

## **Fermented Soybean Products and Hot Sauce Products in China**

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### **Summary**

Fermented soybean products ( FSBP ) and hot sauce products ( HSP ) with a long history are very traditional and popular foods in China, they can used as the condiments in the catering of Chinese cuisine or ingredients in the food processing, the production and consumption of these products is continuously increasing. In this article the FSBP is the important section. The FSBP included the soy sauce, the soy paste, Douchi, sufu and others, the microorganisms of fermentation and the processes technologies is important in the production of FSBP, the microorganisms and its characteristics in FSBP are tabled and characterized, the emerging technologies such as the application of enzyme preparations, the combination fermentation of several strains, and the UF process are put into use and benefit the improvement of FSBP quality. The bioactive compounds such as soybean iso-flavones from FSBP is discussed. The hot sauce products are also mentioned.