CLAIMS

1. A method of producing a thickened carbonated beverage packed in a container, the method comprising:

dissolving a first thickening agent which is soluble in water having a temperature of 0 to 35°C in water having a temperature of 0 to 35°C equal to or higher than a temperature at which the first thickening agent can dissolve, thereby obtaining an aqueous solution containing the first thickening agent and having a temperature of 0 to 35°C, wherein the aqueous solution containing the first thickening agent has a viscosity of 20 to 150 [mPa·s] when measured by an E-type viscometer according to JIS Z8803: 2011 under conditions of a temperature of 20°C and a shear rate of 50/s;

mixing the aqueous solution containing the first thickening agent and having a temperature of 0 to 35°C with a second thickening agent which is insoluble in water in a temperature range of 0 to 35°C but soluble in water at a temperature of 60°C or more to obtain a stock liquid in which the second thickening agent is dispersed in the aqueous solution, wherein the stock liquid has a viscosity of 20 to 150 [mPa·s] when measured by an E-type viscometer according to JIS Z8803: 2011 under conditions of a temperature of 20°C and a shear rate of 50/s;

dissolving carbon dioxide gas in the stock liquid to obtain a carbonated aqueous solution;

filling a container with the carbonated aqueous solution and sealing the container to obtain the carbonated aqueous solution packed in the container; and

heating the carbonated aqueous solution packed in the container such that the carbonated aqueous solution has a temperature of 60°C or more to dissolve the second thickening agent in the carbonated aqueous solution.

2. The method according to claim 1, wherein:

the first thickening agent is at least one selected from the group consisting of welan gum, guar gum, cold-water-soluble type of iota carrageenan, lambda carrageenan, xanthan gum, cold-water-soluble type of tamarind seed gum, tara gum, and psyllium seed gum; and

the second thickening agent is at least one selected from the group consisting of locust bean gum, heat-soluble type of

iota carrageenan, native gellan gum, low-methoxyl pectin, and heat-soluble type of tamarind seed gum.

3. The method according to claim 1 or 2, wherein the stock liquid further includes an additive.

4. The method according to any one of claims 1 to 3, wherein the stock liquid has a pH of 3.5 or more and less than 4.6.

5. The method according to any one of claims 1 to 4, wherein the dissolving the carbon dioxide gas in the stock liquid is performed cooling the stock liquid to a temperature of 5°C or less.

6. The method according to any one of claims 1 to 5, wherein the heating is performed by heating the carbonated aqueous solution packed in the container for 1 to 40 minutes such that the carbonated aqueous solution has a temperature of 80 to 110°C.

7. The method according to any one of claims 1 to 6, wherein all liquids containing the second thickening agent are maintained at a temperature of less than 60°C in all steps prior to the heating.

8. The method according to any one of claims 1 to 7, wherein all liquids containing the second thickening agent are maintained at a temperature of 0 or more and less than 60°C in all steps prior to the heating.

9. The method according to any one of claims 1 to 8, wherein all liquids containing the second thickening agent are maintained at a temperature of 0 to 35°C in all steps prior to the heating.