Claims

1. A food or beverage comprising:

(a) a sweet substance that induces a response through a taste-related molecule other than the sweet taste receptor T1R2/T1R3 selected from erythritol, sorbitol, D-xylose, xylitol, D-ribose, and combinations thereof;

(b) a sodium source; and

(c) a naturally occurring high-intensity sweet substance having a good taste quality selected from rebaudioside D, rebaudioside M, neohesperidin dihydrochalcone, glycyrrhizin, thaumatin, monellin, a mogroside, rubusoside, curculin, mabinlin, brazzein, pentadin, phyllodulcin, hernandulcin, miraculin, and combinations thereof,

wherein the amount of the ingredient (b) is 11.5 to 46 mg/100 ml in terms of sodium and the amount of the ingredient (c) is a sweetness threshold or more, and

wherein the food is a fluid or a liquid, and

wherein the following formula is met:

$0.1 < (Xa + Xc) < X \leq 18$

wherein

X is the sweetness intensity of the food or beverage;

Xa is the sweetness intensity of the ingredient (a); and

Xc is the sweetness intensity of the ingredient (c).

2. The food or beverage according to claim 1, wherein the taste-related molecule other than the sweet taste receptor T1R2/T1R3 is selected from GLUTs, SGLTs, and Kir6.1/SUR1 complex.

3. The food or beverage according to any one of claims 1 to 2, wherein the ingredient (c) is selected from rebaudioside D, rebaudioside M, thaumatin, a mogroside, and combinations thereof.

4. The food or beverage according to any one of claims 1 to 3, wherein the total energy thereof is 0 to 5 Kcal/100 ml.

5. The food or beverage according to any one of claims 1 to 3, wherein the total energy TE thereof is $0 < TE \leq 24$ Kcal/100 ml.

6. The food or beverage according to any one of claims 1 to 5, wherein the amount ratio between the ingredient (c) and the ingredient (a) is 1:100000 to 1:5.

7. The food or beverage according to any one of claims 1 to 5, wherein a blending ratio of the ingredient (a) to the whole food or beverage is 0.5 to 10% and a blending ratio of the ingredient (c) to the whole food or beverage is 20 to 550 ppm.

8. The food or beverage according to any one of claims 1 to 7, wherein the ingredient (c) comprises at least one sweet substance selected from rebaudioside D, rebaudioside M, and mogroside V.

9. A method of screening for a sweet substance, comprising:

the step of evaluating a taste response mediated by a candidate substance in the presence of an inhibitor of a sweet taste receptor T1R2/T1R3 or an inhibitor of a taste-related molecule other than the sweet taste receptor T1R2/T1R3, and

the step of selecting a sweet substance that induces a response through a taste-related molecule other than the sweet taste receptor T1R2/T1R3 or a sweet substance that substantially specifically acts on the sweet taste receptor T1R2/T1R3 based on the taste response,

wherein the taste-related molecule is selected from GLUTs, SGLTs, and Kir6.1/SUR1 complex; and

wherein the inhibitors are selected from lactisole, gymnemic acid, phlorizin, phloretin, fasentin, STF31, WZB117, BAY-876, cytochalasin B, sotagliflozin, ipragliflozin, empagliflozin, canagliflozin, dapagliflozin, sergliflozin, tofogliflozin, and luseogliflozin.