CLAIMS

1. A flavor deterioration inhibitor comprising a solvent extract of a parsley leaf.

2. The flavor deterioration inhibitor according to claim 1, wherein the solvent extract is obtained by extraction with water, an organic solvent or a mixture thereof.

3. A food or drink, comprising the flavor deterioration inhibitor according to claim 1 or 2 in an amount of from 1 ppb by mass to 500 ppm by mass in terms of solid weight.

4. A method for inhibiting flavor deterioration of a food or drink, comprising adding the flavor deterioration inhibitor according to claim 1 or 2 in an amount of from 1 ppb by mass to 500 ppm by mass in terms of solid weight to a food or drink.

5. A flavor, comprising the flavor deterioration inhibitor according to claim 1 or 2 in an amount of from 1 ppm by mass to 50 mass% in terms of solid weight.

6. A method for inhibiting flavor deterioration of a flavor, comprising adding the flavor deterioration inhibitor according to claim 1 or 2 in an amount of from 1 ppm by mass to 50 mass% in terms of solid weight to a flavor or fragrance.

Claims

1. Use of a solvent extract of a parsley leaf as a flavor deterioration inhibitor.

2. The use according to claim 1, wherein the solvent extract is obtained by extraction with water, an organic solvent or a mixture thereof.

3. A food or drink, comprising the flavor deterioration inhibitor in an amount of from 1 ppb by mass to 500 ppm by mass in terms of solid weight, the flavor deterioration inhibitor comprises a solvent extract of a parsley leaf.

4. The food or drink according to claim 3, wherein the solvent extract is obtained by extraction with water, an organic solvent or a mixture thereof.

5. A method for inhibiting flavor deterioration of a food or drink, comprising adding the flavor deterioration inhibitor in an amount of from 1 ppb by mass to 500 ppm by mass in terms of solid weight to a food or drink, the flavor deterioration inhibitor comprises a solvent extract of a parsley leaf.

6. The method for inhibiting flavor deterioration of a food or drink according to claim 5, wherein the solvent extract is obtained by extraction with water, an organic solvent or a mixture thereof.

7. A method for inhibiting flavor deterioration of a flavor or fragrance, comprising adding the flavor deterioration inhibitor in an amount of from 1 ppm by mass to 50 mass% in terms of solid weight to a flavor or fragrance, the flavor deterioration inhibitor comprises a solvent extract of a parsley leaf.

8. The method for inhibiting flavor deterioration of a flavor or fragrance according to claim 7, wherein the solvent extract is obtained by extraction with water, an organic solvent or a mixture thereof.