CLAIMS

1. A neutral or basic amino acid for use in suppressing reaction between collagen peptide and acidic polysaccharide in a food or drink,

wherein a weight average molecular weight of the collagen peptide is 4000 to 6000 Da and

the acidic polysaccharide is a polysaccharide including uronic acid or ester sulfate.

2. A neutral or basic amino acid for use in suppressing white turbidity in a jelly-like food including collagen peptide and acidic polysaccharide,

wherein a weight average molecular weight of the collagen peptide is 4000 to 6000 Da and

the acidic polysaccharide is a polysaccharide including uronic acid or ester sulfate.

3. The neutral or basic amino acid according to claim 1 or 2, wherein improvement of transparency and/or suppression of occurrence of precipitation in a jelly-like food is provided.

4. The neutral or basic amino acid according to any one of claims 1 to 3, wherein the collagen peptide and the acidic polysaccharide are under an acidic condition of pH 5.5 or lower.

5. The neutral or basic amino acid according to any one of claims 1 to 4, wherein the neutral or basic amino acid is one or more selected from the group consisting of glutamine, serine, alanine, proline, histidine and arginine.

6. The neutral or basic amino acid according to claim 5, wherein the neutral or basic amino acid is arginine.

7. The neutral or basic amino acid according to any one of claims 1 to 6, wherein the acidic polysaccharide is κ-carrageenan.

8. An acidic jelly-like food having a pH of 5.5 or lower, comprising a collagen peptide having a weight average molecular weight of 4000 to 6000 Da and the neutral or basic amino acid according to any one of claims 1 to 7.

9. The jelly-like food according to claim 8, wherein the acidic polysaccharide is κ-carrageenan.

10. A method for producing the jelly-like food according to claim 8 or 9, comprising adding water to a collagen peptide having a weight average molecular weight of 4000 to 6000 Da, an acidic polysaccharide, and a neutral or basic amino acid, followed by mixing, dissolving and gelating.

11. Use of a neutral or basic amino acid for suppressing a reaction between collagen peptide and acidic polysaccharide in a food or drink,

wherein a weight average molecular weight of the collagen peptide is 4000 to 6000 Da and

the acidic polysaccharide is a polysaccharide including uronic acid or ester sulfate.

12. Use of a neutral or basic amino acid for suppressing white turbidity in a jelly-like food including collagen peptide and acidic polysaccharide in a food or drink,

wherein a weight average molecular weight of the collagen peptide is 4000 to 6000 Da and

the acidic polysaccharide is a polysaccharide including uronic acid or ester sulfate.

13. The use according to claim 11 or 12, wherein improvement of transparency and/or suppression of occurrence of precipitation in a jelly-like food is provided.

14. The use according to any one of claims 11 to 13, wherein the collagen peptide and the acidic polysaccharide are under an acidic condition of pH 5.5 or lower.

15. The use according to any one of claims 11 to 14, wherein the neutral or basic amino acid is one or more selected from the group consisting of glutamine, serine, alanine, proline, histidine and arginine.

16. The use according to claim 5, wherein the neutral or basic amino acid is arginine.

17. The use according to any one of claims 11 to 16, wherein the acidic polysaccharide is κ-carrageenan.