

## ABSTRACT

MILK-FLAVOR-ENHANCED LIPID, AND METHOD FOR ENHANCING MILK  
FLAVOR IN FOOD AND BEVERAGE PRODUCTS

Provided is a milk-flavor-enhanced lipid in which milk  
5 flavor has been enhanced by minimizing deteriorated flavors  
and imparting a rich aftertaste, without the product  
undergoing a complicated process. Also provided is a method  
for enhancing milk flavor in food and beverage products by  
using the milk-flavor-enhanced lipid. Where the weight  
10 ratio of the total content of  $\delta$ -lactones with respect to  
the total content of methyl ketones is a defined amount,  
the total content of  $\delta$ -lactones is no less than a defined  
amount, and milk fat is contained, a milk-flavor-enhanced  
lipid can be obtained.