[Summary of Invention]

[Technical Problem]

[0005]

A technique disclosed in Patent Document 1 is intended to bring the color and flavor of the fermented malt beverage close to color and flavor of lager type beer by controlling the chromaticity and the content of 3-deoxyglucosone within predetermined ranges (paragraph 0036 of Patent Document 1).

[0006]

The present inventors have studied production of the beer-taste beverage having red color rather than the color of the lager type beer as disclosed in Patent Document 1, and conducted tests on a large number of samples under various conditions such as raw materials. During the tests, the present inventors found a problem that the higher a degree of red color of the beer-taste beverage is, the stronger odor (brown odor) like oxidized soy sauce odor is felt, and this odor adversely affects an impression of the beer-taste beverage.

[0007]

Embodiments of the present invention seek to provide a beer-taste beverage in which an oxidized soy sauce odor may be reduced, a method for producing the beer-taste beverage, and a method for improving aroma of the beer-taste beverage.

[Solution to Problem]

[0008]

The above problems can be solved by the following means.

(1) A beer-taste beverage, wherein an a* value in an L*a*b* color system is 1.0 or more, and content of acetate ester is 2.0 mg/L or more.

(2) The beer-taste beverage according to the above (1), wherein the a* value is 8.0 or more.

[Advantageous Effects of Invention]

[0009]

The beer-taste beverage according to embodiments of the present invention is a beer-taste beverage in which the oxidized soy sauce odor may be reduced.

[0010]

By a method for producing the beer-taste beverage according to embodiments of the present invention, it is possible to produce the beer-taste beverage in which the oxidized soy sauce odor is reduced.

[0011]

By a method for improving aroma of the beer-taste beverage according to embodiments of the present invention, it is possible to reduce the oxidized soy sauce odor of the beer-taste beverage.

[Brief Description of Drawings]

[0012]

FIG. 1 is a flowchart illustrating a method for producing a beer-taste beverage according to an embodiment of the present invention.

[Description of Embodiments]

[0013]

Hereinafter, embodiments of a beer-taste beverage according to the present invention, a method for producing the beer-taste beverage, and a method for improving aroma of the beer-taste beverage will be described.

[0014]

[Beer-taste beverage]

The beer-taste beverage according to the present invention has an a* value in an L*a*b* color system equal to or more than a predetermined value and a content of acetate ester equal to or more than a predetermined value. Here, the beer-taste beverage means a beverage having a beer-like taste, that is, a beverage giving drinkers a feeling as if drinking beer. The beer-taste