Claims

1. A fermented seasoning obtained using moromi with a salt concentration of 4% (w/v) or less and comprising:

50 ppm (w/v) or more of nucleic acid that are not separately added to the fermented seasoning; and

2 ppm (w/v) or more of 4-hydroxy-2,5-dimethyl-3(2H)-furanone (HDMF).

2. The fermented seasoning according to Claim 1,

wherein the nucleic acid is tasty 5'- nucleotides.

3. The fermented seasoning according to Claim 1 or 2,

wherein the nucleic acid is at least one selected from the group consisting of 5'-adenylic acid, 5'-guanylic acid, 5'-inosinic acid, and 5'-xanthylic acid.

4. The fermented seasoning according to any one of Claims 1 to 3,

wherein a *koji* is used as a raw material.

5. The fermented seasoning according to claim 4, wherein the koji is soaked with brewing water, and wherein 200 parts by weight of the brewing water is mixed with 100 parts of the koji.

6. A method of producing a fermented seasoning comprising 50 ppm (w/v) or more of nucleic acid that are not separately added to the fermented seasoning, the method comprising:

a step of preparing a solid *koji* by inoculating a *koji* mold to a cereal raw material containing soybean or wheat as a main raw material and adding water or a saline solution to thermally hydrolyze *moromi* with a salt concentration of 4% (w/v) or less;

a step of preparing pasteurized *moromi* by deactivating phosphatase by a heat treatment of the *moromi*;

a step of performing nucleic acid fermentation in a container that is capable of preventing the contamination of harmful microorganisms by inoculating the pasteurized *moromi* with a microorganism producing nucleic acids;

a step of preparing an RNA extract by self-digesting the microorganism producing nucleic acids and liberating the RNA derived from the microorganism producing nucleic acid into the *moromi*; and

a step of adding nuclease to the RNA extract to allow nuclease to act on the RNA extract so as to be converted into tasty 5'-nucleotides.

7. The method of producing a fermented seasoning according to Claim 6, further comprising:

adding deaminase to the RNA extract to allow deaminase to act on the RNA extract.

8. The method of producing a fermented seasoning according to claim 6 or 7, wherein 200 parts by weight of the water or the saline solution is mixed with 100 parts of the koji.

9. The method of producing a fermented seasoning according to any one of claims 6 to 8, further comprising:

a step of subjecting the pasteurized *moromi* to solid-liquid separation by at least one of pressing, centrifugation, or filtration.

10. The method of producing a fermented seasoning according to any one of Claims 6 to 9, further comprising:

a step of adding a salt after the step of converting into the 5'-nucleotides.

11. The method of producing a fermented seasoning according to any one of Claims 6 to 10,

wherein the nucleic acid is at least one selected from the group consisting of 5'-adenylic acid, 5'-guanylic acid, 5'-inosinic acid, and 5'-xanthylic acid.

12. A food and drink having improved *umami* and *koku* attributes , comprising:

the fermented seasoning according to any one of Claims 1 to 5.