CLAIMS

[Claim 1]

A soy sauce which has a lactic acid content of 2.5 w/v% or more, wherein the lactic acid is not externally added, wherein the turbidity of the soy sauce is 500 ppm or more and the pH of the soy sauce is 4.5 or more.

[Claim 2]

A soy sauce which has a lactic acid content of 2.5 w/v% or more and which is a lactic acid fermented product of a pressed soup of a soy sauce moromi, wherein the turbidity of the soy sauce is 500 ppm or more and the pH of the soy sauce is 4.5 or more.

[Claim 3]

The soy sauce according to claim 2, wherein the lactic acid fermented product of a pressed soup of a soy sauce moromi is a lactic acid fermented product of a pressed soup of a soy sauce moromi obtained using a soy sauce lactic acid bacterium, Tetragenococcus halophilus.

[Claim 4]

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, wherein an alkaline agent is added in response to a decrease in pH caused by production of lactic acid during the lactic acid fermentation so as to maintain the pH at 5.0 to 7.0.

[Claim 5]

The method for manufacturing a soy sauce according to claim 4, wherein the alkaline agent is at least one kind of alkaline agent selected from the group consisting of sodium carbonate, sodium hydroxide and sodium hydrogen carbonate.