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**(54) Title (EN):** METHOD FOR PREPARING FERMENTED SOYBEAN BY USING BACILLUS SUBTILIS STRAIN AND METHOD FOR REDUCING ODOR OF FERMENTED SOYBEAN

**(54) Title (FR):** PROCÉDÉ PERMETTANT DE PRÉPARER DU SOJA FERMENTÉ EN UTILISANT UNE SOUCHE DE BACILLUS SUBTILIS ET PROCÉDÉ PERMETTANT DE RÉDUIRE L'ODEUR DE SOJA FERMENTÉ

**(54) Title (KO):** 바실러스 서브틸리스 균주를 이용한 대두발효물의 제조방법 및 대두발효물의 이취 저감방법

**(57) Abstract:**

**(EN):** The present invention relates to a method for preparing fermented soybeans by using a *Bacillus subtilis* strain and a method for reducing odor of fermented soybeans. According to the present invention, short chain fatty acid compounds, which are components responsible for the characteristic odor of fermented soybeans, can be significantly reduced while the content of 1-deoxynojirimycin can be increased. Thus, foods or health functional food materials reduced in odor can be provided.

**(FR):** La présente invention se rapporte à un procédé permettant de préparer du soja fermenté en utilisant une souche de *Bacillus subtilis* et à un procédé permettant de réduire l'odeur de soja fermenté. Selon la présente invention, des composés d'acide gras à chaîne courte, qui sont des composants responsables de l'odeur caractéristique de soja fermenté, peuvent être réduits de manière significative tandis que la teneur en 1-désoxynojirimycine peut être augmentée. Ainsi, des aliments ou des produits alimentaires fonctionnels diététiques dont l'odeur peut être réduite peuvent être fournis.

**(KO):** 본 발명은 바실러스 서브틸리스 균주를 이용한 대두발효물의 제조방법과 대두발효물의 이취 저감방법에 관한 것이다. 본 발명에 따르면, 대두발효물의 특유 이취 성분에 해당하는 저급 지방산(short chain fatty acids) 화합물을 유의성

있게 저감시킬 수 있고 1-데옥시노지리마이신의 함량을 증대시킬 수 있다. 이에 따라 이취가 감소된 식품 또는 건강 기능 식품 원료를 제공할 수 있다.

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