

ABSTRACT

The present invention pertains to an off-odor suppressing agent and a flavor composition for suppressing off-odor, which are for masking off-odors contained in food and drink. The present invention also pertains to food and drink in which off-odors contained therein are suppressed. An off-odor suppressing agent according to the present invention is for masking off-odors contained in food and drink. A substance that causes the off-odor is a substance that triggers olfactory receptor polypeptide response, the polypeptide being at least one selected from the group consisting of olfactory receptor OR2AG2 and a polypeptide that includes an amino acid sequence having 80% or more identity with the amino acid sequence of said olfactory receptor and that responds to the off-odor-causing substance. The off-odor suppressing agent contains, as a masking component, one or more selected from the group consisting of isoamyl cinnamate, cinnamyl cinnamate, δ -damascone, 2,3-heptanedione, carvacrol, vanitol, and 5-methyl-2-phenyl-2-hexenal.