

AGENT FOR IMPROVING AROMA INTENSITY AND/OR AROMA QUALITY

Technical Field

Abstract

The present invention provides an agent for enhancing
5 aroma intensity and/or aroma quality of a flavor
composition to be added to a food, drink, pharmaceutical
product, oral care product, or the like, the agent
comprising γ -aminobutyric acid and naringenin, as well as a
method for enhancing aroma intensity and/or aroma quality
10 of the flavor composition.

(No suitable figure)