What is claimed is:

1. A flavored beverage composition comprising:

a) from 0.001% to 0.05% by weight of at least one amino acid selected from the group consisting of gamma amino butyric acid, L-proline, L-serine, and mixtures thereof;

b) from 0.001% to 0.15% by weight of at least one succinic compound; and

c) at least one flavor ingredient;

wherein the flavored beverage composition comprises less than 10% by weight sugar.

2. The flavored beverage composition according to claim 1, further comprising at least one citrate compound selected from sodium citrate, potassium citrate, or mixtures thereof.

3. The flavored beverage composition according to claim 1, wherein the at least one succinic compound is selected from the group consisting of sodium succinate, succinic acid, and mixtures thereof.

4. The flavored beverage composition according to claim 1, wherein the at least on flavor ingredient is a fruit flavor ingredient.

5. The flavored beverage composition according to claim 4, wherein the fruit flavor ingredient is selected from the group consisting of:- 1,1-diethoxyethane; 3-hydroxybutan-2-one; 1-phenylethanone; (Z)-oxacycloheptadec-10-en-2-one; benzaldehyde; Bergamot oil; 2-methylpropyl acetate; 2-methylpropyl 2-methylbutanoate; butanal; butyric acid; 2-methylpropanoic acid; 2-methyl-5-prop-1-en-2-ylcyclohex-2-en-1-ol; (2E)-3-phenylprop-2-enal; cinnamon oil leaf; (E)-3,7-dimethylocta-2,6-dienal; 3,7-dimethyloct-6-enal; 3,7-dimethyloct-6-en-1-ol; (E)-1-(2,6,6-trimethylcyclohexa-1,3-dien-1-yl)but-2-en-1-one; 6-pentyltetrahydro-2H-pyran-2-one; 5-hexyloxolan-2-one; decanal; chroman-2-one; methyl 2-(methylamino)benzoate; dimethyl sulfide; oxydibenzene; 1-methyl-4-prop-1-en-2-ylcyclohexene; 5-octyloxolan-2-one; ethyl acetate; ethyl butanoate; ethyl 2-methylpropionate; ethyl 3-phenylprop-2-enoate; ethyl decanoate; 6-ethyl-1,5,5-trimethylbicyclo[2.2.1]heptan-6-ol; ethyl formate; ethyl heptanoate; ethyl hexanoate; ethyl 3-hydroxybutanoate; ethyl 3-hydroxyhexanoate; ethyl 2-methylbutanoate; ethyl octanoate; ethyl 3-methylbutanoate; ethyl propionate; 4-ethylphenol ; pent-1-en-3-one; 2-methyl-5-propan-2-ylcyclohexa-1,3-diene; 7,11-dimethyl-3-methylidenedodeca-1,6,10-triene; 2-ethyl-4-hydroxy-5-methylfuran-3-one; (E)-3,7-dimethylocta-2,6-dien-1-ol; (E)-3,7-dimethylocta-2,6-dien-1-yl acetate;

grapefruit oil; hexanal; hexaoic acid; E-hex-2-enal; (Z)-hex-3-en-1-ol; (Z)-hex-3-en-1-yl acetate; (E)-4-(2,6,6-trimethyl-1-cyclohex-2-enyl)but-3-en-2-one; (E)-4-(2,6,6-trimethylcyclohex-1-en-1-yl)but-3-en-2-one; lemon oil; lemon oil terpeneless; lime oil; lime oil terpeneless; 3,7-dimethylocta-1,6-dien-3-ol; 3,7-dimethylocta-1,6-dien-3-yl acetate; 3-hydroxy-2-methyl-4H-pyran-4-one; madarin oil; 4-methyl-4-sulfanylpentan-2-one; 2-(4-methylcyclohex-3-en-1-yl)propane-2-thiol; mercapto-para-menthan-3-one; methyl acetate; methyl 2-aminobenzoate; 2-methyl-butanoic acid; methyl 3-phenylprop-2-enoate; methyl 3-oxo-2-pentylcyclopentaneacetate; 5-methylfuran-2-carbaldehyde; 7-methyl-3-methyleneocta-1,6-diene; (Z)-3,7-dimethylocta-2,6-dien-1-yl acetate; 5-pentyloxolan-2-one; nonanal; 4,4a-dimethyl-6-(prop-1-en-2-yl)-4,4a,5,6,7,8-hexahydronaphthalen-2(3H)-one; 5-butyloxolan-2-one; octanal; octanoic acid; orange cold pressed oil; orange essence oil; orange oil terpenes; orris concrete; osmanthus absolute; 2,3-pentanedione; 3-methylbutyl acetate; 3-methylbutyl 3-methylbutanoate; propyl acetate; rose oil; (2E,6E,9E)-2,6,10-trimethyldodeca-2,6,9,11-tetraenal, ; (2E,6E)-2,6-dimethyl-10-methylidenedodeca-2,6,11-trienal; tangerine cold pressed oil; tarragon oil; 4-methyl-1-propan-2-ylcyclohex-3-en-1-ol; 1-methyl-4-propan-2-ylcyclohexa-1,3-diene; 2-(4-methyl-1-cyclohex-3-enyl)propan-2-ol; 1-methyl-4-(propan-2-ylidene)cyclohex-1-ene; 2-(4-methylcyclohex-3-en-1-yl)propan-2-yl acetate; 4a,5-dimethyl-3-prop-1-en-2-yl-2,3,4,5,6,7-hexahydro-1H-naphthalene; 4-hydroxy-3-methoxybenzaldehyde; and mixture thereof.

6. A method of preparing a flavored beverage composition according to claim 1, comprising the steps of the sequential, separate or simultaneous admixture of at least one amino acid, at least one succinic compound, at least one flavor ingredient and any other components that together comprise the flavored beverage composition.

7. The method according to claim 6 comprising the steps of:

a) forming a flavor concentrate comprising at least one amino acid; at least one succinic compound; and at least one flavor ingredient; and
b) diluting said flavor concentrate in water to form a flavored beverage composition.

8. The method according to claim 7, wherein the flavor concentrate is in the form of an emulsion, a solution, or a powder.

9. The use of the flavored beverage composition according to claim 1 to improve the organoleptic properties of the composition, including taste, aroma, and/or mouthfeel.

10. The flavored beverage composition according to claim 1, wherein the composition comprises from 0.0001% to 0.04% by weight of at least one flavor ingredient.

11. The flavored beverage composition according to claim 1, wherein the composition is carbonated.