

臺灣傳統醬油

品評流程與器具設計

Traditional soy sauce in Taiwan:
Evaluation procedure and tasting utensils

動機

Motivation

目前重點不在於要品出什麼風味，而是我們先將品的規則想好，未來才有辦法統一溝通。

To understand the characteristics of Taiwan black bean soy sauce in order to build an evaluation procedure specific to this food

建構品評流程不外乎是為了與消費者做有效的溝通，但我們一直鑽研風味輪的過裡，往往不了了之，所以最核心的問題，有沒有可能是，我們應該從了解黑豆醬油的特色開始，透過不同領域的專家，慢慢收斂並建構一個屬於臺灣傳統醬油的品評流程與器具。

A traditional manufacturing process is shown in a dark, industrial setting. Two large, cylindrical metal pots are positioned on a dark, textured surface, likely a wood-burning stove. The pot on the right is actively boiling, with thick white steam rising from its surface. A long-handled metal spoon rests inside this pot. The pot on the left is also on the stove but appears to be empty or less active. In the background, a window with a grid pattern is visible, letting in some light. The overall atmosphere is one of traditional craftsmanship and manual labor.

製程介紹
Manufacturing
Procedure

發 酵

Fermentation



成麴

Making koji



下
壺

Mixing koji
with salt in
ceramic barrels



釀造

Brewing

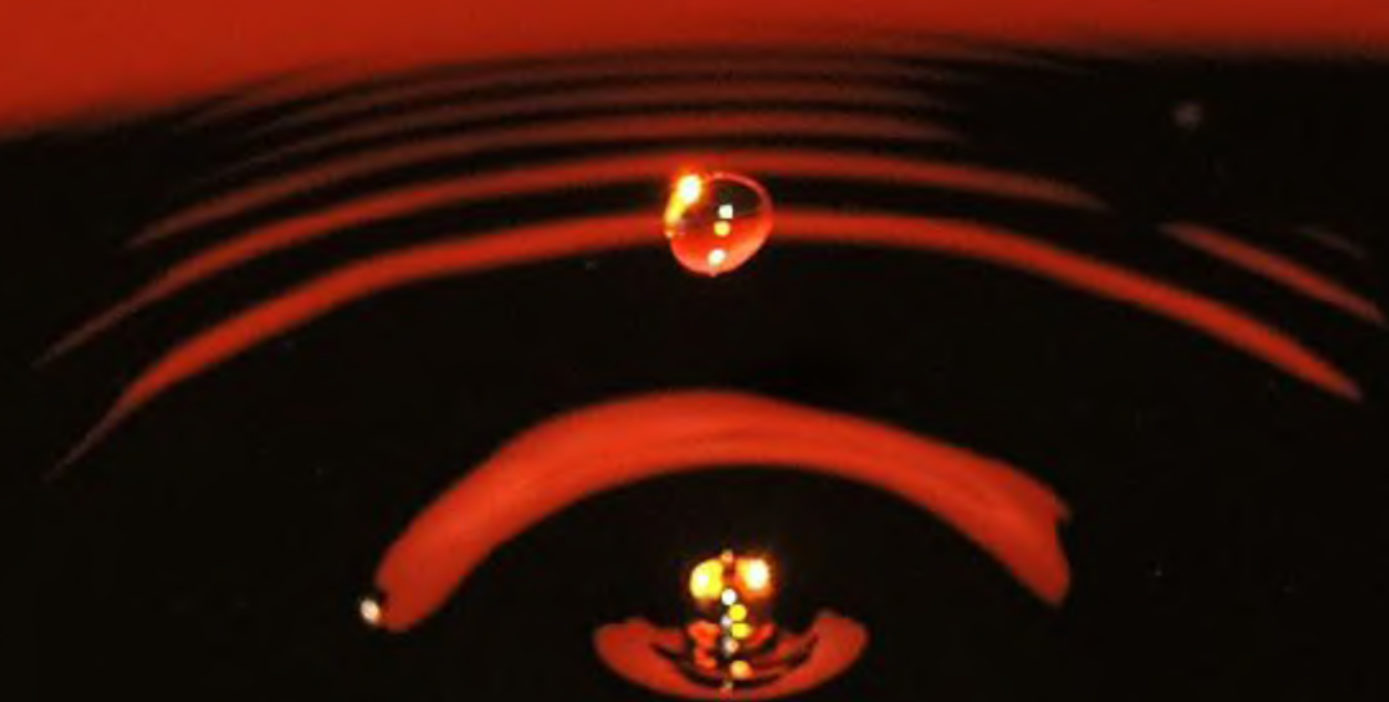


柴 Heating
with
燒 firewood



原汁

Original juice



製程特色

Manufacturing characteristics



全豆
釀造
臺灣
黑豆

Brewing with
Taiwanese whole black beans



米糠

Mixing with
rice bran



洗麴

Rinsing koji



壺底油

Dense sauce at
bottom of barrels



紅甕

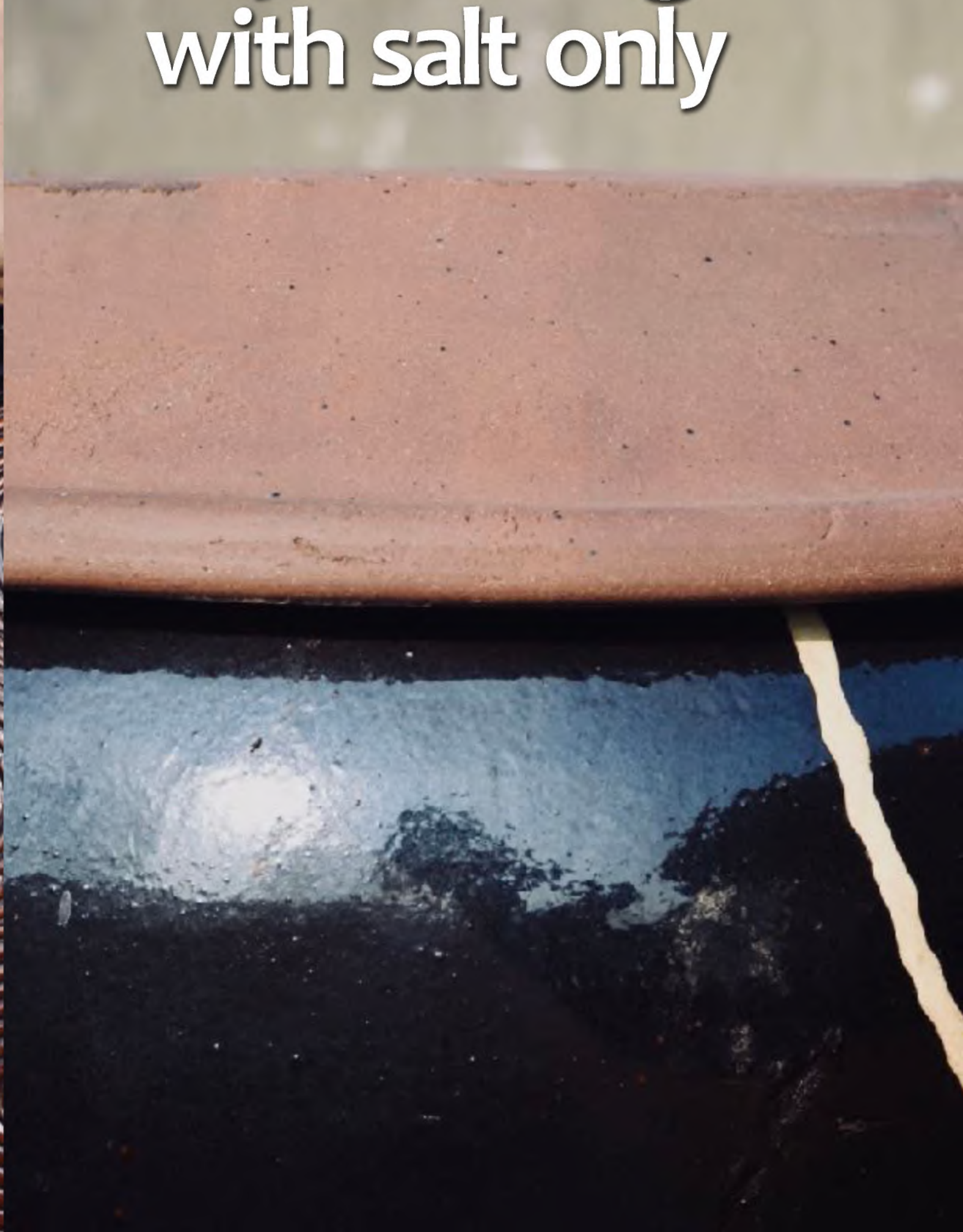
Red earthenware

日晒

Daily sunning

乾式釀

Dry brewing
with salt only



黑豆醬油為什麼珍貴？

The value of black bean sauce:

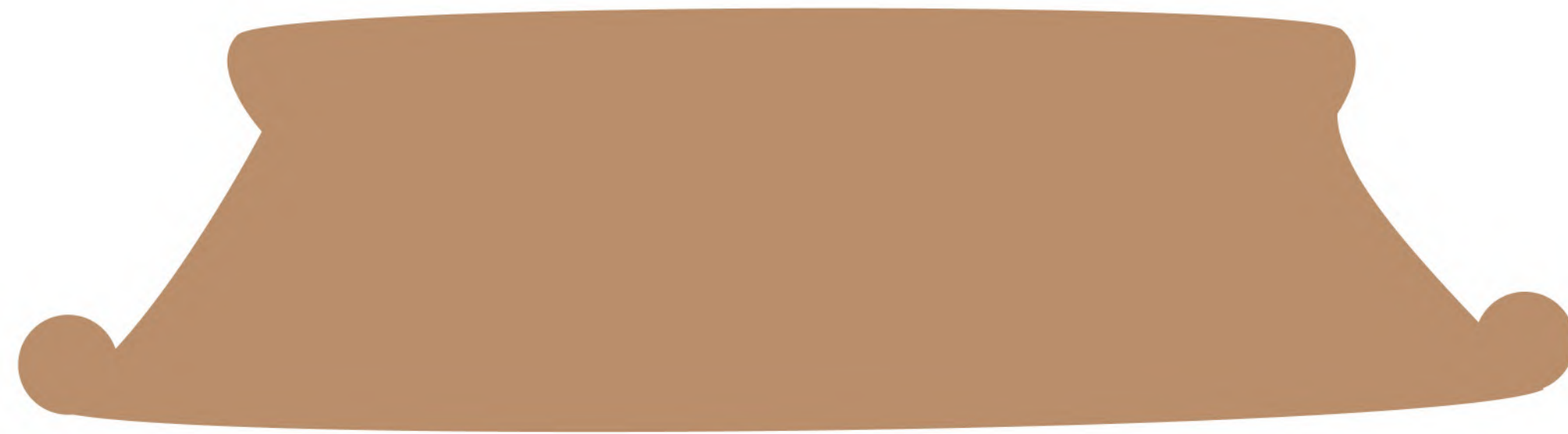
- 紅甕釀造的空間小 Small production
- 釀造的時間久 Long brewing time
- 需要大量有經驗的人力投入 Labour intensive





