

Accumulation of Lactic Acid by Bacteria during Fermentation of Squid *Shiokara*

Tateo Fujii and Bon Kimura

Department of Food Science and Technology, Tokyo University of Fisheries

Squid *shiokara* is the most popular fermented seafood in Japan. Microbial roles during the ripening of *shiokara* however have not been well elucidated. Previously we studied on the microbial contributions on the ripening process and concluded that microorganisms which appeared in *shiokara* played little role for the formation of free amino acids, while they were suggested to contribute to the formation of *shiokara* flavor.

In the present study, we studied the accumulation of organic acids such as lactic acid, etc., which might contribute to the preservability and taste of *shiokara*, during the ripening of *shiokara* with/without antibiotics and found that accumulation of these acids occurred only in the *shiokara* without antibiotics. We also make clear that some representative strains among *Staphylococcus* and *Micrococcus*, dominant bacteria during *shiokara* fermentation, produced lactic acid. Further studies on the effects of conditions on microbial production of these acids are now in progress.