CLAIMS

1. A roasted coffee bean, wherein

a diluted solution with Brix of 0.1 of a hot-water extract solution of the roasted bean

comprises 1 ppb or more of linalool (A),

has a content ratio of linalool (A) to guaiacol (B) ((A)/(B)) of 0.05 or more, and

comprises 20 ppb or less of guaiacol (B).

2. The roasted coffee bean according to claim 1, wherein the diluted solution with Brix of 0.1 of the hot-water extract solution of the roasted bean comprises 17 ppb or less of guaiacol (B).

3. A coffee extract, wherein

a diluted solution thereof with Brix of 0.1

comprises 1 ppb or more of linalool (A),

has a content ratio of linalool (A) to guaiacol (B) ((A)/(B)) of 0.05 or more, and

comprises 20 ppb or less of guaiacol (B).

4. The coffee extract according to claim 3, wherein the diluted solution thereof with Brix of 0.1 comprises 17 ppb or less of guaiacol (B).

5. The coffee extract according to claim 3 or 4, having Brix of 10% or more.

6. A food or drink comprising the roasted coffee bean or the coffee extract according to any one of claims 1 to 5.

7. The food or drink according to claim 6, which is a coffee beverage, instant coffee, a coffee extract solution, or a coffee concentrate.

8. A method for roasting a coffee bean for a roasted coffee bean, wherein a diluted solution with Brix of 0.1 of a hot-water extract solution of the roasted coffee bean

comprises 1 ppb or more of linalool (A),

has a content ratio of linalool (A) to guaiacol (B) ((A)/(B)) of 0.05 or more, and comprises 20 ppb or less of guaiacol (B).

9. The roasting method for a roasted coffee bean according to claim 8, wherein the diluted solution with Brix of 0.1 of the hot-water extract solution of the roasted coffee bean comprises 17 ppb or less of guaiacol (B).

10. A method for producing the roasted coffee bean according to claim 1 or 2, comprising a step of treating a green coffee bean from Ethiopia with steam at a temperature of 120°C to 180°C for 1 minute to 30 minutes.

11. The method according to claim 10, wherein the steam is saturated steam or superheated steam.

12. A method for producing a coffee extract, comprising a step of obtaining a coffee extract from a roasted bean obtained by the method according to claim 10 or 11.

13. The production method according to claim 12, further comprising a step of concentrating the coffee extract.

14. The production method according to claim 12 or 13, further comprising a step of separating aroma from the coffee extract.

15. The production method according to claim 14, further comprising a step of adding the separated aroma component to the coffee extract.

16. The production method according to any one of claims 12 to 15, for producing the coffee extract according to any one of claims 3 to 5.