作品

Products



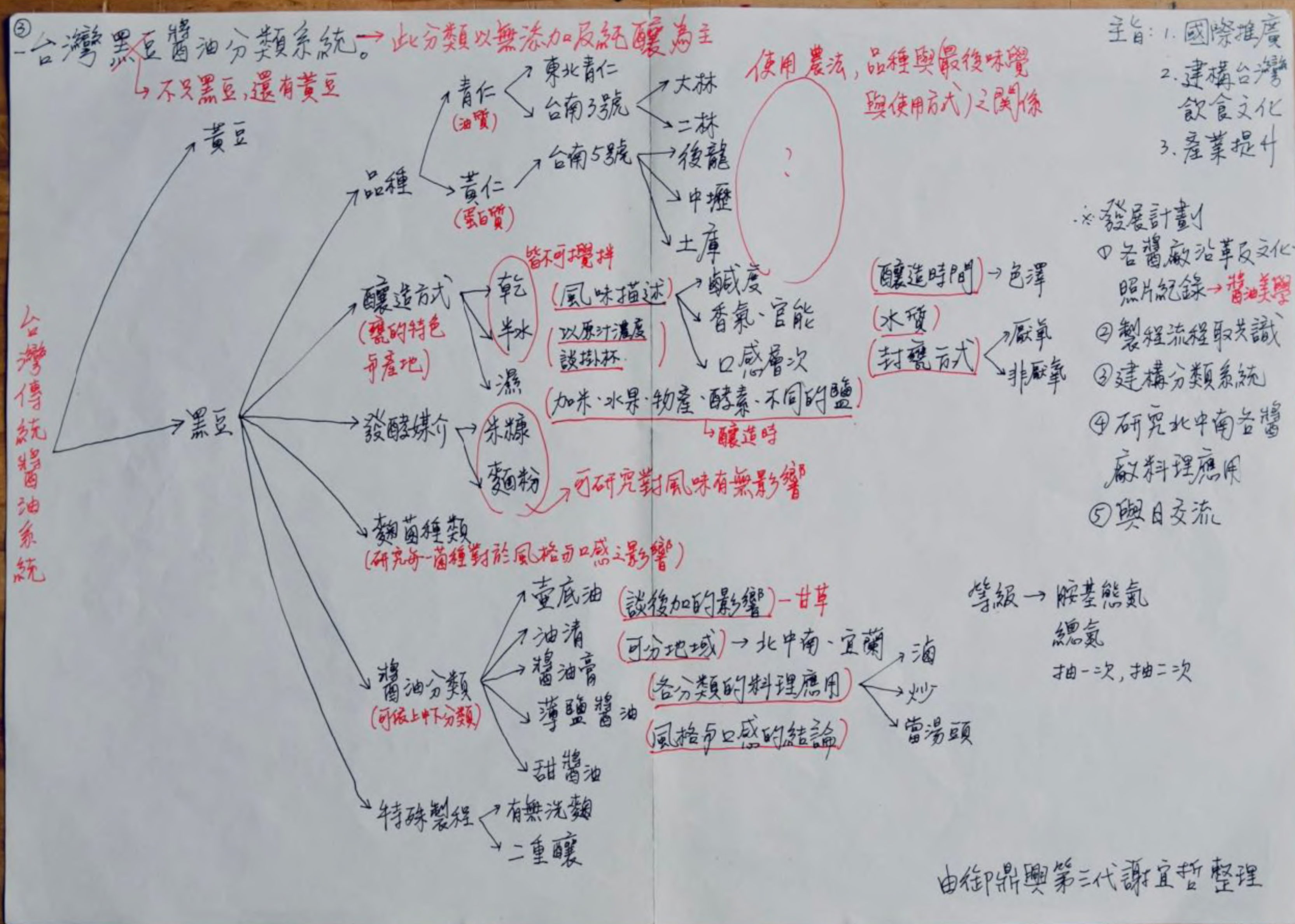


風土滋味

Indigenous flavor

建構臺灣傳統醬油分類系統

Different types of Taiwanese traditional soy sauce



基礎

The basics

使用台灣黑豆全豆釀造，後製無人工添加物

Only whole black soybeans are used

釀造時，鹽水:黑豆比例為1:1

Salt/Brine to black bean proportion: 1:1

使用麴菌自然發酵，發酵媒介為米糠

Natural fermentation using rice bran ferment

靜置釀造：釀造過程不攪拌

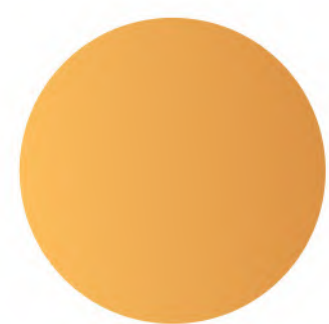
No stirring during fermentation

日晒釀造四個月以上

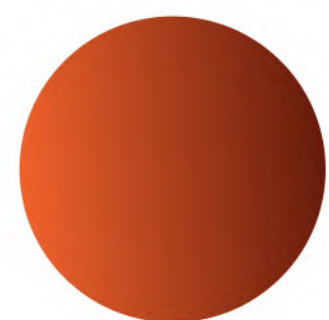
Minimum brewing time: four months

視覺 Colors

釀造方式、時間，以及後製加入的水
都會影響色澤



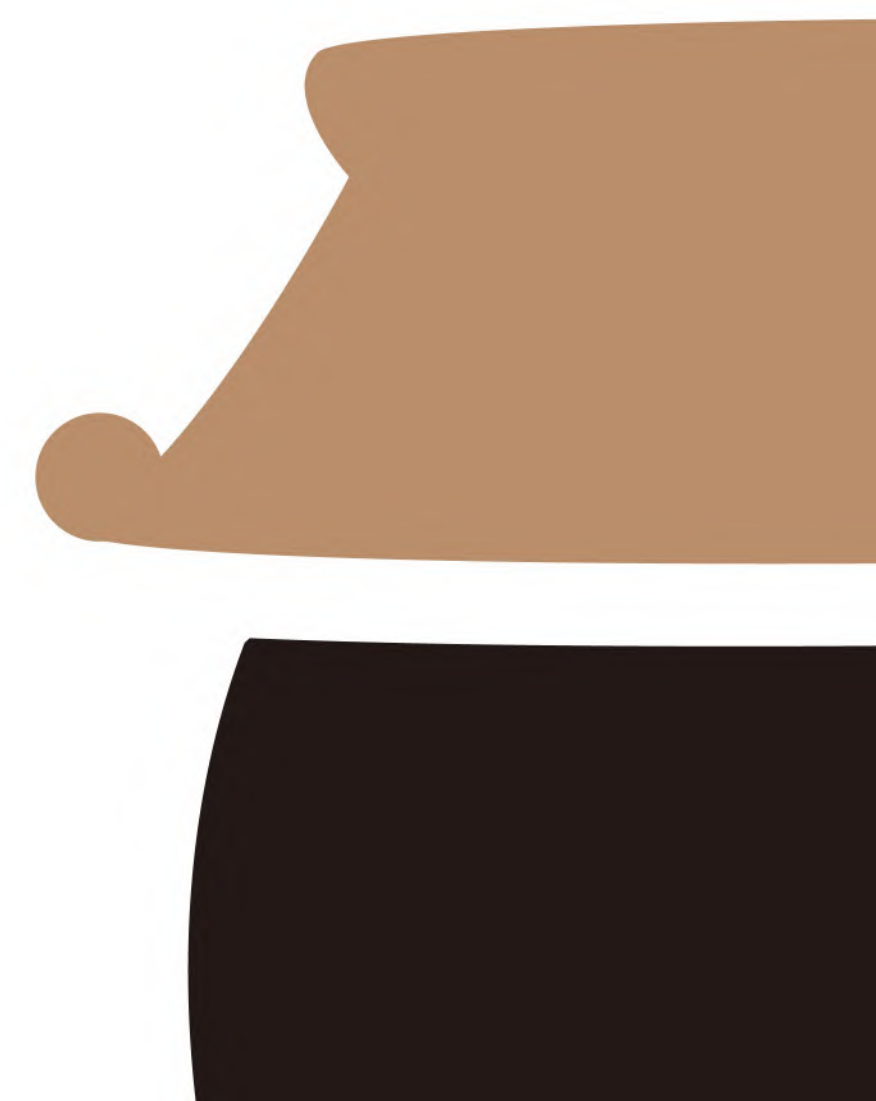
釀四個月：呈琥珀金黃色
Four-month old : amber yellowish



