

Abstract

Provided are a novel effervescent beverage having foam retention properties and a method for improving foam retention properties. The present invention provides an effervescent beverage: containing Reb.D and Reb.M, the Reb.D content being 60 to 600 ppm, the Reb.M content being 50 to 600 ppm, the total content of Reb.D and Reb.M being 110 to 700 ppm, and $(\text{Reb.D content})/(\text{Reb.M content})$ being 2.50 or less; and having a pH of 2.5 to 6.0.