CLAIMS

1. A coffee beverage containing a milk component comprising an organic acid, an organic acid salt, and an organic-acid ester of monoglyceride,

wherein

the organic acid is one or more members selected from the group consisting of tartaric acid, malic acid, citric acid and phytic acid,

the organic acid salt is one or more members selected from the group consisting of citrates and malates,

the organic-acid ester of monoglyceride is one or more members selected from the group consisting of diacetyltartaric and fatty acid esters of glycerol, succinylated monoglyceride, and citric and fatty acid esters of glycerol,

the milk component is one or more members selected from the group consisting of raw milk, rich cow’s milk, low-fat milk, skim milk, concentrated milk, skim concentrated milk, whole milk powder, modified milk powder, skim milk powder, condensed milk, fermented milk, creams, cheese, butter, whey powder, and buttermilk powder, and

the coffee beverage containing a milk component comprises 2.5 mass% or more of a coffee component in an amount of raw beans.

2. The coffee beverage containing a milk component according to claim 1, wherein the coffee beverage

containing a milk component comprises 0.4 mass% or more of a milk component in an amount of nonfat milk solid.

3. The coffee beverage containing a milk component according to claim 1 or 2, wherein the amount of the organic acid is not less than 50 ppm and less than 300 ppm.

4. The coffee beverage containing a milk component according to claim 1 or 2, wherein the coffee beverage containing a milk component contains 0.3 to 3 parts by mass of the organic acid salt per part by mass of the organic acid.

5. A method for inhibiting precipitation generated upon storage of a coffee beverage containing a milk component, comprising incorporating an organic acid, an organic acid salt, and an organic-acid ester of monoglyceride in the coffee beverage containing a milk component,

wherein

the organic acid is one or more members selected from the group consisting of tartaric acid, malic acid, citric acid and phytic acid,

the organic acid salt is one or more members selected from the group consisting of citrates and malates,

the organic-acid ester of monoglyceride is one or more members selected from the group consisting of diacetyltartaric and fatty acid esters of glycerol,

succinylated monoglyceride, and citric and fatty acid esters of glycerol, and

the milk component is one or more members selected from the group consisting of raw milk, rich cow’s milk, low-fat milk, skim milk, concentrated milk, skim concentrated milk, whole milk powder, modified milk powder, skim milk powder, condensed milk, fermented milk, creams, cheese, butter, whey powder, and buttermilk powder.

6. A method for producing a coffee beverage containing a milk component, comprising incorporating an organic acid, an organic acid salt, and an organic-acid ester of monoglyceride in the coffee beverage containing a milk component,

wherein

the organic acid is one or more members selected from the group consisting of tartaric acid, malic acid, citric acid and phytic acid,

the organic acid salt is one or more members selected from the group consisting of citrates and malates,

the organic-acid ester of monoglyceride is one or more members selected from the group consisting of diacetyltartaric and fatty acid esters of glycerol, succinylated monoglyceride, and citric and fatty acid esters of glycerol,

the milk component is one or more members selected from the group consisting of raw milk, rich cow’s milk, low-fat milk, skim milk, concentrated milk, skim

concentrated milk, whole milk powder, modified milk powder, skim milk powder, condensed milk, fermented milk, creams, cheese, butter, whey powder, and buttermilk powder.