

Description

Title of Invention: JELLY BEVERAGE

Technical Field

[0001] The present invention relates to a jelly beverage, specifically a jelly beverage containing multiple gelling agents, and potassium citrate and/or calcium citrate, a method for producing the jelly beverage, and the like.

Background Art

[0002] Various types of beverages have been developed and sold according to taste preferences of consumers until now. Examples include jelly beverages having unique texture. Various jelly beverages have been developed among jelly beverages to date, and jelly beverages having feels adjusted in combination of multiple gelling agents have also been disclosed. For example, Patent Literature 1 (Japanese Patent Laid-Open No. 2003-125715) discloses a drink jelly, comprising a gelling agent comprising xanthan gum, konjac corm extract, and/or locust bean gum; and gum materials derived from red algae, wherein the gel point is adjusted to 25 to 50°C.

[0003] Patent Literature 2 (Japanese Patent Laid-Open No. 2012-24081) discloses a container-packed jelly beverage, comprising: a jelly comprising glucomannan, locust bean gum, and carrageenan as gelling agents, wherein the jelly

is formed with a gelation accelerator, wherein the jelly comprises solid matters.

[0004] Patent Literature 3 (Japanese Patent Laid-Open No. 2021-23169) discloses a jelly beverage, comprising a liquid part and a jelly part that is gel-like and comprising casein, wherein the jelly beverage comprises locust bean gum, carrageenan, xanthan gum, and oil and fat, and comprises calcium or magnesium, and the content of casein is in the predetermined range.

Citation List

Patent Literature

[0005]

Patent Literature 1

Japanese Patent Laid-Open No. 2003-125715

Patent Literature 2

Japanese Patent Laid-Open No. 2012-24081

Patent Literature 3

Japanese Patent Laid-Open No. 2021-23169

Summary of Invention

Problem to be Solved by the Invention

[0006] The development of a novel jelly beverage has been awaited in the situation as described above.

Means for Solving the Problems

[0007] The present inventors have found that a jelly beverage having a good texture and a good smooth throat

feeling can be prepared with multiple gelling agents, and potassium citrate and/or calcium citrate. The present invention is based on such finding.

[0008] The present invention provides a jelly beverage shown below and a method for producing the jelly beverage.

[1]

A jelly beverage, comprising:

(A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac;

(B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; and

(C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate,

wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L.

[2]

The jelly beverage according to [1], comprising:

0.31 to 0.78 g/L potassium citrate; 0.1 to 1 g/L calcium citrate; or 0.31 to 0.78 g/L potassium citrate and 0.1 to 1 g/L calcium citrate.

[3]

The jelly beverage according to [1] or [2], wherein a chlorine content is 0 to 300 ppm.

[4]

The jelly beverage according to any one of [1] to [3], comprising (A) one or more gelling agents A selected from the group consisting of 0.7 to 2.6 g/L agar, 0.3 to 2.6 g/L carrageenan, and 1.6 to 2.6 g/L konjac.

[5]

The jelly beverage according to any one of [1] to [4], comprising (B) one or more gelling agents B selected from the group consisting of 0.7 to 2.4 g/L locust bean gum, 0.6 to 2.4 g/L xanthan gum, and 1 to 2.4 g/L gellan gum.

[6]

The jelly beverage according to any one of [1] to [5], comprising two or more gelling agents A.

[7]

The jelly beverage according to [6], wherein the total content of the two or more gelling agents A is 1 to 5 g/L.

[8]

The jelly beverage according to any one of [1] to [7], comprising two or more gelling agents B.

[9]

The jelly beverage according to [8], wherein the total content of the two or more gelling agents B is 1 to 4 g/L.

[10]

The jelly beverage according to any one of [1] to [9], wherein a pH is 3 to 4.8.

[11]

The jelly beverage according to any one of [1] to [10], comprising 25% or less fruit juice.

[12]

The jelly beverage according to any one of [1] to [11], wherein a sodium content is 150 ppm or less.

[13]

A method for producing a jelly beverage, comprising:

blending a mixed liquid, comprising:

(A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L

carrageenan, and 0.3 to 3.2 g/L konjac;

(B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L

xanthan gum, and 0.6 to 3 g/L gellan gum;

(C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate; and

(D) water,

wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L;

heating the mixed liquid; and

cooling the heated mixed liquid.