釀八個月：呈紅寶石色
Eight-month old : ruby reddish



釀12個月：呈深褐色
Twelve-month old : dark brown

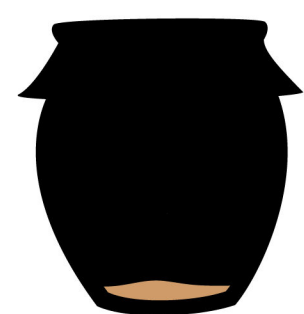


嗅覺

Smells

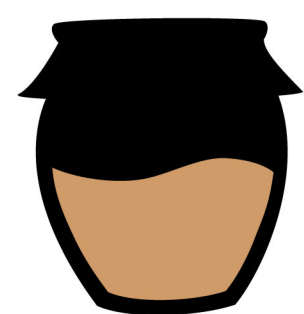
鹽水比例不同，香氣就不同

因釀造手法不同，可能會有**葡萄乾、焦糖、雞精、巧克力、果香、起士、八角香、醬瓜味**，有時帶點**核果或柴魚**的香氣。



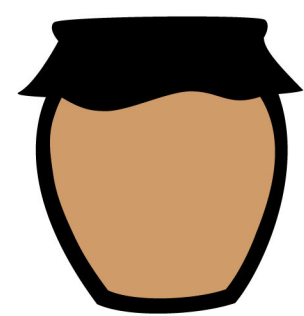
乾式釀造(重)：只有黑豆與海鹽，呈類老菜脯香氣，一般在台灣稱醬缸味。

Salt-only fermentation : fragrance of old pickled turnip



半水式釀造(中)：鹽水與黑豆比例為1:1，為昆布、海鮮香氣。

Salt-brine fermentation : fragrance of kumbu seaweed



水式釀造(輕)：鹽水與黑豆比例為2:1，呈肉香味。

Brine only fermentation : meaty fragrance

味覺

Flavors

醬油一定是先鹹後甘，
且需要一分鐘感受其層次。
Layered flavors always led by saltiness.

味覺沒有好壞，單看味覺歷程的組合

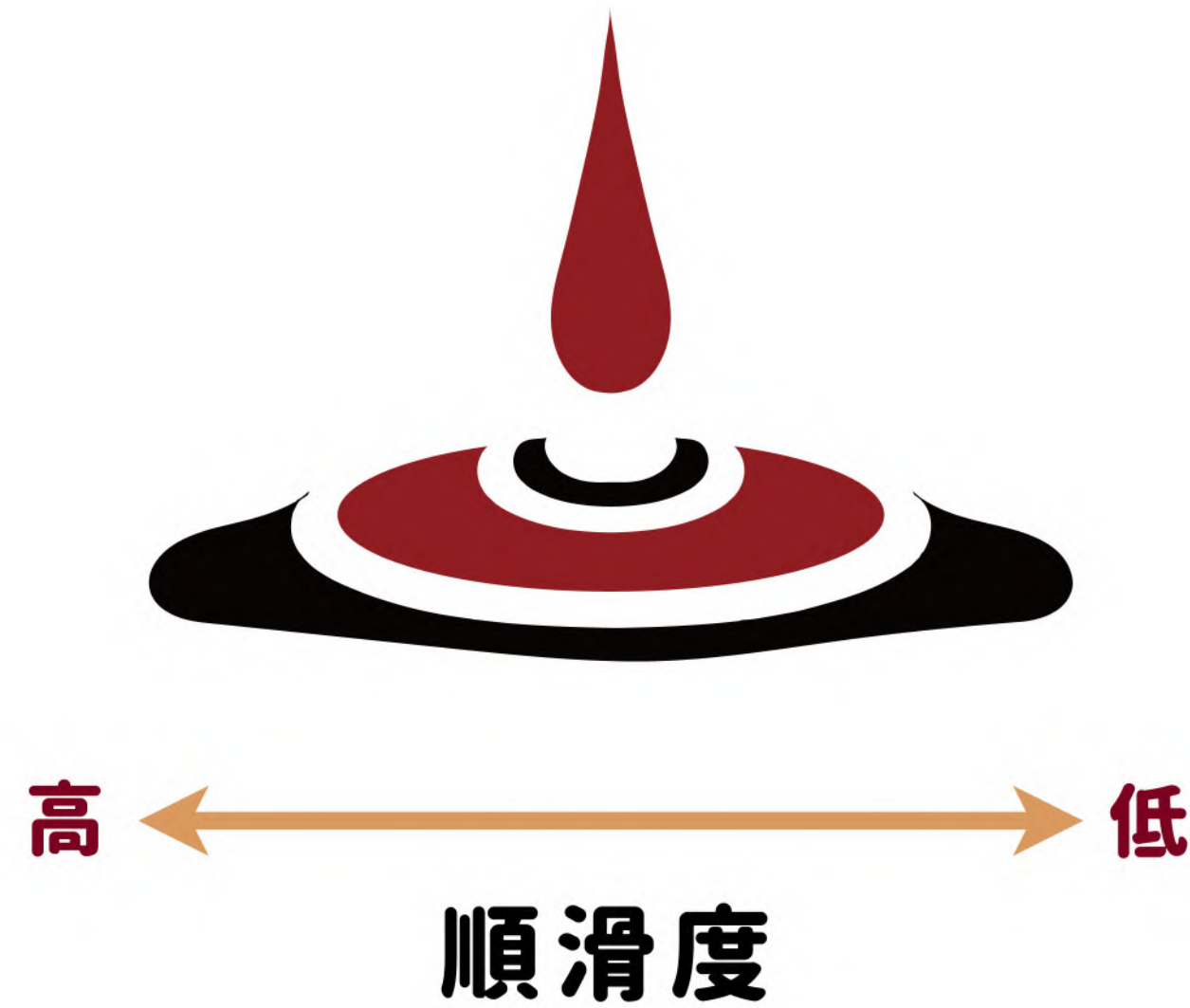
主要味覺：**鹹、鮮、甘**
Leading flavors: salty, umami, gan (sweet)

