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.

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 claim 1 or 2, wherein the ingredient (a) is a non-calorie sweetener.~~

~~4. The food or beverage according to claim 3, wherein the non-calorie sweetener is selected from non-calorie hexoses, pentoses, tetroses, polysaccharides, a terminal sugar of which is aldose or ketose, sugar alcohols, and combinations thereof.~~

~~5. The food or beverage according to claim 4, wherein the non-calorie sweetener is selected from erythritol, D-allulose, sorbitol, D-xylose, xylitol, D-ribose, D-tagatose, and combinations thereof.~~

~~6. The food or beverage according to claim 1 or 2, wherein the ingredient (a) is a calorie sweetener.~~

~~7. The food or beverage according to claim 5, wherein the calorie sweetener is selected from sucrose, glucose, fructose, and combinations thereof.~~

~~8~~3. The food or beverage according to any one of claims 1 to ~~7~~2, wherein the ingredient (c) is selected from rebaudioside D, rebaudioside M, ~~neohesperidin dihydrochalcone, glycyrrhizin,~~ thaumatin, ~~monellin,~~ a mogroside~~, rubusoside, curculin, mabinlin, brazzein, pentadin, phyllodulcin, hernandulcin, miraculin, a sweet component contained in *Siraitia grosvenorii* plant, a sweet component contained in *Glycyrrhiza glabra* plant, a sweet component contained in *Rubus suavissimus S. Lee* plant, a sweet component contained in *Hydrangea macrophylla var. thunbergii* plant, a sweet component contained in *Sclerochiton ilicifolius* plant, a sweet component contained in *Thaumataococcus daniellii Benth* plant, a sweet component contained in *Dioscoreophyllum volkensii* plant, a sweet component contained in *Curculigo latifolia* plant, a sweet component contained in *Richadella dulcifica* plant, a sweet component contained in *Pentadiplandra brazzeana* plant, a sweet component contained in *Capparis masaikai* plant, a sweet component contained in *Lippia dulcis* plant, and derivatives thereof~~, and combinations thereof.

~~9~~4. The food or beverage according to any one of claims 1 to ~~5 and 8~~3, wherein the total energy thereof is 0 to 5 Kcal/100 ml.

~~10~~5. The food or beverage according to any one of claims 1~~, 2, and 6~~ to ~~8~~3, wherein the total energy TE thereof is $0 < TE \leq 24$ Kcal/100 ml.

~~11~~6. The food or beverage according to any one of claims 1 to ~~10~~5, wherein the amount ratio between the ingredient (c) and the ingredient (a) is 1:100000 to 1:5.

~~12~~7. The food or beverage according to any one of claims 1 to ~~10~~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.

~~13~~8. The food or beverage according to any one of claims 1 to ~~12~~7, wherein ~~the ingredient (a) comprises at least one sweet substance selected from glucose, sucrose, fructose, erythritol, D-allulose, sorbitol, D-xylose, xylitol, D-tagatose, and D-ribose; and~~ the ingredient (c) comprises at least one sweet substance selected from rebaudioside D, rebaudioside M, and mogroside V.

~~14~~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,

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.

~~15. The method according to claim 14, wherein the taste-related molecule is selected from GLUTs, SGLTs, and Kir6.1/SUR1 complex; and 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.~~