

*Quantitative Analysis of Amino Acids in Soy Sauce: How Do They Affect the Taste?*

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Amino acids are the main contributors to the taste of soy sauce. In soy sauce alternatives, such as liquid aminos, coconut aminos, and tamari, are the amino acid composition similar, or different to that of regular soy sauce? How do they affect to their tastes? Would the composition be affected by the raw material (soybean or not, whether wheat was used or not), the production method (fermentation or acid-catalyzed hydrolysis), or the amount of salt? To address these questions, we are using HPLC (high-performance liquid chromatography) to detect and quantify amino acids in 15 different soy sauce and alternative products. The results are compared to the qualitative taste test results based on the tasting survey.