SPECIFICATION

Title of the Invention: ~~Flavor-Enriching~~Kokumi-Imparting Agent

Technical Field

The present invention relates to a kokumi-imparting agent and a complex kokumi-imparting agent, which consist of a peptide showing a CaSR agonist activity. Moreover, the present invention also relates to a seasoning which comprises a peptide showing a CaSR agonist activity in a concentration of not less than a predetermined level.

Background Art

The consumers' demands on the taste and palatability of foods have recently been increased due to, for instance, the diversity of the human eating habits. In this connection, the taste and palatability of a food have conventionally been expressed by the five basic tastes, in other words, sweet taste, salty taste, sour taste, bitter taste and umami, but there has correspondingly been increased the needs for the development of an excellent kokumi-imparting agent capable of imparting, to a food, "kokumi". Kokumi means a taste that cannot be expressed only by the five basic tastes but also marginal tastes of the basic tastes, such as thickness, growth (or mouthfullness), continuity and harmony.

On the other hand, the calcium sensing receptor (CaSR) is also referred as the calcium receptor, the signals from the receptor can control a variety of biological functions within the living bodies and the substances possessing such a CaSR agonist activity can be used as a kokumi-imparting agent (see Patent Documents 1 and 2 and Non-patent Document 4 as will be specified below).

There would be a variety of taste-developing patterns in the foregoing "kokumi". In this respect, there has been an intensive need, in particular, for the development of a kokumi-imparting agent capable of imparting the kokumi, to a food, and having such a taste-developing pattern that it can develop or present the