preservation of DHNA. The test confirmed that the DHNA concentration decreases and the DHNA photostability suffers under predetermined light irradiation. At the same time, significant involvement of ultraviolet light was also found in the DHNA decreasing phenomenon.

[0015]

From these novel findings, the present inventors found that DHNA can be effectively stabilized, and decrease of DHNA concentration can be reliably inhibited by blocking only ultraviolet rays, even under predetermined light irradiation (under a light environment). The present invention was completed on the basis of this finding.

In one aspect, the present invention provides a method for stabilizing 1,4-dihydroxy-2-naphthoic acid, the method comprising blocking only ultraviolet rays in an environment with potential for exposure to natural light and/or artificial light.

In another aspect, the present invention provides a method for producing a food or beverage product, the method comprising charging food or beverage comprising 1,4-dihydroxy-2-naphthoic acid into a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.

In another aspect, the present invention provides a food or beverage product comprising 1,4-dihydroxy-2-naphthoic acid, which is charged in a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.

[0016]

Specifically, the present invention relate to the following (1) to (9).

(1) A method for stabilizing 1,4-dihydroxy-2-naphthoic acid and/or vitamins,

the method comprising blocking only ultraviolet rays in an environment with potential for exposure to natural light and/or artificial light.

(2) The method according to (1) above, wherein ultraviolet rays are blocked (light-shielded) with a container or packaging material, and/or a film, which are colorless transparent and have an ultraviolet blocking function.

(3) The method according to (1) or (2) above, wherein ultraviolet rays are blocked (light-shielded) with a light having an ultraviolet blocking function.

(4) The method according to any one of (1) to (3) above, wherein the

1,4-dihydroxy-2-naphthoic acid and/or vitamins are contained in food and beverages.

(5) A method for producing a food or beverage product,

the method comprising charging food or beverage into a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.

(6) A food or beverage product, which is charged in a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.

(7) A use of a colorless transparent container or packaging material and/or film having an ultraviolet blocking function for a stabilization of 1,4-dihydroxy-2-naphthoic acid and/or vitamins in an environment with potential for exposure to natural light and/or

CLAIMS

[Claim 1]

A method for stabilizing 1,4-dihydroxy-2-naphthoic acid,

the method comprising blocking only ultraviolet rays in an environment with potential for exposure to natural light and/or artificial light.

[Claim 2]

The method according to claim 1, wherein ultraviolet rays are blocked (light-shielded) with a container or packaging material, and/or a film, which are colorless transparent and have an ultraviolet blocking function.

[Claim 3]

The method according to claim 1 or 2, wherein ultraviolet rays are blocked (light-shielded) with a light having an ultraviolet blocking function.

[Claim 4]

The method according to any one of claims 1 to 3, wherein the 1,4-dihydroxy-2-naphthoic acid is contained in food and beverages.

[Claim 5]

A method for producing a food or beverage product,

the method comprising charging food or beverage comprising 1,4-dihydroxy-2-naphthoic acid into a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.

[Claim 6]

A food or beverage product comprising 1,4-dihydroxy-2-naphthoic acid, which is charged in a colorless transparent container or packaging material having an ultraviolet blocking function, and/or a container or a packaging material covered with a colorless transparent film having an ultraviolet blocking function.