

Specification

Title of Invention:

CHICKEN FLAVOR IMPROVING AGENT

5 Technical Field

[0001] The present invention relates to a chicken flavor improving agent capable of imparting a preferable meaty savoriness of chicken to various foods or enhancing the meaty savoriness of chicken.

Background Art

10 [0002] Conventionally, examples of materials that improve the flavor of chicken include (1) animal and plant extracts, (2) yeast extracts, (3) animal and plant protein hydrolysates, (4) cooked flavors, (5) synthetic flavors, and the like, and one or more of these are appropriately combined depending on the application to prepare a chicken
15 Kanyo Gijutsu-shu (Collection of Known and Conventional Techniques) [Flavors] Part 2, Food Flavor 3.9.4 Chicken Flavor, issued January 14, 2000)). The characteristics required for chicken flavor improving agents include the natural flavors and rich flavors peculiar to chicken, the boiled flavors that appeal to the appetite in harmony with the food, the fried flavors, roasted flavors, and the like, as well as the meaty
20 savoriness peculiar to chicken.

Since yeast extract contains a relatively large amount of glutamic acid, which is an umami ingredient, it is mainly used to supplement umami, but it is also expected in consideration of the use for exhibiting the taste and flavor of meat (see Patent Literature 1 (Japanese Patent Application Publication No. 2005-102549) and Patent
25 Literature 2 (International Publication No. WO1999/16860)). For example, Patent Literature 3 (International Publication No. WO2008/081519) discloses that a yeast extract containing free proline in an amount of 8.0% or more of the free amino acid composition can be applied to impart a sweetness unique to an animal protein hydrolysate. However, these are for providing taste ingredients common to many
30 animal foods, and cannot exhibit the meaty savoriness peculiar to chicken.

[0003] On the other hand, aroma ingredients that affect the thick mouthfeel and flavor of meat have been studied. For example, as a seasoning capable of imparting thick

mouthfeel to foods and drinks, Patent Literature 4 (Japanese Patent Application Publication No. Hei 11-313635) proposes a seasoning containing pyrazine compounds, specifically, one or more compounds selected from 2-methylpyrazine, 2,5-dimethylpyrazine, 2,6-dimethylpyrazine, 2,3,5-trimethylpyrazine, tetramethylpyrazine, 2,5-diethylpyrazine, 2,6-diethylpyrazine, 2,3-diethyl-5-methylpyrazine, and 2-ethyl-3,5-dimethylpyrazine. Furthermore, as a stronger and more preferable meat-based flavor composition, Patent Literature 5 (Japanese Patent Application Publication No. 2005-15683) proposes a meat-based flavor composition characterized by containing at least one flavor selected from the group consisting of (A) pyrroles, (B) pyridines, (C) pyrazines, (D) oxazoles, (E) oxazolines, (F) amines, (G) thiazoles, (H) thiazolines, (I) thiazolidines, (J) thiols, (K) sulfides, (L) thioethers, (M) sulfur-containing carboxylic acids, (N) quinoxalines, and (O) furanones. However, these also impart flavors common to meat in general, and cannot give the meaty savoriness peculiar to chicken.

[0004] In the preparation of chicken flavors using synthetic flavors, it is common to refer to the aroma analysis data of heat-treated chicken and chicken bones. The aroma analysis is usually carried out by gas chromatography, and the analysis values are generally arranged in the order of retention time or summarized by functional group. Therefore, a formulator who refers to the aroma analysis data often selects various synthetic flavors with reference to the retention time or selects each functional group to start the formulation. However, it is rare that the chicken flavor prepared by reproducing the quantitative analysis data of the aroma ingredients as it is can be used as the intended chicken flavor, and it is rare that the flavor is satisfactory. The commonly used synthetic flavor-based chicken flavor is an imagination flavor in which a specific aroma ingredient of chicken is found by aroma analysis and the characteristic flavor is emphasized and/or deformed. Therefore, the conventional chicken flavor can be used to recognize the intended chicken by using it together with the color and taste in the final product, and it has been impossible to reproduce the preferable meaty savoriness of chicken only by the flavor.

As described above, in order to prepare a chicken flavor improving agent capable of imparting a preferable meaty savoriness, it is often composed of materials mainly composed of (1) animal and plant extracts, (2) yeast extracts, (3) animal and

plant protein hydrolysates, (4) cooked flavors, and the like. However, these materials result in a problem that the intensity of aroma and flavor that can be imparted is not high. Therefore, a new material is desired in the preparation of a flavor improving agent capable of imparting a stronger and more preferable meaty savoriness of chicken.

[0005] On the other hand, it is known that ortho-aminoacetophenone, which is an amino group-substituted aromatic ketone, is a known compound contained in grape, wine, beer, corn tortilla, and the like, and can be used as a flavor, as described in Non Patent Literature 1 (Patent Office Bulletin, Shuchi Kanyo Gijutsu-shu (Collection of Known and Conventional Techniques) [Flavors] Part 2, Food Flavor 3.9.4 Chicken Flavor, issued January 14, 2000). In addition, as described in Non Patent Literature 2 (FOOD RESEARCH INTERNATIONAL 2014, VOL 62, 35-42), it has been reported that ortho-aminoacetophenone was detected in boar fat. In addition, Non Patent Literature 3 discloses that ortho-aminoacetophenone is a compound which has been identified from a plant protein enzymatic degradation product having a meat-like flavor, and which has a grape-like sweet aroma. Note that Non Patent Literature 3 (JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY 2002, VOL 50, 2900-2907) describes ortho-aminoacetophenone as a compound that causes an undesired flavor in fermented tuna sauce, dairy products, and the like. Further, Patent Literature 6 (International Publication No. WO2017/202893) states that 2-aminoacetophenone can be used in a beef flavor formulation.

Summary of Invention

Problems to be solved by the invention

[0006] As described above, a new material is desired in the preparation of a flavor improving agent capable of imparting a preferable meaty savoriness of chicken. Therefore, an object of the present invention is to provide a chicken flavor improving agent having a meaty savoriness peculiar to chicken, which is useful as a flavor enhancer for various foods and drinks, seasonings, and the like.

Means for solution of the problems

[0007] The present inventors have made earnest studies to solve the above problems, and found as a result that a chicken flavor improving agent, in which an amino

group-substituted aromatic ketone is contained, preferably the amino group-substituted aromatic ketone is an aromatic ketone having an amino group at the ortho or para position, and more preferably the amino group-substituted aromatic ketone is ortho-aminoacetophenone, is surprisingly excellent in the effect of imparting or enhancing the meaty savoriness peculiar to chicken. Thus, the present invention has been completed.

