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(71) Applicant: **Nisshin Flour Milling Inc.**
Tokyo 101-8441 (JP)

(72) Inventors:
• **INDOH, Kaoru Nisshin Flour Milling Co., Ltd.**
Tsukuba-shi Ibaraki 300-2611 (JP)
• **IYAMA, Suzue**
Akita-shi Akita 010-0003 (JP)

• **MIYAZAKI, Eiji Nisshin Flour Milling Co., Ltd.**
Iruma-gun, Saitama 356-8511 (JP)
• **OKADA, Kenzo**
Inashikigun Ibaraki 300-0312 (JP)
• **NAGATA, Sadao Nisshin Flour Milling Co., Ltd.**
Tokyo 101-8441 (JP)

(74) Representative: **HOFFMANN - EITLE**
Patent- und Rechtsanwälte
Arabellastrasse 4
81925 München (DE)

(54) **PROCESS FOR PRODUCING LIGHT-COLORED SEASONING LIQUID**

(57) The present invention is drawn to a method for preparing a light-colored seasoning liquid, characterized by comprising *koji*-making by the employment of a raw material mixture containing soybeans or a similar material in an amount of 0-40% and, in an amount of 100-60%, raw material consisting of, on a dry weight basis, 25-100% gluten and 75-0% wheat, and subjecting

a resultant *koji* product and 7-24% salt water to fermentation in a conventional manner. The invention provides a seasoning liquid which assumes a light color (JAS color code #35 or a lighter color), darkens slowly, provides a remarkable umami taste, and is endowed with excellent aroma.

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