CLAIMS

1. An onion extract which contains glutamylmethionine, quercetin and protocatechuic acid, wherein a weight ratio of the quercetin to the glutamylmethionine (quercetin/glutamylmethionine) is 0 to 0.49 and a weight ratio of the protocatechuic acid to the glutamylmethionine (protocatechuic acid/glutamylmethionine) is 0 to 1.86.

2. The onion extract according to claim 1, wherein a concentration of the glutamylmethionine in an extract solid matter is 350 ppm or more, a concentration of the quercetin in the extract solid matter is 170 ppm or less, and a concentration of the protocatechuic acid in the extract solid matter is 650 ppm or less.

3. The onion extract according to claim 1 or 2, which is obtained by a production process comprising: any one of the following steps (a) to (d); and a step of distribution washing a crude onion extract, onion suspension or concentrate thereof, which has been obtained by the following step, with an organic solvent,

(a) a step of heating the crude onion extract or concentrate thereof, which is obtained by at least either extracting or squeezing a fresh onion;

(b) a step of heating a fresh onion, and then obtaining the crude onion extract or concentrate thereof by at least either extracting or squeezing;

(c) a step of heat-extracting a fresh onion, thereby giving the crude onion extract or concentrate thereof; and

(d) a step of heating a fresh onion and then cutting into small pieces, thereby giving the onion suspension or concentrate thereof.

4. The onion extract according to claim 3, wherein the organic solvent used in the distribution washing is at least one of ethyl acetate and ethanol.

5. A process for producing an onion extract, the process comprising: any one of the following steps (a) to (d); and a step of distribution washing a crude onion extract, onion suspension or concentrate thereof, which has been obtained by the following step, with an organic solvent, wherein the onion extract contains glutamylmethionine, quercetin and protocatechuic acid, and a weight ratio of the

quercetin to the glutamylmethionine (quercetin/glutamylmethionine) is 0 to 0.49 and a weight ratio of the protocatechuic acid to the glutamylmethionine (protocatechuic acid/glutamylmethionine) is 0 to 1.86,

(a) a step of heating the crude onion extract or concentrate thereof, which is obtained by at least either extracting or squeezing a fresh onion;

(b) a step of heating a fresh onion, and then obtaining the crude onion extract or concentrate thereof by at least either extracting or squeezing;

(c) a step of heat-extracting a fresh onions, thereby giving the crude onion extract or concentrate thereof; and

(d) a step of heating a fresh onion and then cutting into small pieces, thereby giving the onion suspension or concentrate thereof.

6. The production process according to claim 5, wherein the organic solvent used in the distribution washing is at least one of ethyl acetate and ethanol.

7. A flavor composition, which contains 0.01 to 50 wt% of the onion extract according to any of claims 1 to 4.

8. A food or drink, which contains 0.01 to 10 wt% of the flavor composition according to claim 7.

9. A food or drink which contains 0.00001 to 10 wt% of the onion extract according to any of claims 1 to 4.

CLAIMS

1. An onion extract which contains glutamylmethionine, quercetin and protocatechuic acid, wherein a weight ratio of the quercetin to the glutamylmethionine (quercetin/glutamylmethionine) is 0 to 0.49 and a weight ratio of the protocatechuic acid to the glutamylmethionine (protocatechuic acid/glutamylmethionine) is 0 to 1.86.

2. The onion extract according to claim 1, wherein a concentration of the glutamylmethionine in an extract solid matter is 350 ppm or more, a concentration of the quercetin in the extract solid matter is 170 ppm or less, and a concentration of the protocatechuic acid in the extract solid matter is 650 ppm or less.

3. A process for producing an onion extract according to claim 1 or 2, the process comprising:

a step of heating a crude onion extract or a concentrate thereof, which is obtained by extracting and/or squeezing a fresh onion; and

a step of distribution washing the crude onion extract or the concentrate thereof, with an organic solvent.

4. A process for producing an onion extract according to claim 1 or 2, the process comprising:

a step of heating a fresh onion, and then obtaining a crude onion extract or a concentrate thereof by extracting and/or squeezing; and

a step of distribution washing the crude onion extract or the concentrate thereof, with an organic solvent.

5. A process for producing an onion extract according to claim 1 or 2, the process comprising:

a step of heat-extracting a fresh onion, thereby giving a crude onion extract or a concentrate thereof; and

a step of distribution washing the crude onion extract or the concentrate thereof, with an organic solvent.

6. A process for producing an onion extract according to claim 1 or 2, the process comprising:

a step of heating a fresh onion and then cutting into small pieces, thereby giving an onion suspension or a concentrate thereof; and

a step of distribution washing the onion suspension or the concentrate thereof, with an organic solvent.

7. The process for producing an onion extract according to any of claims 3 to 6, wherein the organic solvent used in the distribution washing is ethyl acetate and/or ethanol.

8. A flavor composition, which contains 0.01 to 50 wt% of the onion extract according to claim 1 or 2.

9. A food or drink which contains 0.00001 to 10 wt% of the onion extract according to claim 1 or 2.

10. The food or drink, which contains 0.01 to 10 wt% of the flavor composition according to claim 8.