[0008] Specifically, the present invention relates to the following [1] to [7].

[1] A chicken flavor improving agent, comprising an amino group-substituted aromatic ketone.

[2] The chicken flavor improving agent according to [1] described above, wherein the amino group-substituted aromatic ketone is an aromatic ketone having an amino group at an ortho or para position.

[3] The chicken flavor improving agent according to [1] described above, wherein the amino group-substituted aromatic ketone is ortho-aminoacetophenone.

[4] A method of producing a chicken flavor food, which comprises adding the chicken flavor improving agent according to any one of [1] to [3] described above to a food whose chicken flavor is to be improved.

[5] The method of producing a chicken flavor food according to [4] described above, wherein the chicken flavor improving agent is added in such an amount that a concentration of the amino group-substituted aromatic ketone contained in the chicken flavor food whose flavor is to be improved is 0.01 ppt to 100 ppt.

[6] A flavor composition comprising: the chicken flavor improving agent according to any one of [1] to [3] described above in an amount of 0.01 ppb to 100 ppb.

[7] A method of improving chicken flavor using an amino group-substituted aromatic ketone.

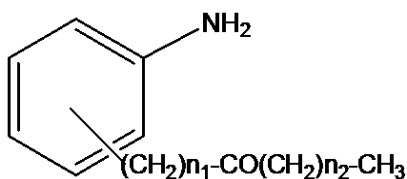
Advantageous Effects of Invention

[0009] When the chicken flavor enhancer of the present invention is added to various foods and drinks, seasonings, and the like, it is possible to impart or enhance the meaty savoriness peculiar to chicken, and at the same time, improve the palatability.

Description of Embodiments

[0010] <Chicken Flavor Improving Agent>

A chicken flavor improving agent of the present invention contains an amino group-substituted aromatic ketone. In the present invention, the amino group-substituted aromatic ketone has, for example, a structure represented by the following formula (1)



(1)

(in the formula, n_1 represents an integer of 1 to 3, and n_2 represents an integer of 0 to 2).

In addition, the amino group-substituted aromatic ketone preferably has an amino group at the ortho or para position, and is more preferably ortho-aminoacetophenone.

As the amino group-substituted aromatic ketone, one obtained by extracting from a natural product may be used, one obtained by chemical synthesis may be used, or one obtained from a natural product and one obtained by chemical synthesis may be used in combination.

[0011] The chicken flavor improving agent of the present invention can further impart or enhance meaty savoriness of chicken specifically in foods and drinks having a chicken flavor. Here, the "meaty savoriness of chicken" in the present specification refers to, for example, the pronounced and dry meaty savoriness of chicken, and means not juiciness such as that of chicken thigh, but a pronounced flavor such as that of chicken breast. In addition, further examples of the "meaty savoriness of chicken" include the flavor with umami and less fat as in chicken breast rather than chicken thigh, protein likeness such as that of chicken strips and chicken breast, flavor of meat whitened by heating, fibrous savoriness of chicken strips, and the like.

It is important here that there has been no report that amino group-substituted aromatic ketones such as ortho-aminoacetophenone were found in chicken so far, and it has not been known that they can be used for imparting or enhancing a preferable

meaty savoriness of chicken. As described above, for example, ortho-acetophenone itself is known as a compound having a grape-like sweet aroma, but the scent of itself is not a scent reminiscent of meaty savoriness of chicken. Nevertheless, the chicken flavor improving agent according to the present invention, containing an amino group-substituted aromatic ketone such as ortho-acetophenone, has a function of bringing the balance of chicken-based flavor and scent closer to the savoriness of dry meat like chicken breast, making it possible to improve chicken flavor.

In addition, the "meaty savoriness of chicken" is a flavor different from those of other types of meaty savoriness, for example, meaty savoriness of beef. For example, "meaty savoriness of beef" requires juiciness reminiscent of red meat, an appropriate animal odor, and a body savoriness reminiscent of brown color, and these are flavors different from the flavors that are preferably sought as the "meaty savoriness of chicken". As above, even with the simple term "meaty savoriness," the required savoriness depends on the type of meat, and the chicken flavor improving agent of the present invention is capable of exhibiting an effect specializing in imparting or enhancing meaty savoriness of chicken.

[0012] In addition, in order to enhance the meaty savoriness of chicken flavor food by the chicken flavor improving agent of the present invention, it is preferable that the chicken flavor food contains 2-methyl-3-furanthiol. This is because the chicken flavor improving agent of the present invention provides chicken flavor food with a more preferable meaty savoriness and palatability by a synergistic effect with 2-methyl-3-furanthiol.

As described later, the chicken flavor improving agent can be contained in a liquid (flavor) composition, a solid (flavor) composition, or the like, and can be added to foods or beverages in any dosage form depending on the purpose of use. Note that, in the present invention, "ppt" means "mass ppt" regardless of the form (for example, liquid or solid) of the composition containing the food or the like and the chicken flavor improving agent to be added.

[0013] <Flavor Composition>

The flavor composition of the present invention refers to a composition containing the above-described chicken flavor improving agent and capable of improving chicken flavor, particularly imparting or enhancing meaty savoriness of

chicken. The flavor composition of the present invention not only can be added to a chicken flavor food or drink to impart or enhance chicken flavor, particularly meaty savoriness of chicken, but also can be added to various foods and drinks having no chicken flavor to provide foods and drinks imparted with chicken flavor. The flavor composition may contain various taste imparting materials in addition to the chicken flavor improving agent described above. Examples of the various taste materials include salt, saccharides, acidulants, amino acids, nucleic acids, organic acids, sweeteners, bitters, yeast extracts, animal and plant protein hydrolysates, and heated reaction products thereof. In addition, the flavor composition of the present invention may contain various natural and synthetic flavor and aroma ingredients.

The flavor composition of the present invention may be in a liquid form or a powder form (solid form), and its form is not particularly limited. For example, the flavor composition may be in a liquid form obtained by being dissolved in a solvent suitable for dissolving the above chicken flavor improving agent, taste imparting material, flavor and the aroma ingredients, and the like, such as water, ethyl alcohol, glycerin, propylene glycol, triacetin, medium-chain fatty acid glycerin ester, or edible oil and/or fat such as edible vegetable oil (for example, rice salad oil) and edible animal oil and/or fat (for example, chicken oil), followed by addition of optional natural pigments, vitamins, vegetable resins, and the like that can be used in foods and drinks, or alternatively, may be in a powder form (solid form) containing excipients such as lactose, dextrin, gum arabic, and cyclodextrin. Moreover, the flavor composition of the present invention may be an emulsion using various emulsifiers that can be used in foods and drinks, or alternatively may be prepared and used in any dosage form such as paste, granules, and microcapsules depending on the purpose of use.