次要味覺：苦、酸、辛，再釀造時加糖，容易產生酸味
Other flavors: bitter, acidic, spicy

甜 為後製味覺
Sugariness is added flavor.

觸覺

Sensation



■ 順滑度： Smoothness

- 一、醬油最後再壓榨時，會有部份的油無法過濾，但控制得已，會讓醬油順口
Unfiltered oil enhances smoothness.
- 二、糖越多，也會讓口感變得醇厚順口，但要注意過膩的問題。
Excessive sugariness is to be avoided.



品
品
醬油

Tasting
soy sauce

簡易的品醬流程：

Simple tasting procedure:

一、蔭油以醬油碟子盛裝，外部使用玻璃圓蓋罩住約十分鐘以上，
第一步打開圓蓋，因長時間積累，發酵香氣較容易聞出細節。

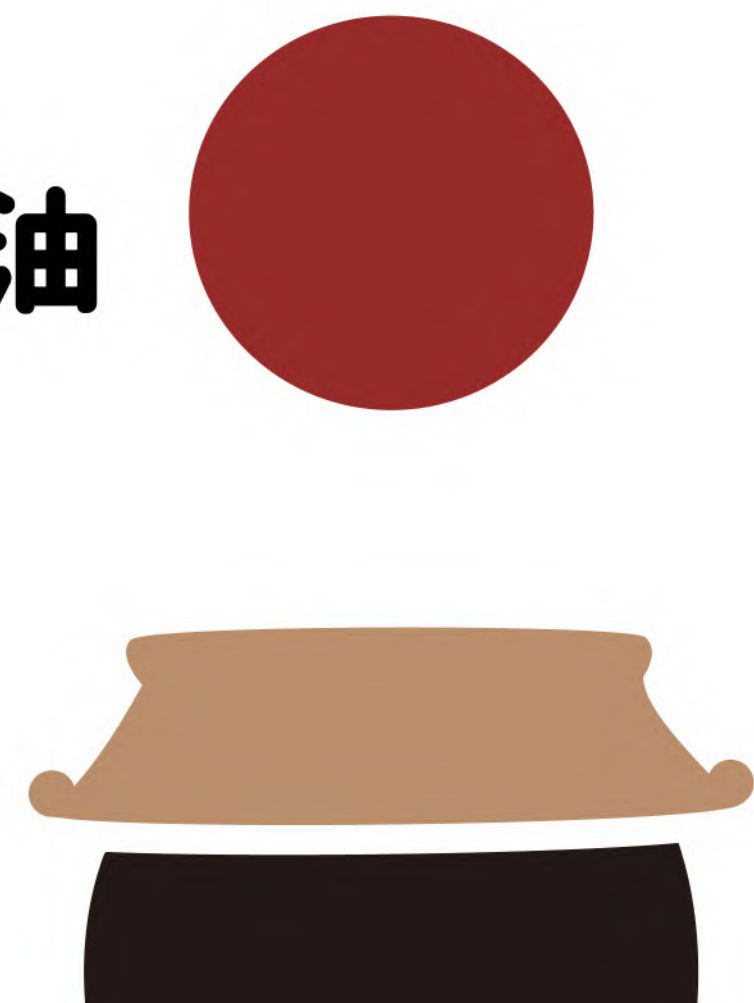
1. Cover a small dish of soy sauce with a glass cover for 10 minutes
Open cover to smell the sauce

