

Comparison between traditional and industrial soy sauce (*kecap*) fermentation in Indonesia

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Abstract

Growth of lactic acid bacteria and amino acid production at an Indonesian soy sauce manufacturer, employing modern Japanese process technology, indicated that brine fermentation for one month is sufficient for industrial *kecap* production. Compared to traditional Indonesian soy sauce fermentation, application of modern Japanese process technology resulted in an obvious but not essential yeast fermentation.

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