In addition, the flavor composition of the present invention contains the chicken flavor improving agent at a concentration of 0.01 ppb to 100 ppb, preferably 0.1 ppb to 50 ppb, and more preferably 1 ppb to 10 ppb. When the content of the chicken flavor improving agent in the flavor composition is less than 0.01 ppb, the effect is not sufficiently exhibited when added to food. In addition, if the content is more than 100 ppb, a flavor different from chicken flavor is felt, which is not preferable. In addition, in order to provide a richer meaty savoriness to the foods for

addition and to increase palatability, the flavor composition of the present invention preferably contains a chicken flavor improving agent and 2-methyl-3-furanthiol. The ratio of 2-methyl-3-furanthiol to the chicken flavor improving agent is more preferably 10 to 10,000, and particularly preferably 100 to 1,000.

5 In addition, the flavor composition of the present invention may be a composition prepared by further adding the chicken flavor improving agent of the present invention to a flavor package prepared in advance to improve chicken flavor and containing flavor and aroma ingredients and the like other than the chicken flavor improving agent (hereinafter, the composition is also referred to as flavor premix). The
10 composition of the flavor premix can be appropriately adjusted according to the type of food to which it is added, and it is preferable to use chicken-derived food raw materials such as chicken oil and chicken extract as the base for reasons such as adding complexity to the flavor, and it is preferable to contain flavor and aroma ingredients such as spices, seasonings, roasted savoriness, and fried savoriness from the viewpoint
15 of enhancing the palatability.

[0014] Here, the flavor and aroma ingredients that may be contained in the flavor composition of the present invention are described in more detail. As such ingredients, for example, any flavors commonly used such as essential oil, natural flavors, and synthetic flavors can be used. Specific examples include synthetic flavors and natural
20 flavors such as esters, alcohols, aldehydes, ketones, acetals, phenols, ethers, lactones, furans, hydrocarbons, acids, and sulfur- and nitrogen-containing compounds. Although these flavors may be used alone, so-called mixed flavors may be used in which two or more kinds of flavors are mixed.

[0015] Examples of the esters used in the above synthetic flavors include acrylic acid
25 esters (such as methyl and ethyl), acetoacetic acid esters (such as methyl and ethyl) anisic acid esters (such as methyl and ethyl) benzoic acid esters (such as allyl, isoamyl, ethyl, geranyl, linalyl, phenylethyl, hexyl, cis-3-hexenyl, benzyl, and methyl) anthranilic acid esters (such as cinnamyl, cis-3-hexenyl, methyl, ethyl, linalyl, and isobutyl) N-methylantranilic acid esters (such as methyl and ethyl) isovaleric acid
30 esters (such as amyl, allyl, isoamyl, isobutyl, isopropyl, ethyl, octyl, geranyl, cyclohexyl, citronellyl, terpenyl, linalyl, cinnamyl, phenylethyl, butyl, propyl, hexyl, benzyl, methyl, and rhodiny) isobutyric acid esters (such as isoamyl, geranyl,

citronellyl, terpenyl, cinnamyl, octyl, neryl, phenylethyl, phenylpropyl, phenoxyethyl, butyl, propyl, isopropyl, hexyl, benzyl, methyl, ethyl, linalyl, and rhodiny) undecylenic acid esters (such as allyl, isoamyl, butyl, ethyl, and methyl) octanoic acid esters (such as allyl, isoamyl, ethyl, octyl, hexyl, butyl, methyl, and linalyl) octenoic acid esters (such as methyl and ethyl) octynecarboxylic acid esters (such as methyl and ethyl) caproic acid esters (such as allyl, amyl, isoamyl, methyl, ethyl, isobutyl, propyl, hexyl, cis-3-hexenyl, trans-2-hexenyl, linalyl, geranyl, and cyclohexyl) hexenoic acid esters (such as methyl and ethyl) valeric acid esters (such as amyl, isopropyl, isobutyl, ethyl, cis-3-hexenyl, trans-2-hexenyl, cinnamyl, phenylethyl, and methyl) formic acid esters (such as anisyl, isoamyl, isopropyl, ethyl, octyl, geranyl, citronellyl, cinnamyl, cyclohexyl, terpinyl, phenylethyl, butyl, propyl, hexyl, cis-3-hexenyl, benzyl, linalyl, and rhodiny) crotonic acid esters (such as isobutyl, ethyl, and cyclohexyl), [0016] cinnamic acid esters (such as allyl, ethyl, methyl, isopropyl, propyl, 3-phenylpropyl, benzyl, cyclohexyl, and methyl), succinic acid esters (such as monomenthyl, diethyl, and dimethyl), acetic acid esters (such as anisyl, amyl, α -amylcinnamyl, isoamyl, isobutyl, isopropyl, isobornyl, isoeugenyl, eugenyl, 2-ethylbutyl, ethyl, 3-octyl, p-cresyl, o-cresyl, geranyl, α - or β -santalyl, cyclohexyl, citronellyl, dihydrocuminy, dimethylbenzylcarbiny, cinnamyl, styrally, decyl, dodecyl, terpinyl, guanyl, neryl, nonyl, phenylethyl, phenylpropyl, butyl, furfuryl, propyl, hexyl, cis-3-hexenyl, trans-2-hexenyl, cis-3-nonenyl, cis-6-nonenyl, cis-3,cis-6-nonadienyl, 3-methyl-2-butenyl, heptyl, benzyl, bornyl, myrcenyl, dihydromyrcenyl, myrtenyl, methyl, 2-methylbutyl, menthyl, linalyl, and rhodiny), salicylic acid esters (such as allyl, isoamyl, phenyl, phenylethyl, benzyl, ethyl, and methyl), cyclohexyl alkanolic acid esters (such as ethyl cyclohexyl acetate, allyl cyclohexyl propionate, allyl cyclohexyl butyrate, allyl cyclohexyl hexanoate, allyl cyclohexyl decanoate, and allyl cyclohexyl valerate), stearic acid esters (such as ethyl, propyl, and butyl), sebacic acid esters (such as diethyl and dimethyl), decanoic acid esters (such as isoamyl, ethyl, butyl, and methyl), dodecanoic acid esters (such as isoamyl, ethyl, and butyl), [0017] lactic acid esters (such as isoamyl, ethyl, and butyl), nonanoic acid esters (such as ethyl, phenylethyl, and methyl), nonenoic acid esters (such as allyl, ethyl, and methyl), hydroxyhexanoic acid esters (such as ethyl and methyl), phenylacetic acid

