Claims

[Claim 1]

An oral composition comprising:

chicken extract; and

hydrolyzed collagen type II, the chicken extract containing histidine, carnosine, and anserine, wherein the amount of the histidine is 0.1 to 1 wt%, the amount of the carnosine is 0.01 to 0.3 wt%, and the amount of the anserine is 0.05 to 0.5 wt%,

and wherein

(i) the amount of the hydrolyzed collagen type II in the oral composition is 0.1 to 5 wt%, and/or

(ii) the hydrolyzed collagen type II is derived from chicken cartilage.

[Claim 2]

The oral composition according to claim 1,

wherein the hydrolyzed collagen type II is derived from chicken cartilage.

[Claim 3]

The oral composition according to claim 1 or 2,

wherein the hydrolyzed collagen type II has a weight average molecular weight of 3000 to 6000.

[Claim 4]

The oral composition according to any one of claims 1

to 3,

wherein the hydrolyzed collagen type II contains a low molecular weight peptide having a molecular weight of less than 3000 and a high molecular weight peptide having a molecular weight of 3000 or more.

[Claim 5]

The oral composition according to claim 4,

wherein the content ratio by weight of the low molecular weight peptide to the high molecular weight peptide (low molecular weight peptide/high molecular weight) is 85/15 to 97/3.

[Claim 6]

The oral composition according to any one of claims 1 to 5,

wherein the amount of the hydrolyzed collagen type II in the oral composition is 0.1 to 5 wt%.

[Claim 7]

The oral composition according to any one of claims 1 to 6,

wherein the oral composition is a beverage.

[Claim 8]

The oral composition according to any one of claims 1 to 7,

wherein the oral composition is at least one selected

from the group consisting of a composition for health and a composition for cosmetic use.

[Claim 9]

A method of improving the flavor of a composition containing chicken extract, the method comprising:

adding hydrolyzed collagen type II to a composition containing chicken extract, wherein

(i) the hydrolyzed collagen type II is added such that the amount of the hydrolyzed collagen type II in the composition is 0.1 to 5 wt%, and/or

(ii) the hydrolyzed collagen type II is derived from chicken cartilage.

[Claim 10]

The method according to claim 9,

wherein the chicken extract contains histidine, carnosine, and anserine, and the amount of the histidine is 0.1 to 1 wt%, the amount of carnosine is 0.01 to 0.3 wt%, and the amount of the anserine is 0.05 to 0.5 wt%.

[Claim 11]

The method according to claim 9 or 10,

wherein the hydrolyzed collagen type II is derived from chicken cartilage.

[Claim 12]

The method according to any one of claims 9 to 10,

wherein the hydrolyzed collagen type II has a weight average molecular weight of 3000 to 6000.

[Claim 13]

The method according to any one of claims 9 to 12,

wherein the hydrolyzed collagen type II contains a low molecular weight peptide having a molecular weight of less than 3000 and a high molecular weight peptide having a molecular weight of 3000 or more.

[Claim 14]

The method according to claim 13,

wherein the content ratio by weight of the low molecular weight peptide to the high molecular weight peptide (low molecular weight peptide / high molecular weight peptide) is 85/15 to 97/3.

[Claim 15]

The method according to any one of claims 9 to 14, wherein the hydrolyzed collagen type II is added such that the amount of the hydrolyzed collagen type II in the composition is 0.1 to 5 wt%.

[Claim 16]

Use of a hydrolyzed collagen type II for improving a flavor of chicken extract, wherein the hydrolyzed collagen

type II is derived from chicken cartilage.

[Claim 17]

The use according to claim 16, wherein the hydrolyzed collagen type II has a weight average molecular weight of 3000 to 6000.

[Claim 18]

The use according to claim 16 or 17,

wherein the hydrolyzed collagen type II contains a low molecular weight peptide having a molecular weight of less than 3000 and a high molecular weight peptide having a molecular weight of 3000 or more.

[Claim 19]

The use according to claim 18, wherein the content ratio by weight of the low molecular weight peptide to the high molecular weight peptide (low molecular weight peptide/high molecular weight peptide) is 85/15 to 97/3.

[Claim 20]

Use of hydrolyzed collagen type II for the production of a flavor improving agent for chicken extract, wherein the hydrolyzed collagen type II is derived from chicken cartilage,

the chicken extract contains histidine, carnosine, and anserine, and the amount of the histidine is 0.1 to 1 wt%, the amount of the carnosine is 0.01 to 0.3 wt%, and the

amount of the anserine is 0.05 to 0.5 wt%.

[Claim 21]

Use of hydrolyzed collagen type II for the production of an oral composition containing chicken extract, wherein the amount of the hydrolyzed collagen type II in the oral composition is 0.1 to 5 wt%,

the chicken extract contains histidine, carnosine, and anserine, and the amount of the histidine is 0.1 to 1 wt%, the amount of the carnosine is 0.01 to 0.3 wt%, and the amount of the anserine is 0.05 to 0.5 wt%.