Advantageous Effects of Invention

[0009] According to one embodiment of the present invention, a jelly beverage containing one or more types of gelling agents, and potassium citrate and/or calcium citrate is provided. According to another embodiment of the present invention, a jelly beverage having a good

texture and a good smooth throat feeling is provided. Since a jelly beverage according to a preferred embodiment of the present invention has a good texture and a good smooth throat feeling, and has a low chlorine content, the corrosion of the pipeline in the production facilities can be suppressed.

Description of Embodiments

[0010] Hereinafter, the present invention will be described in detail. The following embodiments is illustration for describing the present invention, and is not intended to limit the present invention only to these embodiments. As long as various forms do not depart from the gist of the present invention, the present invention can be performed in the various forms.

All the literatures, application publications, patent publication, and other patent literatures cited herein are incorporated herein as reference. The present specification includes the contents disclosed in the Description and the Drawings of the Japanese Patent Application (Japanese Patent Application No. 2021-109377), which is filed on June 30, 2021 and on which the priority claim of the present application is based.

For example, the description "the content of a component A is X g/L" used herein means "X g of the component A is contained in 1 L of a beverage".

[0011] 1. Jelly beverage

The present invention provides the following jelly beverage (referred to as a "jelly beverage of the present invention") as one aspect.

A jelly beverage according to one aspect of the present invention is a jelly beverage, comprising: (A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac; (B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; and (C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate, wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L.

[0012] The "jelly beverage" used herein means a beverage that contains gelling agents and becomes gel or colloid form by the use of gelling agents. A jelly beverage in one embodiment of the present invention only has to be at least partially gel-like, and parts that is not gel-like may be sol-like or liquid. The jelly beverage also includes foods and beverages called jelly-like foods, jelly-like beverages, and the like.

[0013] [Gelling agent]

A gelling agent is a chemical substance for gelating liquid. Various gelling agents are commercially available, and a gelling agent to be used for one embodiment of the present invention contains a gelling agent A selected from agar, carrageenan, and konjac and a

gelling agent B selected from locust bean gum, xanthan gum, and gellan gum. The gelling agent A is for adjusting the hardness of the obtained gel, and the gelling agent B is for adjusting the softness of the obtained gel. Accordingly, as the gelling agent A, a relatively hard gelling agent is selected. As the gelling agent B, a relatively soft gelling agent is selected. As long as the effect of the present invention is not deteriorated, the jelly beverage according to one embodiment of the present invention may contain other known gelling agents besides the gelling agent A and the gelling agent B.

[0014] (Gelling agent A)

The gelling agent A to be used for one embodiment of the present invention is one or more selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac. As the gelling agent A, one gelling agent may be selected from these, and two or more gelling agents may be selected. For example, the gelling agent A may be the combination of agar and carrageenan, the combination of agar and konjac, the combination of carrageenan and konjac, or the combination of agar, carrageenan, and konjac.

[0015] Agar to be used for the present invention is not particularly limited, and common commercial agars can be used. For example, the Gel Up series ("Gel Up J-1630", "Gel Up J-3749", and "Gel Up J-8037") of San-Ei Gen F.F.I., Inc., and the like are preferable. Although the