esters (such as isoamyl, isobutyl, ethyl, geranyl, citronellyl, cis-3-hexenyl, and methyl), phenoxyacetic acid esters (such as allyl, ethyl, and methyl), furan carboxylic acid esters (such as ethyl furan carboxylate, methyl furan carboxylate, hexyl furan carboxylate, and isobutyl furan propionate), propionic acid esters (such as anisyl, allyl, 5 ethyl, amyl, isoamyl, propyl, butyl, isobutyl, isopropyl, benzyl, geranyl, cyclohexyl, citronellyl, cinnamyl, tetrahydrofurfuryl, tricyclodecenyl, heptyl, bornyl, methyl, menthyl, linalyl, terpinyl, α -methylpropionyl, and β -methylpropionyl), heptanoic acid esters (such as allyl, ethyl, octyl, propyl, and methyl), heptene carboxylic acid esters (such as allyl, ethyl, propyl, and methyl), myristic acid esters (such as isopropyl, ethyl, 10 and methyl), phenylglycidic acid esters (such as ethyl phenylglycidate, ethyl 3-methylphenylglycidate, and ethyl p-methyl- β -phenylglycidate), 2-methylbutyric acid esters (such as methyl, ethyl, octyl, phenylethyl, butyl, hexyl, and benzyl), 3-methylbutyric acid ester (such as methyl and ethyl), butyric acid esters (such as anisyl, amyl, allyl, isoamyl, methyl, ethyl, propyl, octyl, guanyl, linalyl, geranyl, 15 cyclohexyl, citronellyl, cinnamyl, neryl, terpenyl, phenylpropyl, β -phenylethyl, butyl, hexyl, cis-3-hexenyl, trans-2-hexenyl, benzyl, and rhodinyl), and hydroxybutyric acid esters (such as methyl 3-ethylbutyrate, ethyl, and menthyl).

[0018] Examples of the alcohols can include aliphatic alcohols (such as isoamyl alcohol, 2-ethylhexanol, 1-octanol, 3-octanol, 1-octen-3-ol, 1-decanol, 1-dodecanol, 20 2,6-nonadienol, nonanol, 2-nonanol, cis-6-nonenol, trans-2,cis-6-nonadienol, cis-3,cis-6-nonadienol, butanol, hexanol, cis-3-hexenol, trans-2-hexenol, 1-undecanol, heptanol, 2-heptanol, and 3-methyl-1-pentanol), terpene alcohols (such as borneol, isoborneol, carveol, geraniol, α - or β -santalol, citronellol, 4-tunanol, terpineol, 4-terpineol, nerol, myrcenol, myrtenol, dihydromyrcenol, tetrahydromyrcenol, 25 nerolidol, hydroxycitronellol, farnesol, perilla alcohol, rhodinol, and linalool), aromatic alcohol (such as anise alcohol, α -amylcinnamic alcohol, isopropyl benzyl carbinol, carvacrol, cumin alcohol, dimethyl benzyl carbinol, cinnamic alcohol, phenylallyl alcohol, phenylethylcarbinol, β -phenylethyl alcohol, 3-phenylpropyl alcohol, and benzyl alcohol).

[0019] Examples of the aldehydes can include acetaldehyde, n-hexanal, n-heptanal, n-octanal, n-nonanal, 2-methyloctanal, 3,5,5-trimethylhexanal, decanal, undecanal, 2-methyldecanal, dodecanal, tridecanal, tetradecanal, trans-2-hexenal, trans-4-decenal,

cis-4-decenal, trans-2-decenal, 10-undecenal, trans-2-undecenal, trans-2-dodecenal, 3-dodecenal, trans-2-tridecenal, 2,4-hexadienal, 2,4-decadienal, 2,4-dodecadienal, 5,9-dimethyl-4,8-decadienal, citral, dimethyloctanal, α -methylene citronellal, citronellyl oxyacetaldehyde, myrtenal, neral, α - or β -sinensal, myrac aldehyde, phenylacetaldehyde, octanal dimethyl acetal, nonanal dimethyl acetal, decanal dimethyl acetal, decanal diethyl acetal, 2-methyl undecanal dimethyl acetal, citral dimethyl acetal, citral diethyl acetal, citral propylene glycol acetal, n-valeraldehyde, isovaleraldehyde, 2-methylbutanal, 2-pentenal, trans-2-heptenal, trans-2-nonenal, 2,6-dimethyl-5-peptenal, 2,4-undecadienal, trimethyl decadienal, citronellal, hydroxycitronellal, safranal, vernaldehyde, benzaldehyde, p-isopropylphenylacetaldehyde, p-methyl hydratropic aldehyde, phenylpropionaldehyde, 2-methyl-3-(4-methylphenyl)propanal, cyclamen aldehyde, cinnamic aldehyde, salicylaldehyde, anisaldehyde, p-methylphenoxyacetaldehyde, acetaldehyde diethyl acetal, citronellyl methyl acetal, acetaldehyde 2-phenyl-2,4-pentanediol acetal, 2-hexenal diethyl acetal, cis-3-hexenal diethyl acetal, heptanal diethyl acetal, 2-hexyl-5-methyl-1,3-dioxolane, citronellal cyclo mono glycol acetal, hydroxycitronellal dimethyl acetal, phenylacetaldehyde dimethyl acetal, and the like.

[0020] Examples of the ketones can include cyclic ketones (such as 1-acetyl-3,3-dimethyl-1-cyclohexene, cis-jasmone, α -, β -, or γ -irone, ethyl maltol, cyclotene, dihydronootkatone, 3,4-dimethyl-1,2-cyclopentadione, α -, β -, γ -, or δ -damascone, α -, β -, or γ -damascenone, nootkatone, 2-sec-putylcyclohexanone, maltol, α -, β -, or γ -ionone, α -, β -, or γ -methyl ionone, α -, β -, or γ -isomethyl ionone, furaneol, and camphor), aromatic ketones (such as acetophenone, anisylideneacetone, raspberry ketone, p-methylacetophenone, anisylacetone, and p-methoxyacetophenone), chain ketones (such as diacetyl, 2-nonanone, diacetyl, 2-heptanone, 2,3-heptanedione, 2-pentanone, methyl amyl ketone, methyl nonyl ketone, β -methyl naphthyl ketone, methyl heptanone, 3-heptanone, 4-heptanone, 3-octanone, 2,3-hexanedione, 2-undecanone, dimethyl octenone, and 6-methyl-5-heptin-3-one), and the like.

