

Claims

1. A process of forming meat-based seasoning, comprising fermenting meat-based hydrolysate with a non-halophilic microorganism to form the meat-based seasoning, wherein the process does not comprise addition of salt.
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2. The process according to claim 1, wherein the non-halophilic microorganism comprises non-halophilic yeast, non-halophilic lactic acid bacteria, or a combination thereof.
- 10 3. The process according to claim 2, wherein the non-halophilic lactic acid bacteria is a probiotic lactic acid bacteria, dairy lactic acid bacteria, or a combination thereof.
4. The process according to any preceding claim, wherein the fermenting comprises fermenting meat-based hydrolysate for 1-20 days.
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5. The process according to any preceding claim, wherein fermenting comprises fermenting at a temperature of 15-45°C.
6. The process according to any preceding claim, wherein the non-halophilic
20 microorganism is non-halophilic yeast and the fermenting comprises fermenting meat-based hydrolysate for 1-20 days.
7. The process according to any of claims 1 to 5, wherein the non-halophilic microorganism is non-halophilic lactic acid bacteria and the fermenting comprises
25 fermenting meat-based hydrolysate for 1-7 days.
8. The process according to any of claims 1 to 5, wherein the non-halophilic microorganism is non-halophilic yeast and the fermenting comprises fermenting meat-based hydrolysate at a temperature of 15-40°C.
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9. The process according to any of claims 1 to 5, wherein the non-halophilic microorganism is non-halophilic lactic acid bacteria and the fermenting comprises fermenting meat-based hydrolysate at a temperature of 15-45°C.

10. The process according to any preceding claim, wherein the fermenting comprises fermenting meat-based hydrolysate with yeast and lactic acid bacteria.

5 11. The process according to claim 10, wherein the fermenting comprises sequentially fermenting meat-based hydrolysate with yeast and lactic acid bacteria.

12. The process according to claim 1, wherein the fermenting comprises fermenting meat-based hydrolysate with a co-inoculation of non-halophilic yeast and non-halophilic
10 lactic acid bacteria.

13. The process according to any preceding claim, wherein fermenting comprises adding fermentable sugar.

15 14. The process according to any preceding claim, further comprising hydrolysing a meat-based mixture in the presence of an enzyme to form meat-based hydrolysate prior to the fermenting.

15. The process according to claim 14, wherein the enzyme is a protease.
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16. The process according to claim 14 or 15, wherein the hydrolysing comprises hydrolysing at a pH of 5.5-7.5.

17. The process according to any of claims 14 to 16, wherein the hydrolysing
25 comprises hydrolysing at a temperature of 45-60°C.

18. The process according to any preceding claim, further comprising heat treating the meat-based seasoning following the fermenting.

30 19. The process according to claim 18, wherein the heat treating comprises heat treating the meat-based seasoning at a temperature of 90-121°C.

20. The process according to claim 18 or 19, wherein the heat treating comprises heat treating the meat-based seasoning for 30-120 minutes.

21. The process according to any of claims 18 to 20, wherein the heat treating comprises heat treating at a pH of 4-6.

5 22. A meat-based seasoning prepared from the method according to any preceding claim.

23. A meat-based seasoning comprising 10-45 mg/mL free amino acid concentration.

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24. The meat-based seasoning according to claim 23, wherein the meat-based seasoning comprises a sodium content of ≤ 2 wt % based on total weight of the meat-based seasoning.

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