

ABSTRACT

[Abstract]

[Problem to be solved by the Invention] Provided is a reduced-salt *moromi* soy sauce which is free from synthetic preservatives, shows a high microbial stability even after prolonged storage, and has a mild soy sauce flavor. In addition to these characteristics, this reduced-salt *moromi* soy sauce becomes homogeneous merely by being shaken lightly and gently with the hands after being filled into a container and sustains the homogeneous state for over about 3 hours, and also facilitates filling into packaging containers and small containers (for example, a tabletop soy sauce bottle) and pouring from these containers.

[Means for solving the Problem] The reduced-salt *moromi* soy sauce is produced by adding common salt, ethyl alcohol, water, etc., to a soy sauce *moromi* paste, which is obtained by finely granulating soy sauce *moromi* and removing impurities therefrom, and adjusting the common salt concentration of the reduced-salt *moromi* soy sauce to 6 to 10% (w/v), the ethyl alcohol concentration thereof to 4 to 7% (v/v), and the viscosity thereof to 0.1 to 0.8 Pa·s.

[Selected Drawing] No Drawing