CLAIMS:

1. An unfermented beer-flavored malt beverage having a pH lower than 4.0 comprising a wort, a pH adjuster, and a seasoning ingredient, wherein the seasoning ingredient is selected from ~~the~~ a combination selected from the group consisting of a combination of glutamic acid at a concentration of 25 to 70 mg/L and succinic acid at a concentration of 55 to 120 mg/L, a combination of glutamic acid at a concentration of 25 to 50 mg/L and alanine at a concentration of 80 to 750 mg/L, a combination of glutamic acid at a concentration of 25 to 50 mg/L and glycine at a concentration of 30 to 160 mg/L, and a combination of succinic acid at a concentration of 25 to 65 mg/L and alanine at a concentration of 80 to 550 mg/L; and wherein ~~the sourness of~~ caused by the pH adjuster is reduced or eased by the seasoning ingredient.

2. The beverage according to claim 1, wherein the pH adjusted is one, two or more organic and/or inorganic acids having a pKa of 2 to 4.

3. The beverage according to claim 1, wherein the wort is obtained by mashing a mixture comprising malt grist and water.

4. The beverage according to claim 1, wherein the seasoning ingredient is the combination of glutamic acid and succinic acid.

~~5. The beverage according to claim 4, wherein the beverage has glutamic acid at a concentration of 25 to 70 mg/L and succinic acid at a concentration of 55 to 120 mg/L.~~

~~6.~~5. The beverage according to claim 1, wherein the seasoning ingredient is the combination of glutamic acid and alanine.

~~7. The beverage according to claim 6, wherein the beverage has glutamic acid at a concentration of 25 to 50 mg/L and alanine at a concentration of 80 to 750 mg/L.~~

~~8.~~6. The beverage according to claim 1, wherein the seasoning ingredient is the combination of glutamic acid and glycine.

~~9. The beverage according to claim 8, wherein the beverage has glutamic acid at a concentration of 25 to 50 mg/L and glycine at a concentration of 30 to 160 mg/L.~~

~~10.~~7. The beverage according to claim 1, wherein the seasoning ingredient is the combination of succinic acid and alanine.

~~11. The beverage according to claim 10, wherein the beverage has succinic acid at a concentration of 25 to 65 mg/L and alanine at a concentration of 80 to 550 mg/L.~~

~~12.~~8. A method for producing an unfermented beer-flavored malt beverage having a pH lower than 4.0, comprising adding to a wort, a pH adjuster and a seasoning ingredient, wherein the seasoning ingredient is a combination selected from the group consisting of a combination of glutamic acid or a salt thereof at a concentration of 25 to 70 mg/L and succinic acid or a salt thereof at a concentration of 55 to 120 mg/L, a combination of glutamic acid or a salt thereof at a concentration of 25 to 50 mg/L and alanine at a concentration of 80 to 750 mg/L, and a combination of glutamic acid or a salt thereof at a concentration of 25 to 50 mg/L and glycine or a salt thereof at a concentration of 30 to 160 mg/L, and a combination of succinic acid or a salt thereof at a concentration of 25 to 65 mg/L and alanine or a salt thereof at a concentration of 80 to 550 mg/L ~~to a wort,~~; and wherein ~~and the~~ sourness ~~of~~ caused by the pH adjuster is reduced or eased by the seasoning ingredient.