[0021] Examples of the acetals include acetaldehyde diethyl acetal, acetaldehyde diamyl acetal, acetaldehyde dihexyl acetal, acetaldehyde propylene glycol acetal,

acetaldehyde ethyl cis-3-hexenyl acetal, benzaldehyde glycerin acetal, benzaldehyde propylene glycol acetal, citral dimethyl acetal, citral diethyl acetal, citral propylene glycol acetal, citral ethylene glycol acetal, phenylacetaldehyde dimethyl acetal, citronellyl methyl acetal, acetaldehyde phenylethyl propyl acetal, hexanal dimethyl
 5 acetal, hexanal dihexyl acetal, hexanal propylene glycol acetal, trans-2-hexenal diethyl acetal, trans-2-hexenal propylene glycol acetal, cis-3-hexenal diethyl acetal, heptanal diethyl acetal, heptanal ethylene glycol acetal, octanal dimethyl acetal, nonanal dimethyl acetal, decanal dimethyl acetal, decanal diethyl acetal, 2-methylundecanal dimethyl acetal, citronellal dimethyl acetal, ambersage (manufactured by Givaudan),
 10 ethyl acetoacetate ethylene glycol acetal, 2-phenylpropanal dimethyl acetal, and the like.

[0022] Examples of the phenols include eugenol, isoeugenol, 2-methoxy-4-vinylphenol, thymol, carvacrol, guaiacol, chavicol, and the like.

[0023] Examples of the ethers include anethole, 1,4-cineole, dibenzyl ether, linalool
 15 oxide, limonene oxide, nerol oxide, rose oxide, methylisoeugenol, methyl chavicol, isoamyl phenyl ethyl ether, β -naphthyl methyl ether, phenyl propyl ether, p-cresyl methyl ether, vanillyl butyl ether, α -terpinyl methyl ether, citronellyl ethyl ether, geranyl ethyl ether, rose furan, theaspirane, decyl methyl ether, methyl phenyl methyl ether, and the like.

20 Examples of the lactones include γ - or δ -decalactone, γ -heptalactone, γ -nonalactone, γ - or δ -hexalactone, γ - or δ -octalactone, γ - or δ -undecalactone, δ -dodecalactone, δ -2-decenolactone, methyl lactone, 5-hydroxy-8-undecenoic acid δ -lactone, jasmine lactone, menthalactone, dihydrocoumarin, octahydrocoumarin, 6-methylcoumarin, and the like.

25 [0024] Examples of the furans include furan, 2-methylfuran, 3-methylfuran, 2-ethylfuran, 2,5-diethyltetrahydrofuran, 3-hydroxy-2-methyltetrahydrofuran, 2-(methoxymethyl)furan, 2,3-dihydrofuran, furfural, 5-methylfurfural, 3-(2-furyl)-2-methyl-2-propenal, 5-(hydroxymethyl)furfural, 2,5-dimethyl-4-hydroxy-3(2H)-furanone (furaneol),
 30 4,5-dimethyl-3-hydroxy-2(5H)-furanone (sotolone), 2-ethyl-4-hydroxy-5-methyl-3(2H)-furanone (homofuraneol), 5-ethyl-3-hydroxy-4-methyl-2(5H)furanone (homosotolone),

3-methyl-2-hydroxycyclopentan-2-one (cyclotene), 2(5H)-furanone, 4-methyl-2(5H)-furanone, 5-methyl-2(5H)-furanone, 2-methyl-3(2H)-furanone, 5-methyl-3(2H)-furanone, 2-acetylfuranone, 2-acetyl-5-methylfuran, furfuryl alcohol, methyl 2-furancarboxylate, ethyl 2-furancarboxylate, furfuryl acetate, and the like.

- 5 [0025] Examples of the hydrocarbons include α - or β - bisabolene, β -caryophyllene, p-cymene, terpinene, terpinolene, cadinene, farnesene, limonene, ocimene, myrcene, α - or β -pinene, 1,3,5-undecatriene, valencene, and the like.

In addition, examples of the acids can include acetic acid, propionic acid, butyric acid, isobutyric acid, 2-methylbutyric acid, valeric acid, isovaleric acid, caproic
10 acid, enanthic acid, caprylic acid, pelargonic acid, capric acid, gellan acid, dodecanoic acid, myristic acid, stearic acid, lactic acid, phenylacetic acid, pyruvic acid, trans-2-methyl-2-pentenoic acid, 2-methyl-cis-3-pentenoic acid, 2-methyl-4-pentenoic acid, cyclohexanecarboxylic acid, and the like.

Examples of the sulfur- and nitrogen-containing compounds can include
15 dimethyl disulfide, dimethyl sulfide, methyl 3-(methylthio)propionate, ethyl 3-(methylthio)propionate, limonene thiol, thioterpineol, thiogeraniol, 2-furfuryl disulfide, 8-mercaptomenthone, 5-methyl-2-thiophenecarboxaldehyde, furfuryl monosulfide, furfuryl mercaptan, methionol, methional, bis(2-furyl) sulfide or disulfide, 4,5-dihydro-3(2H)thiophene, ethyl thioacetate, 3-mercaptopropionic acid, allyl
20 isothiocyanate, 2,6-dimethylthiophenol, ethyl 3-(furfurylthio)propionate, ethyl 4-(methylthio)butyrate, 3-methyl-1,2,4-trithiane, 2-pentanethiol, 3,7-dimethyl-2,6-nonadienenitrile, geranyl nitrile, citronellyl nitrile, tridecene nitrile, phenylmethyl pentanonitrile, indole, 2-methyl-6-ethoxypyrazine, 2-isobutyl-3-methoxypyrazine, 4-methyl-5-thiazoleethanol or acetate, 4-methylthiazole,
25 and the like.