amount of the agar contained in the jelly beverage in one embodiment of the present invention is preferably 0.3 to 3.2 g/L, for example, the amount may be 0.3 to 3 g/L, 0.3 to 3.0 g/L, 0.3 to 2.8 g/L, 0.3 to 2.6 g/L, 0.3 to 2.4 g/L, 0.3 to 2.2 g/L, 0.7 to 3.2 g/L, 0.7 to 3 g/L, 0.7 to 3.0 g/L, 0.7 to 2.8 g/L, 0.7 to 2.6 g/L, 0.7 to 2.4 g/L, 0.7 to 2.2 g/L, 0.9 to 3.2 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 0.9 to 2.8 g/L, 0.9 to 2.6 g/L, 0.9 to 2.4 g/L, 0.9 to 2.2 g/L, 1.2 to 3.2 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.2 to 2.8 g/L, 1.2 to 2.6 g/L, 1.2 to 2.4 g/L, 1.2 to 2.2 g/L, 1.4 to 3.2 g/L, 1.4 to 3 g/L, 1.4 to 3.0 g/L, 1.4 to 2.8 g/L, 1.4 to 2.6 g/L, 1.4 to 2.4 g/L, 1.4 to 2.2 g/L, 1.5 to 3.2 g/L, 1.5 to 3 g/L, 1.5 to 3.0 g/L, 1.5 to 2.8 g/L, 1.5 to 2.6 g/L, 1.5 to 2.4 g/L, 1.5 to 2.2 g/L, 1.6 to 3.2 g/L, 1.6 to 3 g/L, 1.6 to 3.0 g/L, 1.6 to 2.8 g/L, 1.6 to 2.6 g/L, 1.6 to 2.4 g/L, or 1.6 to 2.2 g/L. The content of agar in the jelly beverage can be calculated from the added amounts of the raw materials.

[0016] Carrageenan to be used for the present invention is not particularly limited, various carrageenans can be used, and κ -carrageenan is preferable. As the carrageenan to be used for the jelly beverage of one embodiment of the present invention, carrageenan having a gel strength of 1,000 g/cm² or more, 1,100 g/cm² or more, or 1,200 g/cm² or more is preferable. The upper limit of the gel strength is not particularly limited, and may be 3,000 g/cm² or less, 2,500 g/cm² or less, or 2,000 g/cm²

or less. Although the amount of carrageenan contained in the jelly beverage in one embodiment of the present invention is preferably 0.3 to 3.2 g/L, for example, the amount may be 0.3 to 3 g/L, 0.3 to 3.0 g/L, 0.3 to 2.8 g/L, 0.3 to 2.6 g/L, 0.3 to 2.4 g/L, 0.3 to 2.2 g/L, 0.7 to 3.2 g/L, 0.7 to 3 g/L, 0.7 to 3.0 g/L, 0.7 to 2.8 g/L, 0.7 to 2.6 g/L, 0.7 to 2.4 g/L, 0.7 to 2.2 g/L, 0.9 to 3.2 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 0.9 to 2.8 g/L, 0.9 to 2.6 g/L, 0.9 to 2.4 g/L, 0.9 to 2.2 g/L, 1.2 to 3.2 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.2 to 2.8 g/L, 1.2 to 2.6 g/L, 1.2 to 2.4 g/L, 1.2 to 2.2 g/L, 1.4 to 3.2 g/L, 1.4 to 3 g/L, 1.4 to 3.0 g/L, 1.4 to 2.8 g/L, 1.4 to 2.6 g/L, 1.4 to 2.4 g/L, 1.4 to 2.2 g/L, 1.5 to 3.2 g/L, 1.5 to 3 g/L, 1.5 to 3.0 g/L, 1.5 to 2.8 g/L, 1.5 to 2.6 g/L, 1.5 to 2.4 g/L, 1.5 to 2.2 g/L, 1.6 to 3.2 g/L, 1.6 to 3 g/L, 1.6 to 3.0 g/L, 1.6 to 2.8 g/L, 1.6 to 2.6 g/L, 1.6 to 2.4 g/L, or 1.6 to 2.2 g/L. The content of carrageenan in the jelly beverage can be calculated from the added amounts of the raw materials.

[0017] Konjac to be used for the present invention is not particularly limited, and common commercial konjacs can be used. For example, konjac having a glucomannan ratio of 50% by weight or more, 60% by weight or more, 70% by weight or more, 80% by weight or more, 50% by weight to 100% by weight, 60% by weight to 98% by weight, 70% by weight to 96% by weight, or 80% by weight to 95% by weight is preferable. Although the amount of konjac contained in the jelly beverage in one embodiment of the

