

ABSTRACT

The present invention relates to a method in which, in order to use 2-acetyl-1-pyrroline as a flavor or fragrance material, 2-acetyl-1-pyrroline is stabilized for a long time, thereby enabling the characteristic odor of 2-acetyl-1-pyrroline to last. According to the present invention, 2-acetyl-1-pyrroline is used in combination with one or two types of edible oils selected from the group consisting of triesters (MCTs) of medium-chain fatty acids and glycerin and triacetin to stabilize 2-acetyl-1-pyrroline, thereby enabling the characteristic odor of 2-acetyl-1-pyrroline to last. Accordingly, the present invention can be suitably used as a flavor or fragrance material for a variety of products.