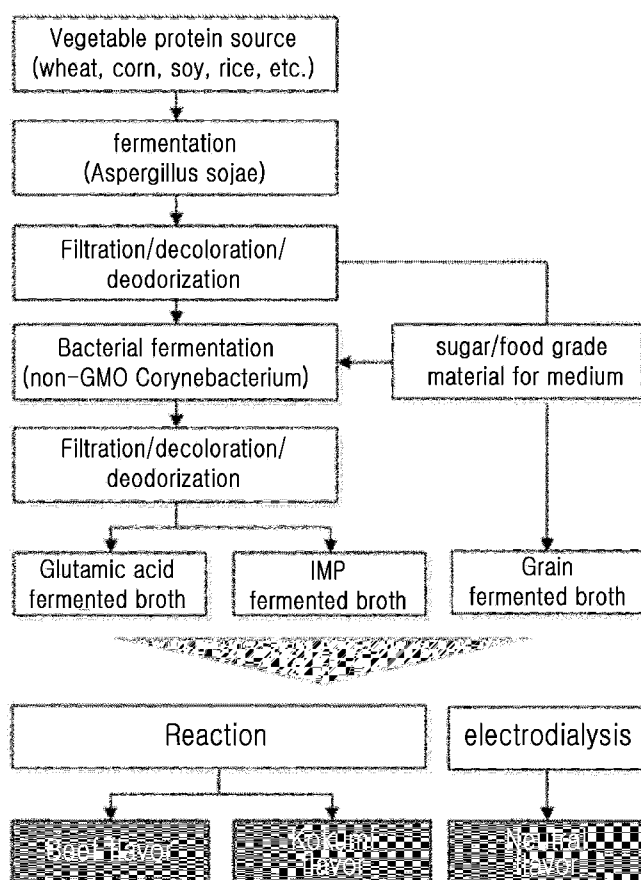
5beon-gil, Gwonseon-gu, Suwon-si, Gyeonggi-do 441-807 (KR). OH, Eun Seon; 804-904, 98, Sanun-ro, Bundang-gu, Seongnam-si, Gyeonggi-do 463-970 (KR). LEE, Kwang Hee; 102-802, 415, Huimang-ro, Jungwon-gu, Seongnam-si, Gyeonggi-do 462-835 (KR). JANG, Suk Min; 407ho, 470, Beotkkot-ro, Guro-gu, Seoul 152-857 (KR). KANG, Dae Ik; 1303-1304, 1471, Jungang-ro, Ils-anseo-gu, Goyang-si, Gyeonggi-do 411-750 (KR). CHUNG, Won Dae; D-702, 7, 63-ro, Yeongdeungpo-gu, Seoul 150-894 (KR).

(74) **Agent:** SON, Min; (Hanol Intellectual Property & Law) STX R&D Center, 6th Floor, 163, YangJaeCheon-ro, Gangnam-gu, Seoul 135-855 (KR).

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(54) **Title:** METHOD FOR PREPARING NATURAL KOKUMI FLAVOR



(57) **Abstract:** The present invention relates to a method for preparing a natural kokumi flavor, and more particularly to a method of preparing a natural kokumi flavor using an inosine-5'-monophosphate (IMP) fermented broth or a glutamic acid fermented broth prepared by a two-step fermentation process comprising a first fermentation step for fungal fermentation and a second fermentation step for bacterial fermentation, a natural kokumi flavor prepared by the method, and a food composition comprising the natural kokumi flavor. The natural kokumi flavors prepared according to the method of the present invention are prepared using natural raw materials, and thus are harmless and safe for use in the human body, and may be added to food to produce thick and dense tastes and improve the flavor of the food.



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