

(12)INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT
COOPERATION TREATY(PCT)

(19)World Intellectual Property Organization
International Bureau

(43) International Publication Date
February 14, 2002

(10) International Publication No.
WO02/11561 A1

(51) International Patent Classification7: A23L 1/328, 1/23

(21) International Application Number: PCT/JP01/06727

(22) International Filing Date: 6 August 2001(06.08.2001)

(25) Filing Language: Japanese

(26) Publication Language: Japanese

(30)Priority Data:

2000/241941 9 August 2000(09.08.2000) JP

(71)Applicant(for all designated States except US)

NIPPON SUISAN KAISHA, LTD.[JP/JP]

6-2, Otemachi 2-Chome,Chiyoda-Ku Tokyo 100-0004 Japan

(72)Inventor; and

(75)Inventor/Applicant(for US only)

DOUMOTO, Nobuhiko[JP/JP]

KOSAKA, Masahito[JP/JP]

KORIYAMA, Tsuyoshi[JP/JP]

c/o Nippon Suisan Kaisha, Ltd., Central Research Laboratory, 559-6, Kitano-Machi,
Hachioji-Shi, Tokyo 192-0906 JAPAN

(74)Agents

SUDOU, Asako

6-3-103, Kajino-Cho 5-Chome,Koganei-Shi, TOKYO 184-0002 JAPAN

(81)Designated States(national)

AU,CA, SG,US

(84)Designated States(regional)

European patent(AT,BE,CH,CY,DE,DK,ES,FI,FR,GB,GR,IE,IT,LU,MC,NL,PT,SE,TR)

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes
and Abbreviations" appearing at the beginning of each regular issue of the PCT
Gazette.

Published

-with international search report

(54)Title: FUNCTIONAL SEASONINGS

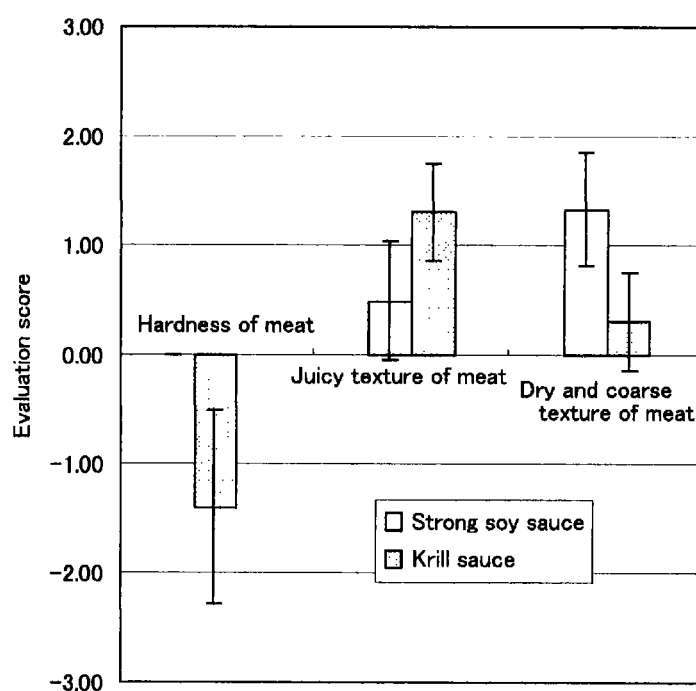


162162

000004



000004



(57)Abstract: It is intended to provide functional seasonings having a function of promoting the penetration into materials, preferably together with another function of softening food materials, and a process for producing the same. Functional seasonings with the use of krill characterized by having a function of promoting the penetration of seasonings and/or a function of softening food materials. A method of seasoning food materials by using the function of promoting the penetration

of seasonings into food materials and/or a function of softening food materials of seasonings with the use of krill. As the starting material, use is made of dried krill, preferably dried krill particles containing the whole components of krill. These functional seasonings are produced by adding water, sodium chloride and *koji* to krill employed as the starting material in the step of feeding *moromi*, further adding lactic acid bacteria (preferably halotolerant lactic acid bacteria) and yeast, and then fermenting and aging the *moromi*. The lactic acid bacteria are added in an amount 10 times or more as much as the yeast.