二、接下來因為醬油色澤有太多因素影響，所以我們只能欣賞醬油
呈色及透亮度，以及蔭油的流動狀態。

2. Observe the colour of the sauce and its transparency and fluidity

三、用小湯匙取醬油，並滴一滴蔭油在虎口上，先單純品飲醬油
在口腔中的味覺變化，二分鐘後，用氣泡水去除舌上的味覺。

3. Use a small spoon to put a drop of sauce on the wrist,
taste it with tongue. Rinse mouth after 2 minutes.



簡易的品醬流程：

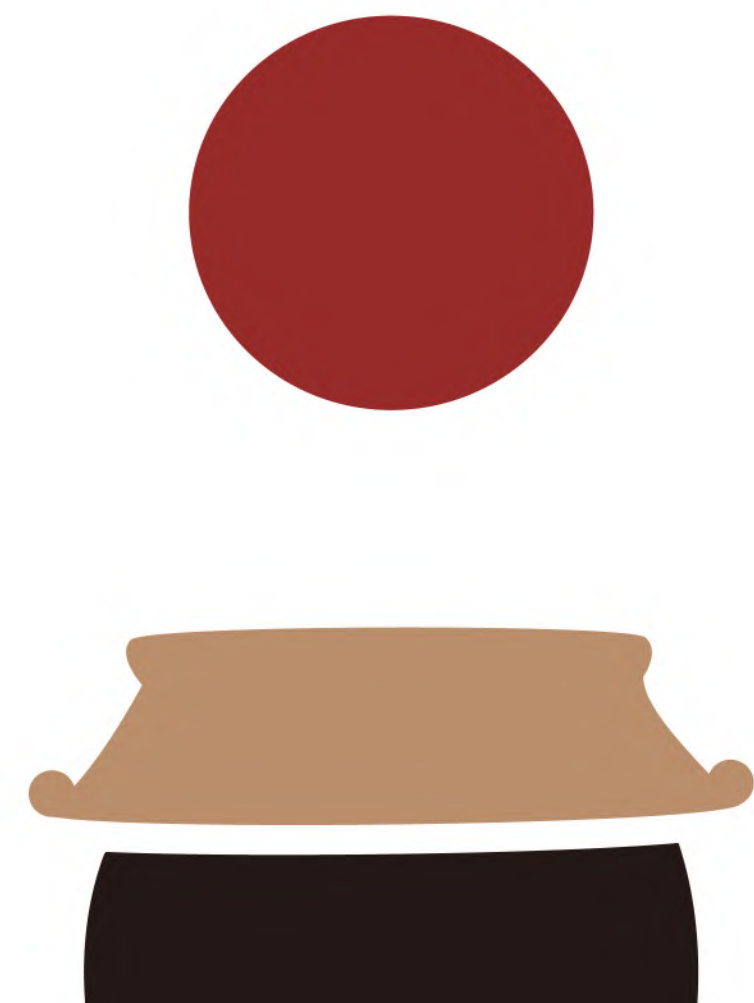
Simple tasting procedure:

四、然後再將食碟裡的食材，如無調味米餅、蛋、豆腐沾蔭油做使用，二分鐘後，用氣泡水去除舌上的味覺。

4. Dip food in sauce and eat the food. Rinse mouth after 2 minutes

五、最後加入一定比例80度c的熱水與醬油混合，當湯品直接感受，加水可以品出更細緻的味覺與香形。

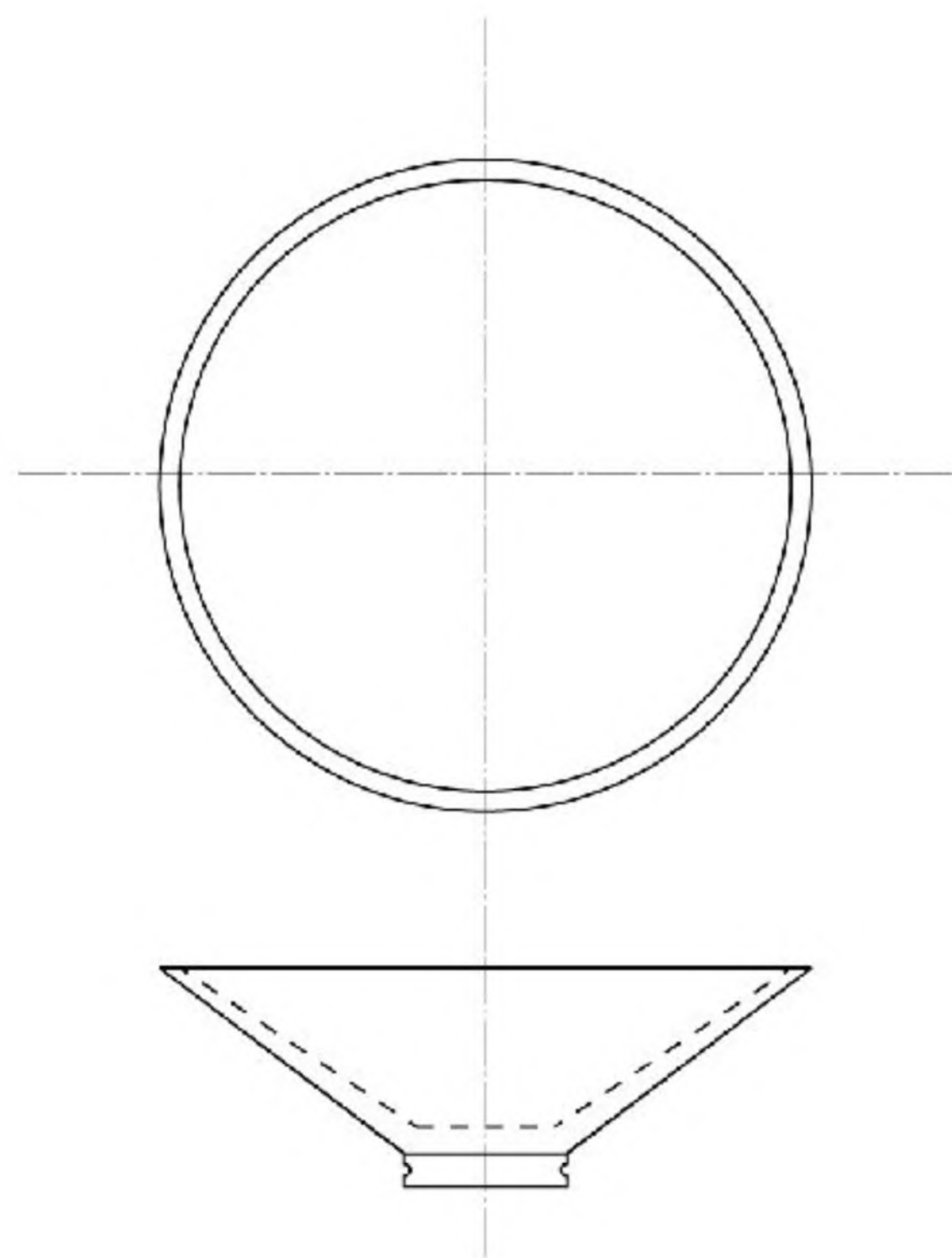
5. Mix sauce with hot water (80 degrees C), taste and smell mixture