present invention is preferably 0.3 to 3.2 g/L, for example, the amount may be 0.3 to 3 g/L, 0.3 to 3.0 g/L, 0.3 to 2.8 g/L, 0.3 to 2.6 g/L, 0.3 to 2.4 g/L, 0.3 to 2.2 g/L, 0.7 to 3.2 g/L, 0.7 to 3 g/L, 0.7 to 3.0 g/L, 0.7 to 2.8 g/L, 0.7 to 2.6 g/L, 0.7 to 2.4 g/L, 0.7 to 2.2 g/L, 0.9 to 3.2 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 0.9 to 2.8 g/L, 0.9 to 2.6 g/L, 0.9 to 2.4 g/L, 0.9 to 2.2 g/L, 1.2 to 3.2 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.2 to 2.8 g/L, 1.2 to 2.6 g/L, 1.2 to 2.4 g/L, 1.2 to 2.2 g/L, 1.4 to 3.2 g/L, 1.4 to 3 g/L, 1.4 to 3.0 g/L, 1.4 to 2.8 g/L, 1.4 to 2.6 g/L, 1.4 to 2.4 g/L, 1.4 to 2.2 g/L, 1.5 to 3.2 g/L, 1.5 to 3 g/L, 1.5 to 3.0 g/L, 1.5 to 2.8 g/L, 1.5 to 2.6 g/L, 1.5 to 2.4 g/L, 1.5 to 2.2 g/L, 1.6 to 3.2 g/L, 1.6 to 3 g/L, 1.6 to 3.0 g/L, 1.6 to 2.8 g/L, 1.6 to 2.6 g/L, 1.6 to 2.4 g/L, or 1.6 to 2.2 g/L. The content of konjac in the jelly beverage can be calculated from the added amounts of the raw materials.

[0018] The total amount of the one or more gelling agents A in a jelly beverage according to one embodiment of the present invention is 0.9 to 6.4 g/L. If the jelly beverage of the present invention contains only one gelling agent A (for example, agar), the "total amount of the one or more gelling agents A" used herein means the content of the gelling agent (agar). If the jelly beverage of the present invention contains two or more gelling agents A, the "total amount of the one or more gelling agents A" used herein means the total amount of

the contents of those gelling agents. For example, if the jelly beverage in one embodiment of the present invention contains agar and carrageenan as the gelling agents A, the "total amount of the one or more gelling agents A" means the total amount of the content of agar and the content of carrageenan. The total amount of the one or more gelling agents A in the jelly beverage according to another embodiment of the present invention may be 0.9 to 6 g/L, 0.9 to 6.0 g/L, 0.9 to 5.5 g/L, 0.9 to 5 g/L, 0.9 to 5.0 g/L, 0.9 to 4.5 g/L, 0.9 to 4 g/L, 0.9 to 4.0 g/L, 0.9 to 3.5 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 0.9 to 2.5 g/L, 0.9 to 2.1 g/L, 1.2 to 6 g/L, 1.2 to 6.0 g/L, 1.2 to 5.5 g/L, 1.2 to 5 g/L, 1.2 to 5.0 g/L, 1.2 to 4.5 g/L, 1.2 to 4 g/L, 1.2 to 4.0 g/L, 1.2 to 3.5 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.2 to 2.5 g/L, 1.2 to 2.1 g/L, 1.5 to 6.0 g/L, 1.5 to 5.5 g/L, 1.5 to 5 g/L, 1.5 to 5.0/L, 1.5 to 4.5 g/L, 1.5 to 4 g/L, 1.5 to 4.0 g/L, 1.5 to 3.5 g/L, 1.5 to 3 g/L, 1.5 to 3.0 g/L, 1.5 to 2.5 g/L, 1.5 to 2.1 g/L, 1.9 to 6.0 g/L, 1.9 to 5.5 g/L, 1.9 to 5 g/L, 1.9 to 5.0/L, 1.9 to 4.5 g/L, 1.9 to 4 g/L, 1.9 to 4.0 g/L, 1.9 to 3.5 g/L, 1.9 to 3 g/L, 1.9 to 3.0 g/L, 1.9 to 2.5 g/L, 1.9 to 2.1 g/L, 2.5 to 6.0 g/L, 2.5 to 5.5 g/L, 2.5 to 5 g/L, 2.5 to 5.0/L, 2.5 to 4.5 g/L, 2.5 to 4 g/L, 2.5 to 4.0 g/L, 2.5 to 3.5 g/L, 2.5 to 3 g/L, 2.5 to 3.0 g/L, 2.9 to 6.0 g/L, 2.9 to 5.5 g/L, 2.9 to 5 g/L, 2.9 to 5.0/L, 2.9 to 4.5 g/L, 2.9 to 4 g/L, 2.9 to 4.0 g/L, 2.9 to 3.5 g/L, 2.9 to 3 g/L, or 2.9 to 3.0 g/L.

