CLAIMS

1. A method for preparing aged composition of fermented tempeh mixture comprising an aging step for aging a mixture obtained by adding at least one or more of edible salt or brine to tempeh, wherein in the aging step, the aging comprises fermenting at 25℃ to 45℃.

2. The method of claim 1, wherein the tempeh is obtained by inoculating and culturing a *Rhizopus* strain into steamed beans.

3. The method of claim 2, wherein the *Rhizopus* strain is inoculated in a content of 0.1 to 5 wt% based on the total weight of steamed beans.

4. The method of claim 2, wherein the incubation for preparing the tempeh comprises fermenting at 10℃ to 50℃ for 1 day to 15 days.

5. The method of claim 1, wherein in the aging step, a water content of the mixture is 45 to 70 wt%.

6. The method of claim 1, wherein

in the aging step, the at least one or more of edible salt or brine is added so that a salt concentration is 5 to 15 wt% based on the total weight of the mixture to which they are added.

7. The method of claim 1, wherein in the aging step,

the aging comprises fermenting for 1 day to 30 days.

8. Aged composition of fermented tempeh mixture prepared according to any one of claims 1 to 7.

9. A tempeh-containing sauce comprising aged composition of fermented tempeh mixture prepared according to any one of claims 1 to 7.

10. The tempeh-containing sauce of claim 9, wherein the tempeh-containing sauce comprises one or more selected from the group consisting of spice plants, processed spices, paste, saccharides, flavor enhancers, edible salt, vinegar, nuts, complex seasoning foods and fermented bean products.

11. The tempeh-containing sauce of claim 9, wherein the aged composition of fermented tempeh mixture is contained in a content of 1 to 99 wt% based on the total weight of the tempeh-containing sauce.

12. A method for preparing a tempeh-containing sauce comprising a step of mixing one or more additives selected from the group consisting of spice plants, processed spices, paste, saccharides, flavor enhancers, salt, vinegar, nuts, complex seasoning foods and fermented bean products with aged composition of fermented tempeh mixture prepared according to any one of claims 1 to 7.