[0026] <Chicken Flavor Food and Production Method Thereof>

The chicken flavor improving agent or flavor composition of the present invention can be added to or sprinkled on foods and drinks to produce foods and drinks with enhanced chicken flavor, particularly meaty savoriness. The foods and drinks to
30 which the chicken flavor improving agent or flavor composition of the present invention is applied is not particularly limited, but include snacks such as potato chips and confectioneries such as rice crackers, bakery products such as bread, biscuits,

pretzels, donut cakes, chicken products, seafood processed products such as seasoned seaweed sheets and tokoroten, dairy products such as butter and processed cheese, dry noodles such as buckwheat noodles, instant noodles, side dishes, microwave foods, retort foods such as curry and pasta sauce, instant foods such as frozen foods and cooked foods, processed soybean products such as tofu, soups such as miso soup, bouillabaisse, chowder, chicken soup, onion soup, samgyetang, and hot and sour soup, seasonings such as margarine and mayonnaise, liquid seasonings such as dressing, tsuyu sauce, tare sauce, and ponzu, flavor seasonings, powdered seasonings such as rice sprinkles and rice soup seasonings, and foods such as tsukudani, Japanese pickles, konnyaku, and delicacies.

[0027] In the present invention, the foods and drinks include not only foods that are directly used for food but also raw materials for foods and drinks. For example, some potato chips have a chicken consomme taste imparted by a consomme flavor, and by adding the chicken flavor improving agent or flavor composition of the present invention to a consomme flavor or the like used as a raw material, a flavor with enhanced meaty savoriness of chicken can be produced in a product produced using this. Similarly, during the production of other foods and drinks, the chicken flavor improving agent or flavor composition of the present invention may be added and used in the raw materials for foods and drinks, the chicken flavor improving agent or flavor composition of the present invention may be added in the process of producing foods and drinks, or may be applied by adding or sprinkling to the produced food or drink. As described above, the method of adding and applying the chicken flavor improving agent or flavor composition of the present invention is not particularly limited and may be added by any known means. It may be added or mixed so as to be uniformly contained in the product, may be applied so as to be contained only in a specific material of the product, or may be sprinkled on the finished product.

Preferably, the chicken flavor improving agent of the present invention is added to a chicken flavor food whose flavor is to be improved so that the concentration is 0.01 ppt to 100 ppt, preferably 0.1 ppt to 50 ppt, and more preferably 1 ppt to 10 ppt. If the content of the chicken flavor improving agent is less than 0.01 ppt, the meaty savoriness enhancing effect is not sufficiently exhibited. In addition, if it is more than 100 ppt, a flavor different from the chicken flavor may be imparted, so that the chicken

flavor balance may be impaired and the flavor may be impaired.

In addition, in order to enhance the meaty savoriness of chicken flavor food by the chicken flavor improving agent of the present invention, it is preferable that the food or drink contains 2-methyl-3-furanthiol. This is because the chicken flavor improving agent of the present invention can provide chicken flavor food with a more preferable meaty savoriness and palatability by a synergistic effect with 2-methyl-3-furanthiol.

[Examples]

[0028] Hereinafter, the present invention is specifically described with reference to Examples, but the present invention is not at all limited thereto, and various changes and modifications may be made without departing from the scope of the present invention. In addition, regarding the unit of the prescription described below, unless otherwise specified, "%" and "ppt" mean "% by mass" and "mass ppt," respectively, and the composition ratio represents a mass ratio.

[0029] In addition, in Examples and Comparative Examples, the chicken standard soup or beef standard soup used was a soup (50 to 60°C) prepared by dissolving Knorr (registered trademark) Chicken Consomme (manufactured by Ajinomoto Co., Inc.) or Knorr (registered trademark) Beef Consomme (manufactured by Ajinomoto Co., Inc.) in hot water to a concentration of 1.8% by mass.

In Examples 1 to 3, Reference Examples 1 to 3, and Comparative Examples 1 to 3, to this chicken standard soup or beef standard soup, 0.1% by mass of "chicken flavor premix (composite of aroma ingredients)" or "beef flavor premix (composite of aroma ingredients)" described later was added, and a sensory evaluation was conducted by eight expert panelists. In addition, in Example 4 and Comparative Example 4, ortho acetophenone was added at a predetermined concentration (10 ppt) to the chicken standard soup and beef standard soup, respectively, and sensory evaluation was conducted by eight expert panelists. The "control" in the sensory evaluation in a series of experiments was a soup prepared by adding 0.1% by mass of "chicken flavor premix (composite of aroma ingredients)" containing no flavor improving agent and "beef flavor premix (composite of aroma ingredients)" containing no flavor improving agent (ortho aminoacetophenone or methyl anthranilate) to the chicken standard soup and beef standard soup, respectively.

The "chicken flavor premix" and "beef flavor premix" were made with the compositions presented in Table 1 below. In Table 1, the flavor improving agent was added in a predetermined amount to the chicken standard soup or beef standard soup so that the concentration in the whole soup was as presented in Tables 3 to 5.

In Table 1, the compositions of CK-1 as the "chicken flavor premix" and BF-1 as the "beef flavor premix" are different because CK-1 was as a result of setting the optimum conditions for chicken, and the composition of BF-1 was as a result of examining the conditions for beef corresponding to those optimum conditions. Since the flavors of chicken and beef are originally different from each other, it can be easily understood by those skilled in the art that the composition of the premix used as the base is different.

[0030]

[Table 1]

Added Ingredient	Chicken CK-1	Chicken CK-2	Beef BF-1
Chicken Oil (Manufactured by Maruzen Foods Co., Ltd.)	90	90	
Beef oil (Semba Tohka Co., Ltd)			90
Furaneol	0.0005	0.0005	0.005
Methional	0.002	0.002	0.0004
2-Methyl-3-Furanthiol	0.001	0.000005	0.004
Hexanal	0.01	0.01	0.001
Decadienal	0.02	0.02	0.005
Flavor Improving Agent	Predetermined Amount	Predetermined Amount	Predetermined Amount
Rice Salad Oil	balance	balance	balance
Total (% by Mass)	100.00	100.00	100.00

[0031] In addition, the sensory evaluation by eight expert panelists was rated according to the criteria described in Table 2 for the three evaluation targets of meaty savoriness, off-taste/off-flavor, and palatability, and the average score was used as the evaluation result presented in Tables 3 to 5. In addition, in Tables 3 to 5, the standard

deviation is also provided in order to support the small variation in the ratings of the specialized panelists.

