

ABSTRACT

EMULSIFIED FLAVOR COMPOSITION FOR ALCOHOLIC BEVERAGES

5 The present invention relates to an emulsified flavor composition for an alcoholic beverage that does not generate a floating matter or a sediment, that maintains a stable emulsified state, that imparts transparent appearance to the alcoholic beverage and that does not impair the taste/flavor of the alcoholic beverage, even when mixed with a concentrated syrup that has an alcohol concentration several times higher than that of the alcoholic
10 beverage during the steps for producing the alcoholic beverage. The emulsified flavor composition for alcoholic beverages of the present invention comprises: (a) an oil-soluble component containing a flavor; (b) a polyglycerol fatty acid ester whose 1% by weight aqueous solution has transmittance of 65% or higher at 600 nm; and (c) lecithin.

15 [No Figure]