Note that it has become clear that the residual ratio of 2-acetyl-1-pyrroline depends on the concentration of 2-acetyl-1-pyrroline at the start of preservation.

[0043]

According to a preferred embodiment of the present invention, when 2-acetyl-1-pyrroline with a concentration (based on mass) of 1 ppm is preserved in a dark place at 30°C for 2 months, the residual ratio of 2-acetyl-1-pyrroline is 60% or more, preferably 70% or more, and more preferably 80% or more.

[0044]

Further, according to a preferred embodiment of the present invention, when 2-acetyl-1-pyrroline with a concentration (based on mass) of 100 ppm is preserved in a dark place at 30°C for 2 months, the residual ratio of 2-acetyl-1-pyrroline is 60% or more, preferably 70% or more, and more preferably 80% or more.

EXAMPLES

[0045]

Hereinafter, the present invention will be described in more detail by way of examples. However, the present invention is not limited to the examples.

[0046]

[Example 1]

As a plant raw material, 10 g of pandan leaf (commercially available product) was used, and 50 g of phosphate buffer (pH 7) was added thereto. The mixture was stirred at room temperature for 1 hour, and then as an edible oil, MCT (caprylic/capric triglyceride, MCT with a ratio between C8 and C10 (carbon numbers) of 6:4) was added thereto, and extraction was carried out while stirring at room temperature for 30 minutes. The obtained oil layer was used as a plant extract, and by means of gas chromatography, it was confirmed that 2-acetyl-1-pyrroline was contained therein.

[0047]

[Test Example 1] (Sensory evaluation)

0.1 g of shrimp flavor was mixed with 100 g of powdered soup, and 100 mL of boiling water was added thereto and mixed well to prepare shrimp bisque. The plant extract obtained in Example 1 was added or not added thereto to make a comparison and evaluation. Regarding each case, sensory evaluation was made by a panel consisting of 8 persons.

[0048]