

Title of Invention:

FLAVOR COMPOSITION AND FOOD AND BEVERAGE

Abstract

- 5    Provided are: a method for covering up (masking) a component with an offensive taste or odor without affecting the flavor of a food or beverage; a flavor composition; and a food and beverage. Masking of a component with an offensive taste or odor generated from an unsaturated fatty acid using a specific flavor component without impairing the flavor of a food or beverage.

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[No Available Figure]