[0032]

[Table 2]

Rating	Meaty Savoriness	Off-Taste/Off-Flavor	Palatability
1	Weaker than control	Weaker than control	No favorable compared to control
2	Equivalent to control	Equivalent to control	Slightly not favorable compared to control
3	Slightly stronger than control	Slightly stronger than control	Equivalent to control
4	Stronger than control	Stronger than control	Slightly favorable compared to control
5	Much stronger than control	Much stronger than control	Much favorable compared to control

[0033] In Tables 2 to 5, the "meaty savoriness" in chicken was evaluated based on impressions such as protein likeness and fibrous feeling (reminiscent of chicken strips and chicken breast), cooked chicken soup, and meat turned white by heating. In addition, the "meaty savoriness" in beef was evaluated based on impressions such as juiciness and appropriate animal odor reminiscent of red meat, meat browned by heating, and blood. Then, in Tables 3 to 5, those having an average meaty savoriness score of 4 or more were evaluated as A, those having a score of 3.5 or more and less than 4 were evaluated as B, those having a score of 3.0 or more and less than 3.5 were evaluated as C, those having a score of 2.5 or more and less than 3 were evaluated as D, and those having a score of less than 2.5 were evaluated as E.

In Tables 2 to 5, "off-taste/off-flavor" was evaluated based on a flavor that could give a flavor completely different from the expected original flavor of chicken or beef, in other words, that could bring a negative factor to the expected taste. Then, in Tables 3 to 5, those having an average off-taste/off-flavor score of less than 2.5 were evaluated as A, those having a score of 2.5 or more and less than 3 were evaluated as B, those having a score of 3 or more and less than 3.5 were evaluated as C, those having a score of 3.5 or more and less than 4 were evaluated as D, and those having a score of 4

or more were evaluated as E.

In Tables 2 to 5, "palatability" was not evaluated by focusing on the personal preferences of each professional panelist, but evaluated based on whether or not the taste was generally preferable as the taste of chicken or beef. Then, in Tables 3 to 5, those having an average palatability score of 4 or more were evaluated as A, those having a score of 3.5 or more and less than 4 were evaluated as B, those having a score of 3.0 or more and less than 3.5 were evaluated as C, those having a score of 2.5 or more and less than 3.0 were evaluated as D, and those having a score of less than 2.5 were evaluated as E.

Then, those were passed in which the evaluation of the meaty savoriness was any of A to C, and the evaluation of the off-taste/off-flavor and palatability was A or B. [0034] <Example 1>

Ortho-aminoacetophenone, which is an amine group-substituted aromatic ketone, was selected as a flavor improving agent. This flavor improving agent was contained at a concentration of 10 ppb in chicken CK-1 as the chicken flavor premix presented in Table 1. Then, CK-1 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Example 1 contained 10 ppt ortho-aminoacetophenone.

<Comparative Example 1>

The sensory evaluation was conducted in the same manner as in Example 1 except that methyl anthranilate, which is an aroma ingredient contained in grapes and jasmine and has a structure similar to ortho-aminoacetophenone described above, was selected as the flavor improving agent.

Table 3 presents the results of comparing Example 1 and Comparative Example 1. Note that the control in Table 3 was prepared by adding chicken CK-1 containing no flavor improving agent to chicken standard soup at a concentration of 0.1% by mass.

[0035]

[Table 3]

	Flavor Premix	Meaty Savoriness			Off-Taste/Off-Flavor			Palatability			Added Ingredient and Amount Thereof
		Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	
Control	CK-1	2.00	0.00		2.00	0.00		3.00	0.00		No Flavor Improving Agent (CK-1 alone)
Example 1	CK-1	4.25	0.66	A	2.13	0.33	A	4.38	0.48	A	o-Aminoacetophenone 10 ppt
Comparative Example 1	CK-1	2.25	0.66	E	3.25	0.66	C	2.50	0.50	D	<i>Methyl Anthranilate</i> 10 ppt

[0036] As can be seen from Table 3, in the case of Example 1, the best evaluation A was obtained in any of the meaty savoriness, off-taste/off-flavor, and palatability. On the other hand, when methyl anthranilate having a structure similar to ortho-aminoacetophenone as in Comparative Example 1 was used as a flavor improving agent, almost no meaty savoriness was imparted, the off-taste/off-flavor was increased, and the palatability was lower than that of the control, which was completely different from the results of Example 1.

[0037] <Example 2>

Ortho-aminoacetophenone, which is an amine group-substituted aromatic ketone, was selected as a flavor improving agent. This flavor improving agent was contained at a concentration of 100 ppb in chicken CK-1 as the chicken flavor premix presented in Table 1. Then, CK-1 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Example 2 contained 100 ppt ortho-aminoacetophenone.

<Example 3>

The same flavor improving agent as in Example 2 was contained in chicken CK-1 as the chicken flavor premix presented in Table 1 at a concentration of 0.01 ppb. Then, CK-1 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Example 3 contained 0.01 ppt of ortho-aminoacetophenone.

[0038] <Reference Example 1>

The same flavor improving agent as in Example 2 was contained in chicken CK-1 as the chicken flavor premix presented in Table 1 at a concentration of 0.001 ppb. Then, CK-1 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Reference Example 1 contained 0.001 ppt of ortho-aminoacetophenone.

<Reference Example 2>

The same flavor improving agent as in Example 2 was contained in chicken CK-1 as the chicken flavor premix presented in Table 1 at a concentration of 1,000 ppb. Then, CK-1 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Reference Example 2 contained 1,000 ppt of ortho-aminoacetophenone.

Table 4 presents the results of comparing Examples 1 to 3 with Reference Examples 1 and 2. Note that the control in Table 4 was prepared by adding chicken CK-1 containing no flavor improving agent to chicken standard soup at a concentration of 0.1% by mass.

[0039]

[Table 4]

	Flavor Premix	Meaty Savoriness			Off-Taste/Off-Flavor			Palatability			Added Ingredient and Amount Thereof
		Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	
Control	CK-1	2.00	0.00		2.00	0.00		3.00	0.00		No Flavor Improving Agent (CK-1 alone)
Example 1	CK-1	4.25	0.66	A	2.13	0.33	A	4.38	0.48	A	o-Aminoacetophenone 10 ppt
Example 2	CK-1	4.50	0.50	A	2.75	0.43	B	4.13	0.78	A	o-Aminoacetophenone 100 ppt
Example 3	CK-1	3.38	0.48	C	2.25	0.66	A	3.88	0.60	B	o-Aminoacetophenone 0.01 ppt
Reference Example 1	CK-1	2.38	0.48	E	2.13	0.33	A	3.00	0.50	C	o-Aminoacetophenone <i>0.001 ppt</i>
Reference Example 2	CK-1	2.63	0.48	D	4.75	0.43	E	1.25	0.43	E	o-Aminoacetophenone <i>1000 ppt</i>

[0040] In Table 4, by comparing Examples 1 to 3 with Reference Examples 1 and 2, it has been found that, when the flavor improving agent according to the present invention is contained in the whole food product, preferably in the range of 0.01 ppt to 100 ppt, it is possible to improve the palatability while improving the meaty savoriness.

