

BEER-TASTE BEVERAGE, METHOD FOR PRODUCING BEER-TASTE BEVERAGE, AND
METHOD FOR IMPROVING AROMA OF BEER-TASTE BEVERAGE

ABSTRACT

An object of the present invention is to provide a beer-taste beverage in which oxidized
5 soy sauce odor is reduced, a method for producing the beer-taste beverage, and a method for
improving aroma of the beer-taste beverage. The beer-taste beverage according to the present
invention has an a^* value in an $L^*a^*b^*$ color system of 1.0 or more, and an acetate ester content
of 2.0 mg/L or more. The method for producing the beer-taste beverage according to the
present invention includes producing the beverage so that the a^* value in the $L^*a^*b^*$ color
10 system is 1.0 or more and the acetate ester content is 2.0 mg/L or more. The method for
improving the aroma of the beer-taste beverage according to the present invention is a method
for improving the aroma of the beer-taste beverage wherein the beer-taste beverage is prepared
so that the a^* value in the $L^*a^*b^*$ color system is 1.0 or more and the acetate ester content is 2.0
mg/L or more.

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Fig. 1