like when a food product is masticated, water separation and the like generated from the crushed food product itself is measured.

Citation List

Patent Literature

[0004]

Patent Literature 1: JP 2018-227452 A

Patent Literature 2: JP 2014-211416 A

Summary

[0004a]

In an aspect of the present disclosure, there is provided a jelly beverage, wherein an amount of a separated water portion during crushing is 30 mass% or less relative to the entire jelly beverage, and
a calcium ion concentration of the separated water portion during crushing is 0.34 mass% or less.

[0004b]

In another aspect of the present disclosure, there is provided a method for producing a jelly beverage, comprising preparing raw materials such that an amount of a separated water portion during crushing is 30 mass% or less relative to the entire jelly beverage, and
a calcium ion concentration of a separated water portion

during crushing is 0.34 mass% or less.

[0004c]

In a further aspect of the present disclosure, there is provided a method for improving flavor of a jelly beverage containing a calcium ion source, wherein an amount of a separated water portion during crushing is 30 mass% or less relative to the entire jelly beverage, and a calcium ion concentration of a separated water portion during crushing is 0.34 mass% or less.

Technical Problem

[0005]

As described in Patent Literature 1, a technique focusing on the amount itself of water separation from a massive jelly has been known. However, the relationship among the amount of water separation from the crushed jelly, the components in the water separation, and the astringent taste thereof has not been paid attention so far.

[0006]

The present inventors have intensively studied, and as a result, have clarified the relationship among the amount of water separation of the crushed jelly, the calcium ion concentration in the water separation, and the