CLAIMS

1. An emulsified flavor composition for alcoholic beverages, comprising:

(a) an oil-soluble component containing a flavor;

(b) a polyglycerol fatty acid ester whose 1% by weight aqueous solution has transmittance of 65% or higher at 600 nm; and

(c) lecithin which is not enzymatically modified,

provided that the composition does not comprise enzymatically modified lecithin.

2. The emulsified flavor composition for alcoholic beverages according to Claim 1, wherein (c) the lecithin is selected from the group consisting soybean lecithin, rapeseed lecithin, and sunflower lecithin.

3. The emulsified flavor composition for alcoholic beverages according to either one of Claims 1 and 2, wherein (b) the polyglycerol fatty acid ester is an ester of decaglycerol and a fatty acid selected from stearic acid, oleic acid or a combination thereof.

4. The emulsified flavor composition for alcoholic beverages according to any one of Claims 1 to 3, which comprises 20-135 parts by weight of (c) the lecithin to 100 parts by weight of (b) the polyglycerol fatty acid ester.

5. An alcoholic beverage comprising the emulsified flavor composition according to any one of Claims 1 to 4.

6. A concentrated syrup for alcoholic beverages comprising the emulsified flavor composition according to any one of Claims 1 to 4.

7. The concentrated syrup for alcoholic beverages according to Claim 6, wherein the alcohol concentration of the concentrated syrup for alcoholic beverages is 20% or higher by volume.

8. A method for producing an alcoholic beverage by diluting the concentrated syrup according to either one of Claims 6 and 7.