Claims:

1. A method of making a clear beverage, which comprises a nanoemulsion of a liquid flavour oil in an aqueous phase, comprising the emulsification of the flavour oil into water in the presence of an emulsifier, which emulsifier consists of at least 5% by weight quillaja saponins, optionally containing at least one other emulsifier, characterised in that, prior to emulsification, the pH of the aqueous phase is adjusted to 4.0 maximum.

2. A method according to claim 1, in which the pH is adjusted by addition of food-approved acid.

3. A method according to claim 1, in which the proportion of quillaja saponins in the emulsifier is selected from 25, 50, 75 and 100%.

4. A flavoured clear beverage concentrate, preparable by a method according to claim 1.

5. A method of making a solid-form clear beverage concentrate, comprising adding a carrier to a concentrate according to claim 1 and spray-drying, the carrier comprising gum Arabic of molecular weight greater than 100 kDa.

6. A solid-form clear beverage concentrate, preparable by the method according to claim 5.

7. A clear beverage comprising a clear beverage base and a clear beverage concentrate according to claim 4.

8. A clear beverage comprising a clear beverage base and a dissolved solid-form clear beverage concentrate according to claim 6

Claims:

1. A method of making a clear beverage concentrate, which comprises a nanoemulsion of a liquid flavour oil in an aqueous phase, comprising the emulsification of the flavour oil into water in the presence of an emulsifier, which emulsifier consists of at least 5% by weight quillaja saponins, optionally containing at least one other emulsifier, characterised in that, prior to emulsification, the pH of the aqueous phase is adjusted to 4.0 maximum.

2. A method according to claim 1, in which the pH is adjusted by addition of food-approved acid.

3. A method according to claim 1, in which the proportion of quillaja saponins in the emulsifier is selected from 25, 50, 75 and 100%.

4. A flavoured clear beverage concentrate, preparable by a method according to claim 1.

5. A method of making a solid-form clear beverage concentrate, comprising adding a carrier to a concentrate according to claim 1 and spray-drying, the carrier comprising gum Arabic of molecular weight greater than 100 kDa.

6. A solid-form clear beverage concentrate, preparable by the method according to claim 5.

7. A clear beverage comprising a clear beverage base and a clear beverage concentrate according to claim 4.

8. A clear beverage comprising a clear beverage base and a dissolved solid-form clear beverage concentrate according to claim 6