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Effect of initial 5 days fermentation under low salt condition on the quality of soy sauce

Nguyen Xuan Hoang, Sophia Ferng, Ching-Hua Ting, Ying-Chen Lu, Yu-Fong Yeh, Yi-Ru Lai, Robin Yih-Yuan Chiou, Jean-Yu Hwang, Cheng-Kuang Hsu



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**Highlights**

- Soy sauce fermented at 40°C, 10% brine for 5 days resulted good quality properties
- These conditions obtained first grade soy sauce based on the requirement of Taiwan
- More than 80% of the chemical properties of soy sauce were changed within 5 days

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