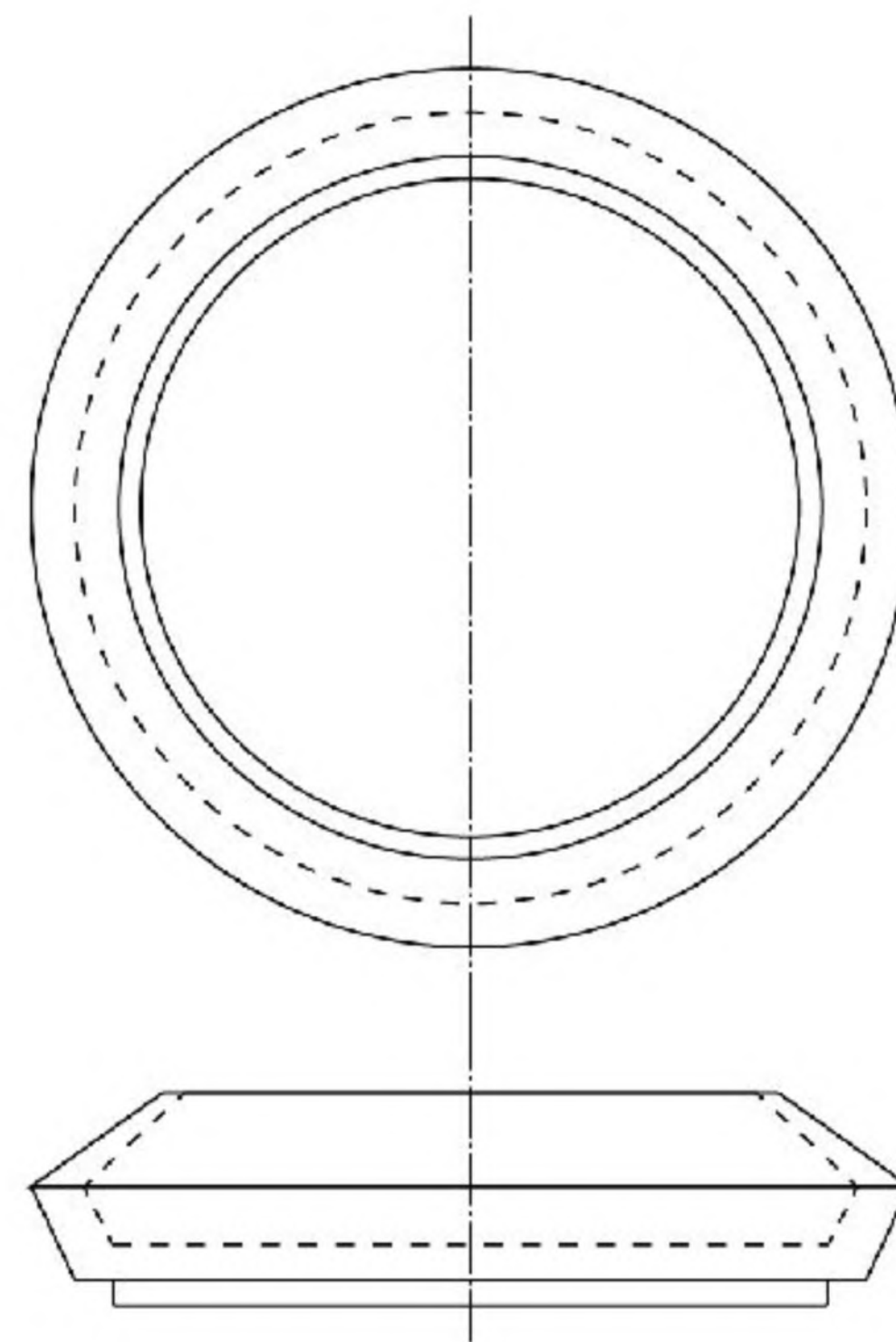
可以需要的品評器具有：

Tasting utensils

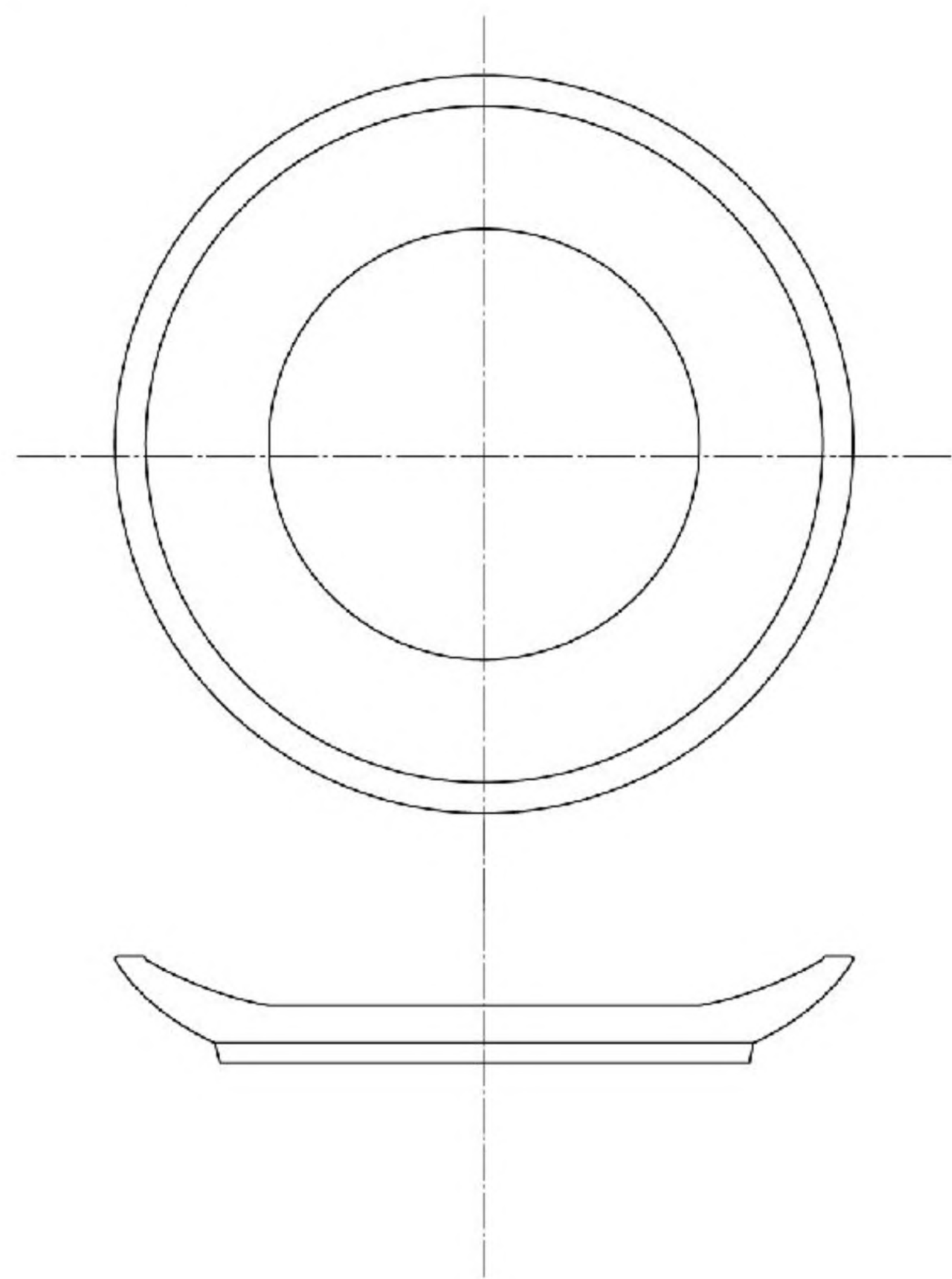
測掛杯 Tasting cup



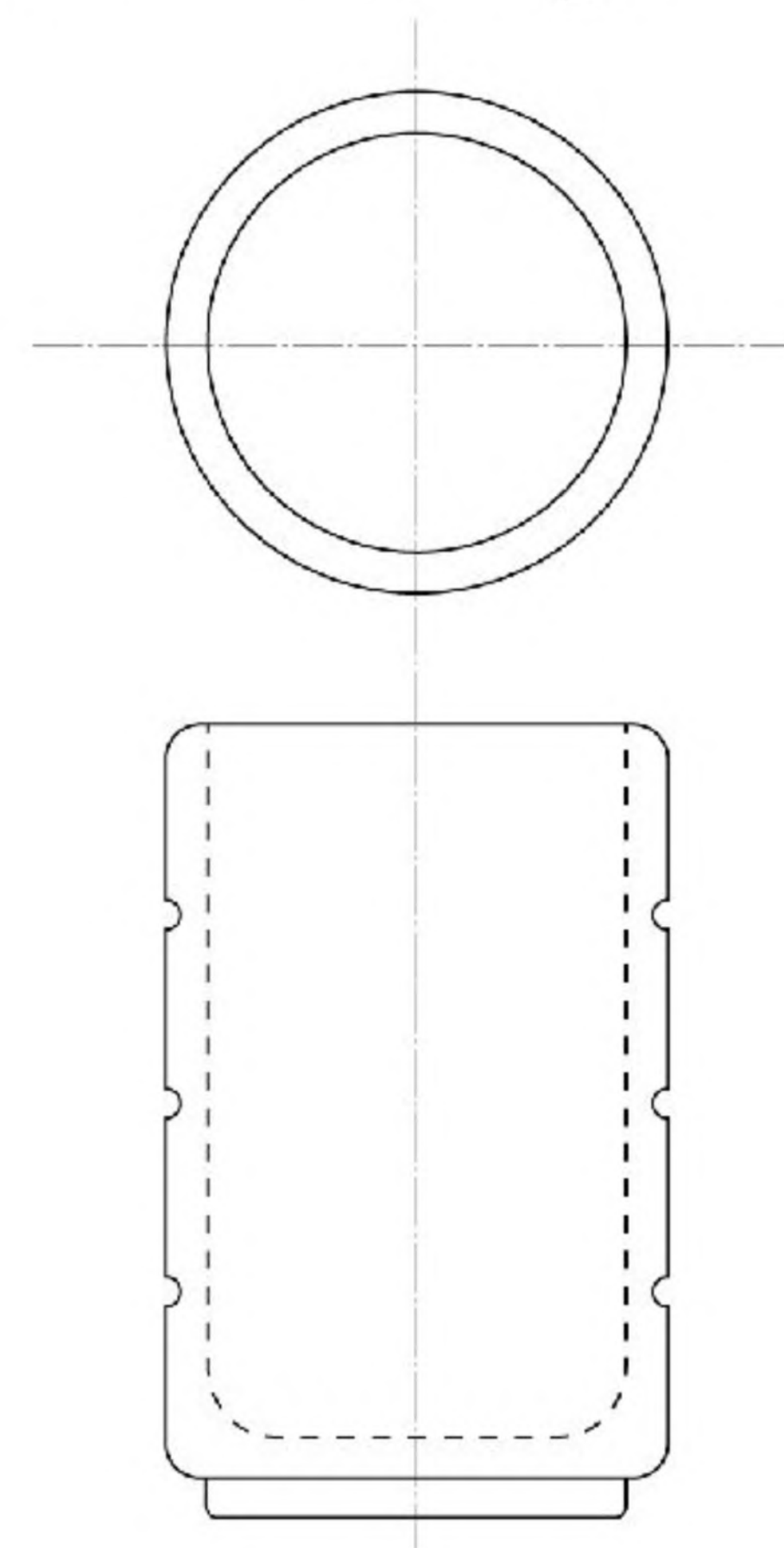
聞香杯 Smelling cup



食碟 Food dish



水杯 Water glass



小湯匙 Small spoon





**只要幫助每個消費者找到自己喜歡的風味，
臺灣傳統醬油產業就會產生生態。**

**If each consumer can find his/her preferred flavor,
the business of Taiwanese traditional soy sauce
can develop its ecology.**



**Courtesy of Mr Y-C. Hsieh 謝宜哲, Yu-Ding-Shing,
Yunlin, Taiwan 2022**