

## **COFFEE BEVERAGE AND PROCESS FOR PRODUCING SAME**

### **Abstract**

Provided is a coffee beverage which achieves a good balance among sweet taste, bitter taste, and unpleasant taste at both liquid temperatures of 10°C or less, which is a liquid temperature of the beverage while being stored in a refrigerator, and around ordinary temperature (for example, 20 to 30°C), which is an assumed liquid temperature of the beverage when it is drunk.

The coffee beverage comprises fructose, maltose, and a cacao extract. Fructose is contained in a form of, for example, glucose-fructose syrup. Maltose is contained in a form of, for example, maltose syrup. The content of glucose-fructose syrup and the content of maltose syrup in the coffee beverage are each preferably 1 to 10% by weight. The weight ratio between glucose-fructose syrup and maltose syrup is preferably 3:1 to 1:3. The content of the cacao extract in the coffee beverage is preferably 0.01 to 0.1% by weight. The coffee beverage can further comprise sugar.