

ABSTRACT

In this application are disclosed glycopeptides and peptides which have a taste improving function, particularly a kokumi taste imparting function, more specifically such glycopeptides and peptides per se, a method for imparting the kokumi taste to foods or seasonings with the use of the glycopeptide(s) and/or the peptide(s), a method for improving foods in kokumi taste with the use of a seasoning containing the glycopeptide(s) and/or the peptide(s), and foods or seasonings to which the kokumi taste has been imparted by such a kokumi taste improving method. According to the present invention can be provided a food material which can be used for wider purposes and has a stronger effect of improving the taste, and which can impart a kokumi taste, that is, enhance the basic tastes and impart thickness, spread, continuity, unity, and the like, associated with the enhancement of the basic tastes.