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order to inhibit the growth of microorganisms present in food products and, especially, to inhibit growth of clostridium botulinum, which are known to cause food poisoning by producing botulinum toxins and acetone bacteria, with good stability and safety. the reason why antioxidants are contained in food products is to inhibit oxidation of fats, oils, oil components, and protein components contained in the food products, thereby inhibiting the formation of non-digestible substances that irritate the digestive tract, and inhibiting the production of harmful substances such as free radicals, thereby inhibiting the oxidation and deterioration of the food and, as a result, keeping food quality and its storage time. 3. brief description of the prior art antioxidants are substances that inhibit the oxidative deterioration of food or oil. in general, antioxidants are added in the amount of 0.1 to 0.5% in food products (fefab, 2009). when antioxidants are added to food products in this amount, the antioxidants used do not have sufficient inhibition activity for the growth of clostridium botulinum but, on the contrary, adversely affect the food quality. in addition, they tend to stick to metal materials which are used in seasoning and thus cannot be used efficiently. only that the amount of antioxidant used is raised to 1% or more, the inhibitory effect on the growth of clostridium botulinum becomes sufficient. however, the antioxidants used in this amount cannot be said to be effective because the food quality deteriorates. application of antioxidants in food products such as soy sauce is thus not considered appropriate because the antioxidants inhibit the growth of bacteria listeria monocytogenes, which are the causes of food poisoning, as well as the growth of clostridium botulinum. 3. features of the invention in order to solve the aforementioned problems of the related art, the present inventors has paid attention to the fact that clostridium botulinum growth is inhibited by suppressing bacterial growth, specifically asymptotic conditions or the absence of aeration.

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