

FLAVOR COMPOSITION, AND FOOD AND BEVERAGE

Abstract

5 The purpose of the present invention is to provide a method for obscuring (masking) the odor of p-cresol using olfactory receptor antagonism without affecting the flavor of a food or beverage. The present invention uses a specific concentration of ambrettolide, isoambrettolide, pentalide, muscone, civetone, δ -2-decenolactone, cinnamic aldehyde, β -caryophyllene oxide, sclareolide, and ethyl maltol in a food or beverage.

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[No Suitable Figure]