Summary

Problems to be solved by the disclosure

[0004] However, the technique disclosed in Patent Literature 1 is expressed by the content ratio of the hydrophobic aroma component and the hydrophilic aroma component, and still has a problem in that it is necessary to consider both the flavor tone and the effervescence. Moreover, the technique disclosed in Patent Literature 2 does not focus on the effervescence of the flavor component itself.

Means for solution of the problems

[0005] Therefore, with the aim of providing a carbonated beverage capable of suppressing the spurting and spillage of the carbonated beverage during production and opening, the present inventors paid attention to the action of flavor components on foam during intensive studies, and also paid attention to the physical property values of flavor components related to this action. Thus, the present disclosure has been completed.

Specifically, the present disclosure provides a carbonated beverage containing 1 ppm to 160 ppm of a flavor component having a LogP of 2.8 to 8 and a flavor composition containing a flavor component having a LogP of 2.8 to 8, and also provides a method for suppressing effervescence of carbonated beverages, including the step of adjusting the content of a flavor component having a LogP of 2.8 to 8 in the carbonated beverage to 1 ppm to 160 ppm.

Advantageous Effects of Disclosure

[0006] The present disclosure provides a carbonated beverage whose spurting and spillage are suppressed during production and opening, a flavor composition for carbonated beverages that suppresses spurting and spillage, and a technique capable of suppressing spurting and spillage.

[0006a] In an aspect of the present disclosure, there is provided a method of suppressing effervescence of a carbonated beverage, comprising the step of adjusting a content of a flavor component having a LogP of 2.8 to 8 in the carbonated beverage to 1 ppm to 160 ppm, wherein the flavor component is at least one selected from benzyl benzoate, isoamyl

benzoate, benzyl phenyl acetate, benzyl salicylate, octanol, nonanol, decanol, menthyl 3-hydroxybutyrate, ethyl myristate, methyl myristate, and ethyl palmitate.

Description of Embodiments

[0007] The present invention is described below.

The LogP of the flavor component used in the present invention can be calculated based on, for example, "United States Environmental Protection Agency ver. 4.11".

What is claimed is:

1. A method of suppressing effervescence of a carbonated beverage, comprising the step of adjusting a content of a flavor component having a LogP of 2.8 to 8 in the carbonated beverage to 1 ppm to 160 ppm, wherein the flavor component is at least one selected from benzyl benzoate, isoamyl benzoate, benzyl phenyl acetate, benzyl salicylate, octanol, nonanol, decanol, menthyl 3-hydroxybutyrate, ethyl myristate, methyl myristate, and ethyl palmitate.