[0019] The jelly beverage in one embodiment of the present invention may contain two or more gelling agents A. The total content of the gelling agents A in the case may be 1 to 6.4 g/L, 1 to 6.2 g/L, 1 to 6.0 g/L, 1 to 5.8 g/L, 1 to 5.6 g/L, 1 to 5.4 g/L, 1 to 5.2 g/L, 1 to 5 g/L, 1.0 to 5.0 g/L, 1.5 to 6.4 g/L, 1.5 to 6.2 g/L, 1.5 to 6.0 g/L, 1.5 to 5.8 g/L, 1.5 to 5.6 g/L, 1.5 to 5.4 g/L, 1.5 to 5.2 g/L, 1.5 to 5 g/L, 2 to 6.4 g/L, 2 to 6.2 g/L, 2 to 6.0 g/L, 2 to 5.8 g/L, 2 to 5.6 g/L, 2 to 5.4 g/L, 2 to 5.2 g/L, 2 to 5 g/L, 2.0 to 5.0 g/L, 2.4 to 6.4 g/L, 2.4 to 6.2 g/L, 2.4 to 6.0 g/L, 2.4 to 5.8 g/L, 2.4 to 5.6 g/L, 2.4 to 5.4 g/L, 2.4 to 5.2 g/L, 2.4 to 5.0 g/L, 2.8 to 6.4 g/L, 2.8 to 6.2 g/L, 2.8 to 6.0 g/L, 2.8 to 5.8 g/L, 2.8 to 5.6 g/L, 2.8 to 5.4 g/L, 2.8 to 5.2 g/L, or 2.8 to 5.0 g/L.

[0020] (Gelling agent B)

The gelling agent B to be used for one embodiment of the present invention is one or more selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum. As the gelling agent B, one gelling agent may be selected from these, and two or more gelling agents may be selected. For example, the gelling agent B may be the combination of locust bean gum and xanthan gum, the combination of locust bean gum and gellan gum, the combination of xanthan gum and gellan gum, or the combination of locust bean gum, xanthan gum, and gellan gum.

[0021] The locust bean gum to be used for the present invention is not particularly limited, and common commercial locust bean gums can be used. For example, "GRINDSTED LBG 246", produced by DANISCO Inc., and the like are preferable. Although the amount of locust bean gum contained in the jelly beverage in one embodiment of the present invention is preferably 0.6 to 3 g/L, for example, the amount may be 0.6 to 3.0 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 1.1 to 3 g/L, 1.1 to 3.0 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.3 to 3 g/L, 1.3 to 3.0 g/L, 1.4 to 3 g/L, 1.4 to 3.0 g/L, 0.6 to 2.8 g/L, 0.9 to 2.8 g/L, 1.1 to 2.8 g/L, 1.2 to 2.8 g/L, 1.3 to 2.8 g/L, 1.4 to 2.8 g/L, 0.6 to 2.6 g/L, 0.9 to 2.6 g/L, 1.1 to 2.6 g/L, 1.2 to 2.6 g/L, 1.3 to 2.6 g/L, 1.4 to 2.6 g/L, 0.6 to 2.4 g/L, 0.7 to 2.4 g/L, 0.9 to 2.4 g/L, 1.1 to 2.4 g/L, 1.2 to 2.4 g/L, 1.3 to 2.4 g/L, or 1.4 to 2.4 g/L. The content of locust bean gum in the jelly beverage can be calculated from the added amounts of the raw materials.

