# CLAIMS

[Claim 1] A beer-taste beverage, comprising a carbon dioxide-extracting product of a plant raw material comprising fruit peels of a citrus plant.

[Claim 2] The beer-taste beverage according to claim 1, wherein the plant raw material comprises one or more members selected from the group consisting of orange (*Citrus sinensis*) peels, grapefruit peels, yuzu (*Citrus junos*) peels, lemon peels, lime peels, *Mandarin* (*Citrus unshiu*) peels, daidai (*Citrus aurantium*) peels, kabosu (*Citrus sphaerocarpa)* peels, shequasar (*Citrus depressa*) peels, and Japanese kinkan peels.

[Claim 3] The beer-taste beverage according to claim 1 or 2, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product is 10% or less.

[Claim 4] The beer-taste beverage according to any one of claims 1 to 3, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product is 5% or less.

[Claim 5] The beer-taste beverage according to any one of claims 1 to 4, wherein the plant raw material comprises orange (*Citrus sinensis*) peels.

[Claim 6] The beer-taste beverage according to any one of claims 1 to 5, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product is 1000% or more.

[Claim 7] The beer-taste beverage according to any one of claims 1 to 6, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product is 1500% or more.

[Claim 8] The beer-taste beverage according to any one of claims 1 to 7,

wherein the mass ratio of a content of valencene to a content of nootkatone in the carbon dioxide-extracting product is 1000% or more.

[Claim 9] The beer-taste beverage according to any one of claims 1 to 8, wherein the content of valencene in the beer-taste beverage is 5 ppb or more.

[Claim 10] The beer-taste beverage according to any one of claims 1 to 9, wherein the mass ratio of a content of valencene to a content of nootkatone in the beer-taste beverage is 10% or more.

[Claim 11] A method for producing a beer-taste beverage, comprising

extracting step: extracting a plant extract from a plant raw material comprising fruit peels of a citrus plant with carbon dioxide as an extraction solvent,

separating step: separating the plant extract extracted in the extracting step from carbon dioxide, and

adding step: adding a carbon dioxide-extracting product obtained in the separating step during the production steps for a beer-taste beverage.

[Claim 12] The method for production according to claim 11, wherein the carbon dioxide density in the extracting step is from 200 to 1000 $kg/m^3$.

[Claim 13] The method for production according to claim 11 or 12, wherein the pressure of carbon dioxide in the extracting step is from 6 to 50 MPa.

[Claim 14] The method for production according to any one of claims 11 to 13, wherein the temperature in the separating step is 40°C or lower.

[Claim 15] The method for production according to any one of claims 11 to 14, wherein the temperature in the separating step is 20°C or lower.

[Claim 16] The method for production according to any one of claims 11 to 15,

wherein the plant raw material comprises one or more members selected from the group consisting of orange (*Citrus sinensis*) peels, grapefruit peels, yuzu (*Citrus junos*) peels, lemon peels, lime peels, *Mandarin* (*Citrus unshiu*) peels, daidai (*Citrus aurantium*) peels, kabosu (*Citrus sphaerocarpa)* peels, shequasar (*Citrus depressa*) peels, and Japanese kinkan peels.

[Claim 17] The method for production according to any one of claims 11 to 16, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 10% or less.

[Claim 18] The method for production according to any one of claims 11 to 17, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 5% or less.

[Claim 19] The method for production according to any one of claims 11 to 18, wherein the plant raw material comprises orange (*Citrus sinensis*) peels.

[Claim 20] The method for production according to any one of claims 11 to 19, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 1000% or more.

[Claim 21] The method for production according to any one of claims 11 to 20, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 1500% or more.

[Claim 22] The method for production according to any one of claims 11 to 21,

wherein the mass ratio of a content of valencene to a content of nootkatone in the carbon dioxide-extracting product obtained in the separating step is 1000% or more.

[Claim 23] A beer-taste beverage wherein a content of valencene is 5 ppb or more.

[Claim 24] A beer-taste beverage wherein a mass ratio of a content of valencene to a content of nootkatone is 10% or more.

