[1] A food or beverage comprising 3,7-dimethyl-2-methylene-6-octen-1-ol.

[2] The food or beverage according to the above [1], which is an acidic beverage.

[3] The food or beverage according to the above [1] or [2], wherein the 3,7-dimethyl-2-methylene-6-octen-1-ol is contained at 1 ppb to 1000 ppm (concentration).

[4] Use of 3,7-dimethyl-2-methylene-6-octen-1-ol as a flavoring substance in a food or beverage.

[5] The use according to the above [4], wherein the food or beverage is an acidic beverage.

[6] The use according to the above [4] or [5], wherein the 3,7-dimethyl-2-methylene-6-octen-1-ol is contained at 1 ppb to 1,000 ppm (concentration).

[7] A food flavoring composition comprising 3,7-dimethyl-2-methylene-6-octen-1-ol.

Summary

In one aspect of the present disclosure, there is provided a food or beverage comprising 3,7-dimethyl-2-methylene-6-octen-1-ol.

In another aspect of the present disclosure, there is provided a use of 3,7-dimethyl-2-methylene-6-octen-1-ol as a flavoring substance in a food or beverage.

In a further aspect of the present disclosure, there is provided a food flavoring composition comprising 3,7-dimethyl-2-methylene-6-octen-1-ol.

Description of Embodiments

3,7-Dimethyl-2-methylene-6-octen-1-ol and the food flavoring composition of the present invention can be directly added to foods and beverages to impart or enhance a flavor, or also can be mixed with other ingredients. The other flavoring ingredients that can be mixed include various kinds of ingredients commonly used in this field, such as synthetic flavors, natural flavors, natural essential oils, and plant extracts, and are, for example, natural essential oils, natural flavors, synthetic flavors and so on described in "Official Gazette of Japan Patent Office, Collection of Well-known Prior Arts (Flavor

and/or Fragrance), Chapter II Food Flavor, pp. 88-131, issued on January 14, 2000".

In addition, as 3,7-dimethyl-2-methylene-6-octen-1-ol, there are (3R) and (3S) optically active isomers and a racemate, any of which can be used in the present invention.

The content of 3,7-dimethyl-2-methylene-6-octen-1-ol in the food flavoring composition of the present invention varies depending on other flavoring ingredients mixed and cannot be mentioned unconditionally, but may be usually at a concentration range of 0.0001% to 50%, preferably 0.001% to 10%, and more preferably 0.01% to 5%