[Summary of Invention]

[Technical Problem]

[0005]

A technique disclosed in Patent Document 1 is intended to bring the color and flavor of the fermented malt beverage close to color and flavor of lager type beer by controlling the chromaticity and the content of 3-deoxyglucosone within predetermined ranges (paragraph 0036 of Patent Document 1).

[0006]

The present inventors have studied production of the beer-taste beverage having red color rather than the color of the lager type beer as disclosed in Patent Document 1, and conducted tests on a large number of samples under various conditions such as raw materials. During the tests, the present inventors found a problem that the higher a degree of red color of the beer-taste beverage is, the stronger odor (brown odor) like oxidized soy sauce odor is felt, and this odor adversely affects an impression of the beer-taste beverage.

[0007]

Therefore, embodiments of the present invention seek to provide a beer-taste beverage in which an oxidized soy sauce odor is changed to good aroma, a method for producing the beer-taste beverage, and a method for improving aroma of the beer-taste beverage.

[Solution to Problem]

[0008]

The above problems can be solved by the following means.

(1) A beer-taste beverage, wherein the beer-taste beverage comprises an a* value in an L*a*b* color system of 7.0 or more and 21.0 or less, and content of acetate ester is 0.7 mg/L or more and 2.4 mg/L or less.

(2) The beer-taste beverage according to the above (1), wherein the a* value is 11.0 or more.

(3) The beer-taste beverage according to the above (1) or (2), wherein the a* value is 16.0 or less.

(4) The beer-taste beverage according to any one of the above (1) to (3), wherein the content of the acetate ester is 1.0 mg/L or more and 2.0 mg/L or less.

(5) The beer-taste beverage according to any one of the above (1) to (4), wherein the acetate ester is isoamyl acetate.

(6) The beer-taste beverage according to any one of the above (1) to (5), wherein an L* value is 50.0 or more and 90.0 or less, and a b* value is 50.0 or more and 90.0 or less.

(7) The beer-taste beverage according to any one of the above (1) to (6), wherein no colorant is contained therein.

(8) The beer-taste beverage according to any one of the above (1) to (7), wherein a malt ratio is 50 mass% or more.

(9) A beer-taste beverage, wherein the beer-taste beverage comprises an a* value in an L*a*b* color system of 11.0 or more and 16.0 or less, content of acetate ester is 1.5 mg/L or more and 2.0 mg/L or less, the acetate ester is isoamyl acetate, an L* value of 50.0 or more and 90.0 or less, a b* value of 50.0 or more and 90.0 or less, no colorant is contained therein, and a malt ratio of 50 mass% or more.

(10) A method for producing a beer-taste beverage, the method comprising: providing an a* value in an L*a*b* color system such that the a* value is 7.0 or more and 21.0 or less, and providing an acetate ester content of 0.7 mg/L or more and 2.4 mg/L or less.

(11) A method for improving aroma of a beer-taste beverage, the method comprising: providing an a* value in an L*a*b* color system such that the a* value is 7.0 or more and 21.0 or less, and providing an acetate ester content of 0.7 mg/L or more and 2.4 mg/L or less.

[Advantageous Effects of Invention]

[0009]

The beer-taste beverage according to the present invention is a beer-taste beverage in which the oxidized soy sauce odor is changed to fragrance (good aroma) like dark cherry.

CLAIMS

1. A beer-taste beverage, wherein the beer-taste beverage comprises an a* value in an L*a*b* color system of 7.0 or more and 21.0 or less, and content of acetate ester is 0.7 mg/L or more and 2.4 mg/L or less.

2. The beer-taste beverage according to claim 1, wherein the a* value is 11.0 or more.

3. The beer-taste beverage according to claim 1 or 2, wherein the a* value is 16.0 or less.

4. The beer-taste beverage according to any one of claims 1 to 3, wherein the content of the acetate ester is 1.0 mg/L or more and 2.0 mg/L or less.

5. The beer-taste beverage according to any one of claims 1 to 4, wherein the acetate ester is isoamyl acetate.

6. The beer-taste beverage according to any one of claims 1 to 5, wherein the beer-taste beverage comprises an L* value of 50.0 or more and 90.0 or less, and a b* value of 50.0 or more and 90.0 or less.

7. The beer-taste beverage according to any one of claims 1 to 6, wherein no colorant is contained therein.

8. The beer-taste beverage according to any one of claims 1 to 7, wherein the beer-taste beverage comprises a malt ratio of 50 mass% or more.

9. A beer-taste beverage, wherein the beer-taste beverage comprises an a* value in an L*a*b* color system of 11.0 or more and 16.0 or less, content of acetate ester is 1.5 mg/L or more and 2.0 mg/L or less, the acetate ester is

isoamyl acetate, an L* value of 50.0 or more and 90.0 or less, a b* value of 50.0 or more and 90.0 or less, no colorant is contained therein, and a malt ratio of 50 mass% or more.

10. A method for producing a beer-taste beverage, the method comprising:

providing an a* value in an L*a*b* color system such that the a* value is 7.0 or more and 21.0 or less, and

providing an acetate ester content of 0.7 mg/L or more and 2.4 mg/L or less.

11. A method for improving aroma of a beer-taste beverage, the method comprising:

providing an a* value in an L*a*b* color system such that the a* value is 7.0 or more and 21.0 or less, and

providing an acetate ester content of 0.7 mg/L or more and 2.4 mg/L or less.