# CLAIMS

[Claim 1]

A beer-taste beverage, comprising a carbon dioxide-extracting product of a plant raw material comprising fruit peels of a citrus plant comprising linalool in fruit peels, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product is 10% or less.

[Claim 2]

The beer-taste beverage according to claim 1, wherein the plant raw material comprises one or more members selected from the group consisting of orange (*Citrus sinensis*) peels, grapefruit peels, yuzu (*Citrus junos*) peels, lemon peels, lime peels, *Mandarin* (*Citrus unshiu*) peels, daidai (*Citrus aurantium*) peels, kabosu (*Citrus sphaerocarpa)* peels, shequasar (*Citrus depressa*) peels, and Japanese kinkan peels.

[Claim 3]

The beer-taste beverage according to claim 1 or 2, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product is 5% or less.

[Claim 4]

The beer-taste beverage according to any one of claims 1 to 3, wherein the plant raw material comprises orange (*Citrus sinensis*) peels.

[Claim 5]

The beer-taste beverage according to any one of claims 1 to 4, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product is 1000% or more.

[Claim 6]

The beer-taste beverage according to any one of claims 1 to 5, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product is 1500% or more.

[Claim 7]

The beer-taste beverage according to any one of claims 1 to 6, wherein the mass ratio of a content of valencene to a content of nootkatone in the carbon dioxide-extracting product is 1000% or more.

[Claim 8]

The beer-taste beverage according to any one of claims 1 to 7, wherein the content of valencene in the beer-taste beverage is 5 ppb or more.

[Claim 9]

The beer-taste beverage according to any one of claims 1 to 8, wherein the mass ratio of a content of valencene to a content of nootkatone in the beer-taste beverage is 10% or more.

[Claim 10]

A method for producing a beer-taste beverage, comprising

extracting step: extracting a plant extract from a plant raw material comprising fruit peels of a citrus plant comprising linalool in fruit peels with carbon dioxide as an extraction solvent,

separating step: separating the plant extract extracted in the extracting step from carbon dioxide, and

adding step: adding a carbon dioxide-extracting product obtained in the separating step during the production steps for a beer-taste beverage,

wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 10% or less.

[Claim 11]

The method for production according to claim 10, wherein the carbon dioxide density in the extracting step is from 200 to 1000 $kg/m^3$.

[Claim 12]

The method for production according to claim 10 or 11, wherein the pressure of carbon dioxide in the extracting step is from 6 to 50 MPa.

[Claim 13]

The method for production according to any one of claims 10 to 12, wherein the temperature in the separating step is 40°C or lower.

[Claim 14]

The method for production according to any one of claims 10 to 13, wherein the temperature in the separating step is 20°C or lower.

[Claim 15]

The method for production according to any one of claims 10 to 14, wherein the plant raw material comprises one or more members selected from the group consisting of orange (*Citrus sinensis*) peels, grapefruit peels, yuzu (*Citrus junos*) peels, lemon peels, lime peels, ~~*Mandarin (Citrus u*~~*nshiu*) peels, daidai (*Citrus aurantium*) peels, kabosu (*Citrus sphaerocarpa)* peels, shequasar (*Citrus depressa*) peels, and Japanese kinkan peels.

[Claim 16]

The method for production according to any one of claims 10 to 15, wherein the mass ratio of a content of linalool oxide to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 5% or less.

[Claim 17]

The method for production according to any one of claims 10 to 16, wherein the plant raw material comprises orange (*Citrus sinensis*) peels.

[Claim 18]

The method for production according to any one of claims 10 to 17, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 1000% or more.

[Claim 19]

The method for production according to any one of claims 10 to 18, wherein the mass ratio of a content of valencene to a content of linalool in the carbon dioxide-extracting product obtained in the separating step is 1500% or

more.

[Claim 20]

The method for production according to any one of claims 10 to 19, wherein the mass ratio of a content of valencene to a content of nootkatone in the carbon dioxide-extracting product obtained in the separating step is 1000% or more.