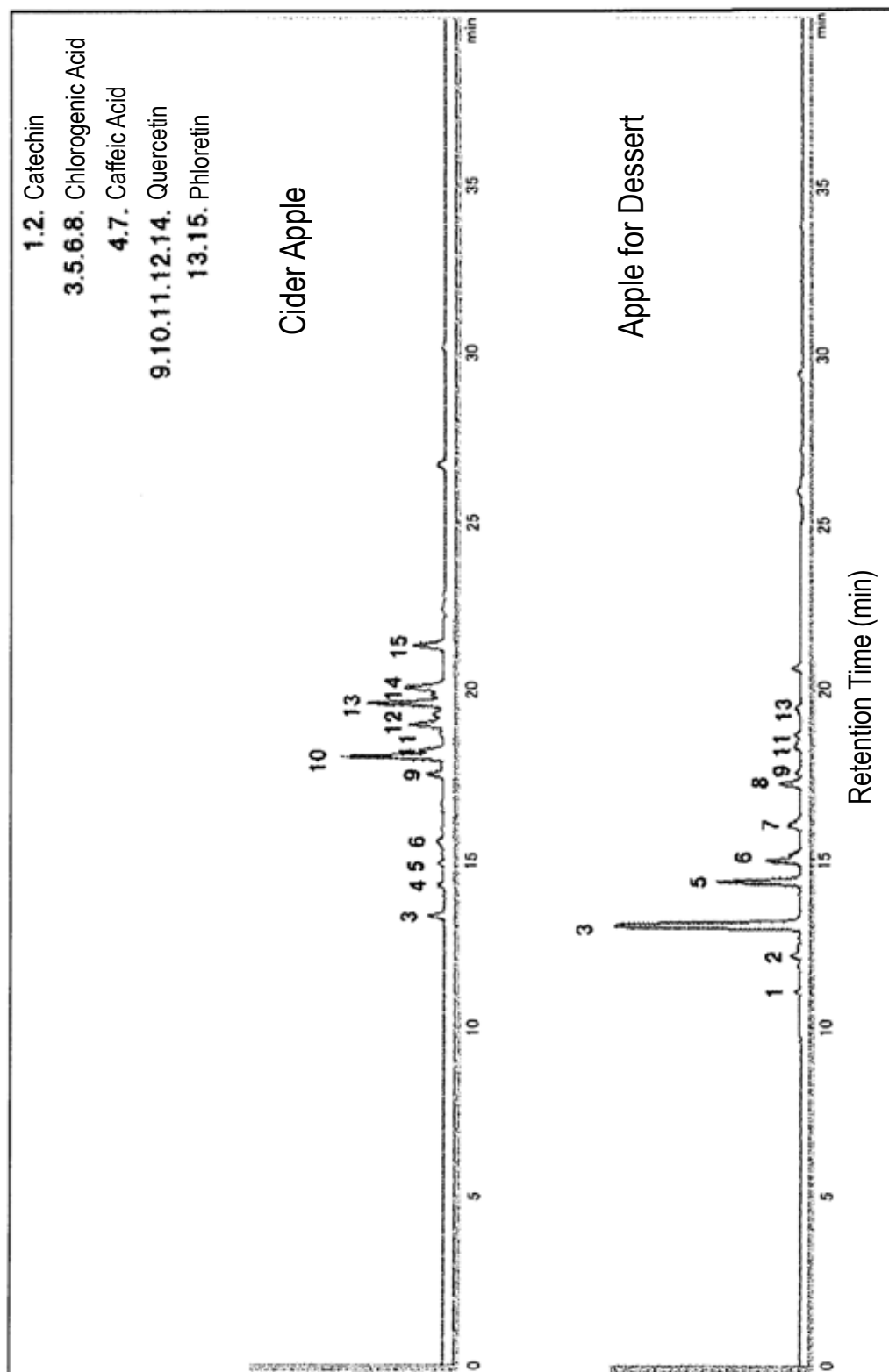


Abstract

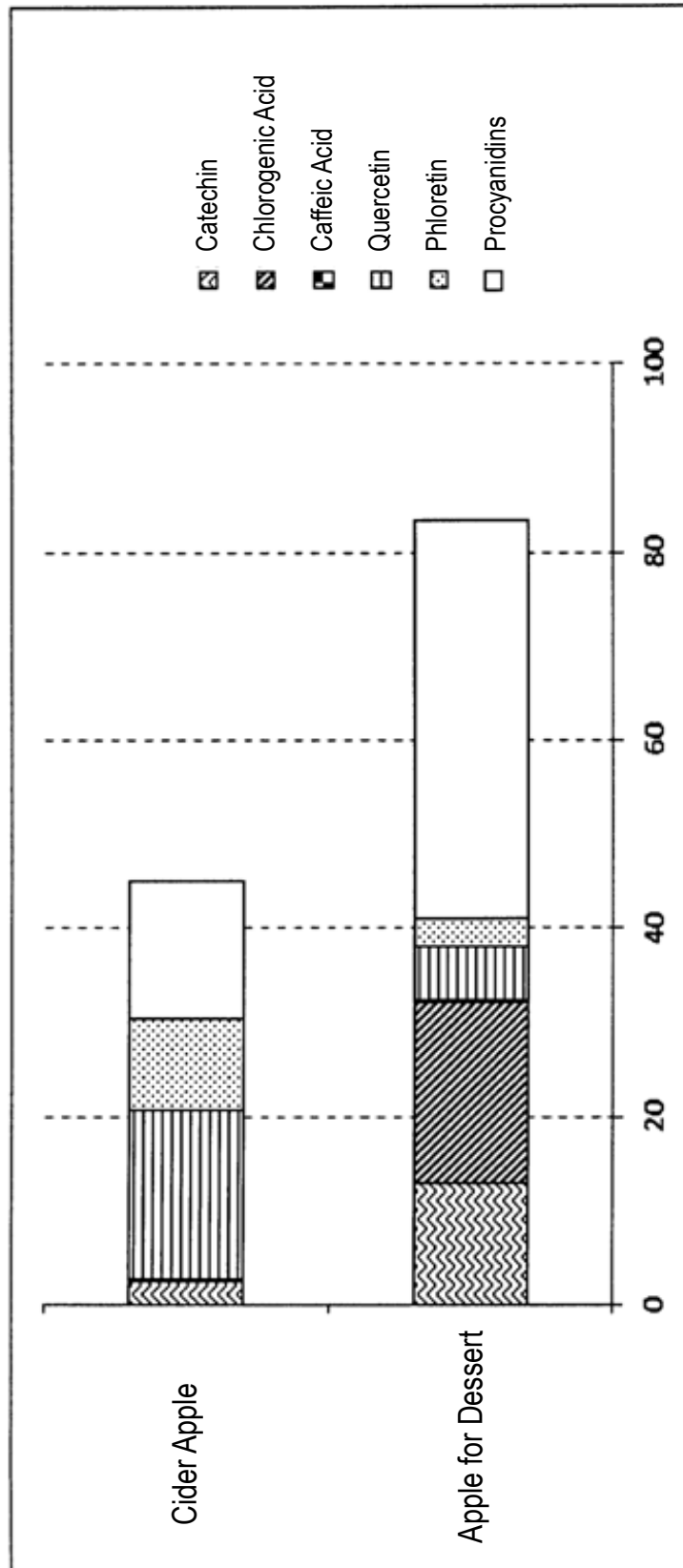
The present invention provides a flavor deterioration inhibitor capable of significantly suppressing the deterioration of taste due to causes such as light and/or heat.

- 5 The present invention is directed to a flavor deterioration inhibitor comprising an apple extract for cider or having an apple extract for cider as an active ingredient.

[FIG. 1]



