CLAIMS

1. A taste-improving agent for masking of the sourness of fermented milk, improvement of the aftertaste of an artificial sweetener or the enhancement of the richness of milk, wherein comprising ~~a peptide~~ two peptides having the sequence Val-Pro and~~/or~~ a peptide having the sequence Leu-Leu-Leu~~.~~,

wherein the mass ratio of Val-Pro : Leu-Leu-Leu is 9 : 1 to 3: 7.

~~2. The taste-improving agent according to claim 1, wherein the mass ratio of Val-Pro : Leu-Leu-Leu is 9 : 1 to 1 : 9 in a mixture of Val-Pro and Leu-Leu-Leu.~~

~~3. The taste-improving agent according to claim 1 or 2, wherein Val-Pro or Leu-Leu-Leu is an enzyme-treated product of milk or a dairy product.~~

~~4. The taste-improving agent according to claim 3, wherein the enzyme-treated product is a protease-treated product.~~

~~5. The taste-improving agent according to any one of claims 1 to 4, which has an effect of improving the sourness of fermented milk, improving the aftertaste of an artificial sweetener or enhancing the richness of milk.~~

~~6.~~2. A flavor composition comprising the taste-improving agent according to ~~any one of claims 1 to 5~~ claim 1.

~~7.~~3. A food and drink to which the taste-improving agent according to ~~any one of claims 1 to 5~~ claim 1 is added.

~~8.~~4.A method for improving the taste of a food and drink, wherein the taste-improving agent according to ~~any one of claims 1 to 5~~ claim 1 is added to the food and drink.

~~9.~~5. The method according to claim ~~8~~ 4, wherein the addition amount of the taste-improving agent is 10 ppb to 100 ppm based on the food and drink.