CLAIMS

1. A beer-taste beverage comprising a saponin and a colorant.

2. The beer-taste beverage as recited in claim 1, wherein the colorant is a caramel color.

3. The beer-taste beverage as recited in claim 1 or 2, wherein the saponin content is at least 1 mg/L but not greater than 50 mg/L.

4. The beer-taste beverage as recited in any one of claims 1 to 3, wherein the saponin content is at least 1 mg/L but not greater than 20 mg/L.

5. The beer-taste beverage as recited in any one of claims 1 to 4, wherein the saponin content is at least 2 mg/L but not greater than 20 mg/L.

6. The beer-taste beverage as recited in any one of claims 1 to 4, wherein the saponin content is at least 1 mg/L but not greater than 8 mg/L.

7. The beer-taste beverage as recited in any one of claims 1 to 6, wherein the saponin content is at least 2 mg/L but not greater than 7 mg/L.

8. The beer-taste beverage as recited in any one of claims 1 to 7, wherein the colorant content is at least 10 mg/L but not greater than 20,000 mg/L.

9. The beer-taste beverage as recited in any one of claims 1 to 8, wherein the colorant content is at least 100 mg/L but not greater than 2,000 mg/L.

10. The beer-taste beverage as recited in any one of claims 1 to 9, wherein the colorant content is at least 100 mg/L but not greater than 1,000 mg/L.

11. The beer-taste beverage as recited in any one of claims 1 to 10, which contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 1 but not greater than 400.

12. The beer-taste beverage as recited in any one of claims 1 to 11, which contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 2 but not greater than 37.

13. The beer-taste beverage as recited in any one of claims 1 to 12, wherein the

saponin is quillaja saponin.

14. The beer-taste beverage as recited in any one of claims 1 to 13, wherein the calorie content is at least 1 kcal/100 mL but not greater than 8 kcal/100 mL.

15. The beer-taste beverage as recited in any one of claims 1 to 14, wherein the amount of saccharides is at least 0.2 g/100 mL but not greater than 2 g/100 mL.

16. The beer-taste beverage as recited in any one of claims 1 to 15, wherein the total amount of extract components is at least 0.2 wt% but not greater than 2.1 wt%.

17. The beer-taste beverage as recited in any one of claims 1 to 16, which is a non-alcoholic, beer-taste beverage.

18. The beer-taste beverage as recited in claim 17, wherein the non-alcoholic, beer-taste beverage is a non-fermented, beer-taste beverage.

19. The beer-taste beverage as recited in any one of claims 1 to 18, wherein the percentage of malt use is not greater than 50%.

20. The beer-taste beverage as recited in any one of claims 1 to 19, which does not use malt as an ingredient.

21. The beer-taste beverage as recited in any one of claims 1 to 20, which does not use any ingredient derived from *mugi* such as malt.

22. A method of whitening the foam of a colorant-containing, beer-taste beverage, which comprises incorporating a saponin in the beverage.

Claims

1. A beer-taste beverage comprising a saponin and a colorant, wherein the saponin content is at least 1 mg/L but not greater than 8 mg/L.

2. The beer-taste beverage as recited in claim 1, wherein the colorant is a caramel color.

3. The beer-taste beverage as recited in claims 1 or 2, wherein the saponin content is at least 2 mg/L but not greater than 7 mg/L.

4. The beer-taste beverage as recited in any one of claims 1 to 3, wherein the colorant content is at least 10 mg/L but not greater than 20,000 mg/L.

5. The beer-taste beverage as recited in any one of claims 1 to 4, wherein the colorant content is at least 100 mg/L but not greater than 2,000 mg/L.

6. The beer-taste beverage as recited in any one of claims 1 to 5, wherein the colorant content is at least 100 mg/L but not greater than 1,000 mg/L.

7. The beer-taste beverage as recited in any one of claims 1 to 6, which contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 1 but not greater than 400.

8. The beer-taste beverage as recited in any one of claims 1 to 7, which contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 2 but not greater than 37.

9. The beer-taste beverage as recited in any one of claims 1 to 8, wherein the saponin is quillaja saponin.

10. The beer-taste beverage as recited in any one of claims 1 to 9, wherein the calorie content is at least 1 kcal/100 mL but not greater than 8 kcal/100 mL.

11. The beer-taste beverage as recited in any one of claims 1 to 10, wherein the amount of saccharides is at least 0.2 g/100 mL but not greater than 2 g/100 mL.

12. The beer-taste beverage as recited in any one of claims 1 to 11, wherein the

total amount of extract components is at least 0.2 wt% but not greater than 2.1 wt%.

13. The beer-taste beverage as recited in any one of claims 1 to 12, which is a non-alcoholic, beer-taste beverage.

14. The beer-taste beverage as recited in claim 13, wherein the non-alcoholic, beer-taste beverage is a non-fermented, beer-taste beverage.

15. The beer-taste beverage as recited in any one of claims 1 to 14, wherein the percentage of malt use is not greater than 50%.

16. The beer-taste beverage as recited in any one of claims 1 to 15, which does not use malt as an ingredient.

17. The beer-taste beverage as recited in any one of claims 1 to 16, which does not use any ingredient derived from *mugi* such as malt.

18. A method of whitening the foam of a colorant-containing, beer-taste beverage, which comprises incorporating a saponin in the beverage so that the saponin content in the beverage is at least 1 mg/L but not greater than 8 mg/L.

19. The method as recited in claim 18, wherein the colorant is a caramel color.

20. The method as recited in claim 18 or 19, which comprises incorporating the saponin in the beverage so that the saponin content in the beverage is at least 2 mg/L but not greater than 7 mg/L.

21. The method as recited in any one of claims 18 to 20, wherein the colorant content in the beverage is at least 10 mg/L but not greater than 20,000 mg/L.

22. The method as recited in any one of claims 18 to 21, wherein the colorant content is at least 100 mg/L but not greater than 2,000 mg/L.

23. The method as recited in any one of claims 18 to 22, wherein the colorant content is at least 100 mg/L but not greater than 1,000 mg/L.

24. The method as recited in any one of claims 18 to 23, wherein the beverage contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 1 but not greater than 400.

25. The method as recited in any one of claims 18 to 24, wherein the beverage contains the colorant in an amount that increases the chromaticity (EBC) of the beverage by at least 2 but not greater than 37.

26. The method as recited in any one of claims 18 to 25, wherein the saponin is quillaja saponin.

27. The method as recited in any one of claims 18 to 26, wherein the calorie content in the beverage is at least 1 kcal/100 mL but not greater than 8 kcal/100 mL.

28. The method as recited in any one of claims 18 to 27, wherein the amount of saccharides in the beverage is at least 0.2 g/100 mL but not greater than 2 g/100 mL.

29. The method as recited in any one of claims 18 to 28, wherein the total amount of extract components in the beverage is at least 0.2 wt% but not greater than 2.1 wt%.

30. The method as recited in any one of claims 18 to 29, wherein the beverage is a non-alcoholic, beer-taste beverage.

31. The method as recited in claim 30, wherein the non-alcoholic, beer-taste beverage is a non-fermented, beer-taste beverage.

32. The method as recited in any one of claims 18 to 31, wherein the percentage of malt use in the beverage is not greater than 50%.

33. The method as recited in any one of claims 18 to 32, wherein the beverage does not use malt as an ingredient.

34. The method as recited in any one of claims 18 to 33, wherein the beverage does not use any ingredient derived from *mugi* such as malt.