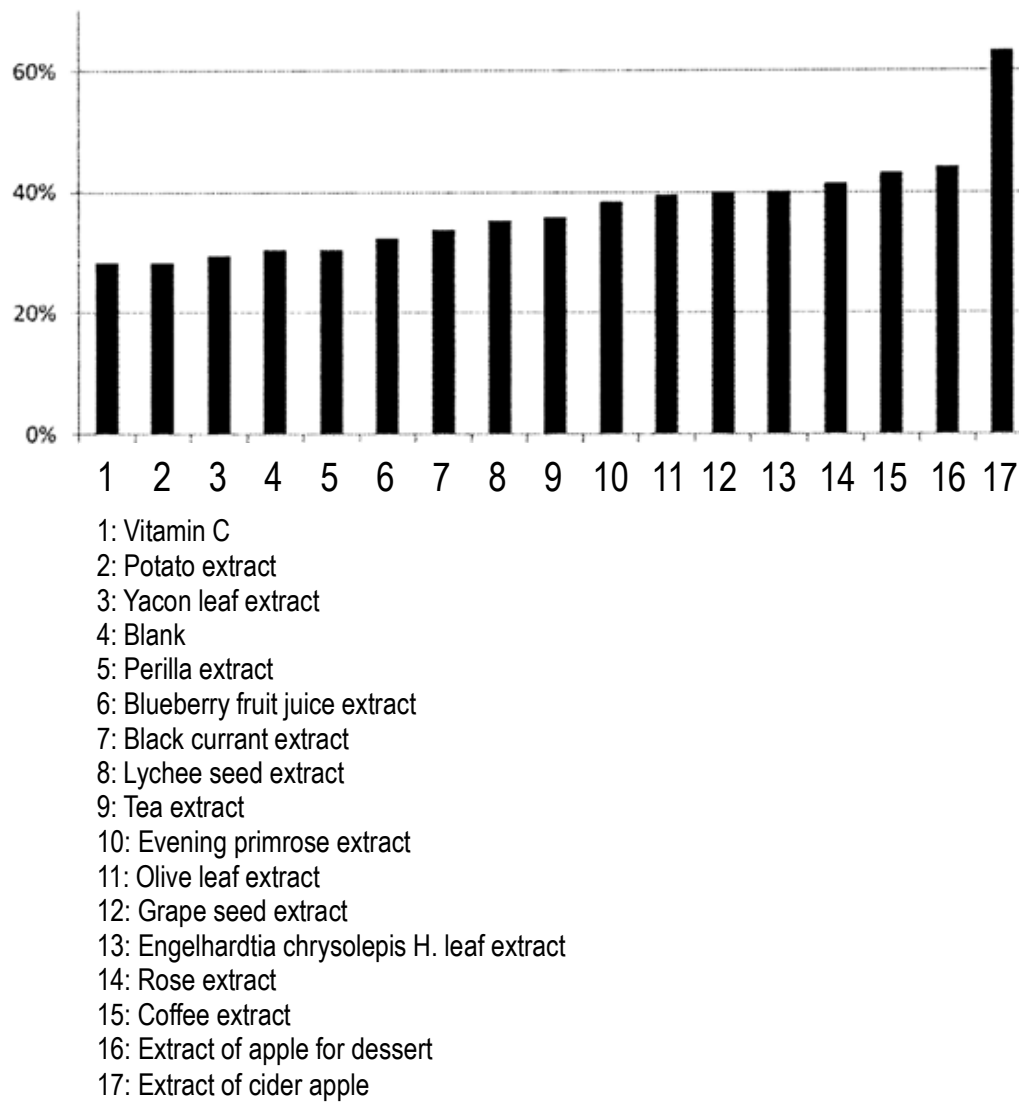
[FIG. 2]



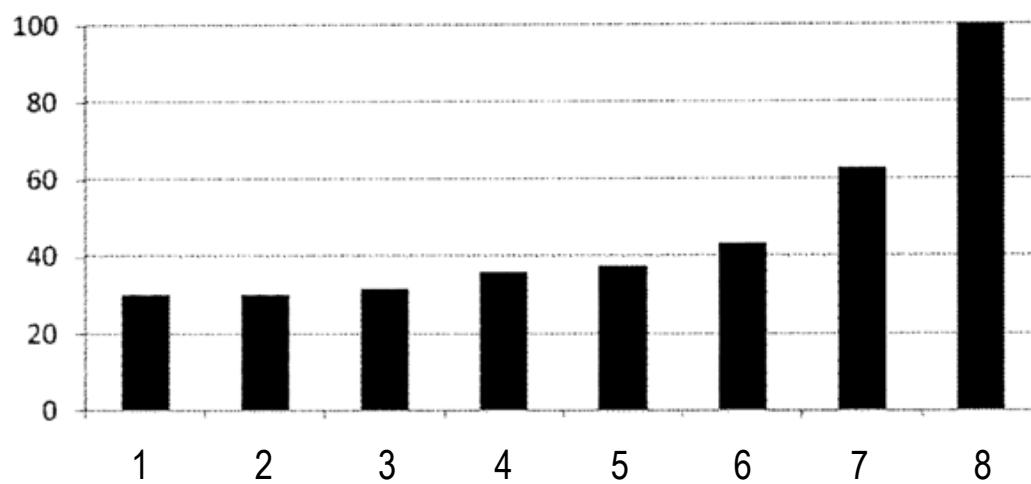
[FIG. 3]

		Total polyphenol [Folin-Ciocalteu] as chlorogenic acid	Procyanidins [Vanillin assay] as catechin
Example 1	Extract of cider apple	69.6%	14.5%
Comparative Example 1	Extract of apple for dessert	98.3%	42.5%

[FIG. 4]



[FIG. 5]



- 1: Not added
- 2: Catechin
- 3: Phloretin
- 4: Chlorogenic Acid
- 5: Caffeic Acid
- 6: Quercetin
- 7: Extract of cider apple
- 8: Not maltreated