5 In addition, as presented in Reference Example 2, it has also been found that it cannot be said the food product containing the flavor improving agent according to the present invention at a high concentration is always improved in meaty savoriness, and further that only the off-taste/off-flavor is improved and the palatability is significantly reduced.

10 [0041] <Comparative Example 2>

Ortho-aminoacetophenone, which is an amine group-substituted aromatic ketone, was selected as a flavor improving agent. This flavor improving agent was contained at a concentration of 10 ppb in beef BF-1 as the beef flavor premix presented in Table 1. Then, BF-1 was added to beef standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Comparative Example 2 contained 10 ppt ortho-aminoacetophenone.

<Comparative Example 3>

The same flavor improving agent as in Comparative Example 2 was contained in beef BF-1 as the beef flavor premix presented in Table 1 at a concentration of 0.01 ppb. Then, BF-1 was added to beef standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Comparative Example 3 contained 0.01 ppt of ortho-aminoacetophenone.

[0042] <Example 4>

25 Ortho-aminoacetophenone, which is an amine group-substituted aromatic ketone, was selected as a flavor improving agent, and this ortho-aminoacetophenone was added to a chicken standard soup to a concentration of 10 ppt (the soup of Example 4 did not contain flavor premix).

<Comparative Example 4>

30 Ortho-aminoacetophenone, which is an amine group-substituted aromatic ketone, was selected as a flavor improving agent, and this ortho-aminoacetophenone was added to a beef standard soup to a concentration of 10 ppt (the soup of Comparative Example 4 did not contain flavor premix).

[0043] <Reference Example 3>

The same flavor improving agent as in Example 2 was contained in chicken CK-2 as the chicken flavor premix presented in Table 1 at a concentration of 10 ppb. Then, CK-2 was added to chicken standard soup at a concentration of 0.1% by mass, and sensory evaluation was conducted. Therefore, the soup of Reference Example 3 contained chicken CK-2 and 10 ppt of ortho-aminoacetophenone.

[0044] Table 5 presents the results of comparing Examples 1 and 3 with Comparative Examples 2 and 3, and Example 4 with Comparative Example 4 and Reference Example 3. Note that the control 1 in Table 5 is chicken CK-1, containing no flavor improving agent, added to chicken standard soup at a concentration of 0.1% by mass, and the control 2 is beef BF-1, containing no flavor improving agent, added to beef standard soup at a concentration of 0.1% by mass.

[0045]

[Table 5]

	Flavor Premix	Meaty Savoriness			Off-Taste/Off-Flavor			Palatability			Added Ingredient and Amount Thereof
		Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	Avg Score	S.D.	Rating	
Control 1	CK-1	2.00	0.00		2.00	0.00		3.00	0.00		No Flavor Improving Agent (CK-1 alone)
Example 1	CK-1	4.25	0.66	A	2.13	0.33	A	4.38	0.48	A	o-Aminoacetophenone 10 ppt
Example 3	CK-1	3.38	0.48	C	2.25	0.66	A	3.88	0.60	B	o-Aminoacetophenone 0.01 ppt
Control 2	BF-1	2.00	0.00		2.00	0.00		3.00	0.00		No Flavor Improving Agent (BF-1 alone)
Comparative Example 2	BF-1	2.38	0.48	E	2.88	0.60	B	2.88	0.60	D	o-Aminoacetophenone 10 ppt
Comparative Example 3	BF-1	2.00	0.50	E	2.13	0.33	A	3.00	0.71	C	o-Aminoacetophenone 0.01 ppt
Example 4	-	3.50	0.87	B	2.25	0.43	A	4.00	0.50	A	o-Aminoacetophenone 10 ppt (No Premix)
Comparative Example 4	-	3.00	0.71	C	2.75	0.83	B	3.25	0.43	C	o-Aminoacetophenone 10 ppt (No Premix)
Reference Example 3	CK-2	2.00	0.71	E	2.88	0.78	B	2.38	0.48	E	o-Aminoacetophenone 10 ppt

[0046] In the results of Table 5, comparing Examples 1 and 3 with Comparative Examples 2 and 3 respectively, it has been found that the flavor improving agent according to the present invention can greatly improve meaty savoriness of chicken, but can hardly affect meaty savoriness of beef. Moreover, in Comparative Examples 2 and 3, it has been demonstrated that the palatability can be lowered as compared with the control, and it has been found that the flavor improving agent according to the present invention can specifically affect meaty savoriness of chicken among meat.

In addition, comparing Example 4 with Comparative Example 4, it has been found that the flavor improving agent according to the present invention can bring higher evaluation to chicken even in the case of not using the flavor premix. In addition, comparing Example 4 with Reference Example 3, it has been found that, Example 4 without the flavor premix used can give higher evaluation if it is not in the proper formulation even in the case of using the flavor premix.

In addition, in Table 5, comparing Example 1 with Reference Example 3, it has been found that the combined use of 2-methyl-3-furanthiol and the flavor improving agent according to the present invention significantly improves the meaty savoriness and palatability.

What is claimed is:

1. A chicken flavor improving agent, comprising an amino group-substituted aromatic ketone.
- 5 2. The chicken flavor improving agent according to claim 1, wherein the amino group-substituted aromatic ketone is an aromatic ketone having an amino group at an ortho or para position.
3. The chicken flavor improving agent according to claim 1, wherein the amino
10 group-substituted aromatic ketone is ortho-aminoacetophenone.
4. A method of producing a chicken flavor food, which comprises adding the chicken flavor improving agent according to any one of claims 1 to 3 to a food whose chicken flavor is to be improved.
- 15 5. The method of producing a chicken flavor food according to claim 4, wherein the chicken flavor improving agent is added in such an amount that a concentration of the amino group-substituted aromatic ketone contained in the chicken flavor food whose flavor is to be improved is 0.01 ppt to 100 ppt.
- 20 6. A flavor composition comprising: the chicken flavor improving agent according to any one of claims 1 to 3 in an amount of 0.01 ppb to 100 ppb.
7. A method of improving chicken flavor using an amino group-substituted aromatic
25 ketone.