CLAIMS

1. A method for improving the taste of a food product that includes a high-intensity sweetener, the method involving incorporating a carotenoid degradation product into the food product.

2. The taste improvement method according to claim 1, wherein the carotenoid degradation product is incorporated into the food product in an amount of $1x10^{-5}$ mass ppm or more and 1 mass ppm or less in terms of the amount of pre-degraded carotenoids.

3. A method for manufacturing a food product that includes a high-intensity sweetener, the method including a step for adding a carotenoid degradation product to the food product that includes the high-intensity sweetener.

4. The taste improvement method according to claim 1 or 2, the carotenoid degradation product in the form of an oil and fat composition, a powdered oil and fat, or an aqueous solution is incorporated into the food product.

5. The food product manufacturing method according to claim 3, wherein the carotenoid degradation product in the form of an oil and fat composition, a powdered oil and fat, or an aqueous solution is added to the food product that includes a high-intensity sweetener.