CLAIMS

1. A method for preparing a storage-stable flavored composition, said method comprising:

(a) providing a flavored composition comprising a synthetic and/or natural flavor as a flavoring agent; and

(b) adding a lemon balm extract comprising rosmarinic acid to the flavored composition from step (a) to obtain a storage-stable, flavored composition.

2. A method for increasing the shelf life, reducing oxidation and/or reducing off notes of a flavored composition during storage, said method comprising:

(a) providing a citrus-flavored composition comprising a synthetic and/or natural flavor as a flavoring agent; and

(b) adding a lemon balm extract comprising rosmarinic acid to the flavored composition from step (a).

3. The method of any one of the preceding claims, wherein the composition is a liquid or semi-liquid composition.

4. The method of any one of the preceding claims, wherein the flavor comprises citral or a citral-derivative.

5. The method of any one of the preceding claims, wherein the flavor is a citrus flavor selected from one or more of lemon, orange, lime and grapefruit.

6. The method of any one of the preceding claims, wherein the composition has a preserved intensity of the flavor, a preserved freshness of the flavor and/or a preserved candy notes of the flavor in the composition, preferably the composition has a preserved intensity of citrus flavor, a preserved freshness of the citrus flavor and/or a preserved candy notes of the citrus flavor in the citrus-flavored composition.

7. The method of any one of the preceding claims, wherein the flavored composition is stored at a temperature of more than about 20 °C, such as a more than about 30°C, such as more than about 35°C, such as more than about 38°C and/or wherein the flavored composition is stored in dark conditions.

8. The method of any one of the preceding claims, wherein storage time is of more than about 4 weeks, such as more than about 5 weeks, more than about 6 weeks, more than about 7 weeks, more than about 8, 9, 10, 11, 12 weeks or at more than about 13 weeks.

9. The method of any one of the preceding claims, wherein the effective amount of lemon balm added to the flavored composition provides about 3 ppm weight percent and greater of rosmarinic acid, based on the total weight of the composition.

10. The method of any one of the preceding claims, wherein no color change is observed during or at the end of storage time or the color change is less than about 5% in respect of the color before storage.

11. The method of any one of the preceding claims, wherein the lemon balm extract is an extract obtained using one or more of the following solvents: water, alcoholic solvent and/or the lemon balm extract is obtained from aerial parts.

12. The method of any one of the preceding claims, wherein the lemon balm extract comprises rosmarinic acid and one or more of Isomelitric Acid, Syringic Acid, Caffeoyl tartaric acid, Caffeic acid, yunnaneic acid derivative, Sagerinic acid / caffeic acid tetramer, Luteolin-7-glucuronide, Salvianolic acid B, pulmitric acid B / sagecoumarin, Trihydroxycinnamic acid derivative.

13. The method of any one of the preceding claims, wherein the composition is selected from beverages, specially non-carbonated beverages.

14. Composition obtained according to the method of any one of the preceding claims.