[0022] Xanthan gum to be used for the present invention is not particularly limited, and common commercial xanthan gums can be used. For example, "KELTROL ADVANCED PERFORMANCE-F", produced by CP Kelco, Inc., and the like are preferable. Although the amount of xanthan gum contained in the jelly beverage in one embodiment of the present invention is preferably 0.6 to 3 g/L, for example, the amount may be 0.6 to 3.0 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 1.1 to 3 g/L, 1.1 to 3.0 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.3 to 3 g/L, 1.3 to 3.0 g/L, 1.4 to

3 g/L, 1.4 to 3.0 g/L, 0.6 to 2.8 g/L, 0.9 to 2.8 g/L, 1.1 to 2.8 g/L, 1.2 to 2.8 g/L, 1.3 to 2.8 g/L, 1.4 to 2.8 g/L, 0.6 to 2.6 g/L, 0.9 to 2.6 g/L, 1.1 to 2.6 g/L, 1.2 to 2.6 g/L, 1.3 to 2.6 g/L, 1.4 to 2.6 g/L, 0.6 to 2.4 g/L, 0.9 to 2.4 g/L, 0.9 to 2.4 g/L, 1.1 to 2.4 g/L, 1.2 to 2.4 g/L, 1.3 to 2.4 g/L, or 1.4 to 2.4 g/L. The content of xanthan gum in the jelly beverage can be calculated from the added amounts of the raw materials.

[0023] Examples of gellan gum to be used for the present invention include, but are not particularly limited to, native gellan gum and deacylated gellan gum. As the gellan gum, common commercial gellan gums can be used. For example, "GRINDSTED Gellan Dai 200", produced by DANISCO Inc., and the like are preferable. Although the amount of gellan gum contained in the jelly beverage in one embodiment of the present invention is preferably 0.6 to 3 g/L, for example, the amount may be 0.6 to 3.0 g/L, 0.9 to 3 g/L, 0.9 to 3.0 g/L, 1.1 to 3 g/L, 1.1 to 3.0 g/L, 1.2 to 3 g/L, 1.2 to 3.0 g/L, 1.3 to 3 g/L, 1.3 to 3.0 g/L, 1.4 to 3 g/L, 1.4 to 3.0 g/L, 0.6 to 2.8 g/L, 0.9 to 2.8 g/L, 1.1 to 2.8 g/L, 1.2 to 2.8 g/L, 1.3 to 2.8 g/L, 1.4 to 2.8 g/L, 0.6 to 2.6 g/L, 0.9 to 2.6 g/L, 1.1 to 2.6 g/L, 1.2 to 2.6 g/L, 1.3 to 2.6 g/L, 1.4 to 2.6 g/L, 0.6 to 2.4 g/L, 0.9 to 2.4 g/L, 1 to 2.4 g/L, 1.1 to 2.4 g/L, 1.2 to 2.4 g/L, 1.3 to 2.4 g/L, or 1.4 to 2.4 g/L. The content of gellan gum in the jelly beverage can be calculated from the added amounts of the raw materials.

[0024] The jelly beverage in one embodiment of the present invention may contain two or more gelling agents B. The total content of the gelling agents B in the case may be 1 to 6 g/L, 1.0 to 6.0 g/L, 1 to 5.8 g/L, 1 to 5.6 g/L, 1 to 5.4 g/L, 1 to 5.2 g/L, 1 to 5 g/L, 1.0 to 5.0 g/L, 1 to 4.8 g/L, 1 to 4.6 g/L, 1 to 4.4 g/L, 1 to 4.2 g/L, 1 to 4 g/L, 1.0 to 4.0 g/L, 1.4 to 6 g/L, 1.4 to 6.0 g/L, 1.4 to 5.8 g/L, 1.4 to 5.6 g/L, 1.4 to 5.4 g/L, 1.4 to 5.2 g/L, 1.4 to 5 g/L, 1.4 to 5.0 g/L, 1.4 to 4.8 g/L, 1.4 to 4.6 g/L, 1.4 to 4.4 g/L, 1.4 to 4.2 g/L, 1.4 to 4 g/L, 1.4 to 4.0 g/L, 1.7 to 6 g/L, 1.7 to 6.0 g/L, 1.7 to 5.8 g/L, 1.7 to 5.6 g/L, 1.7 to 5.4 g/L, 1.7 to 5.2 g/L, 1.7 to 5 g/L, 1.7 to 5.0 g/L, 1.7 to 4.8 g/L, 1.7 to 4.6 g/L, 1.7 to 4.4 g/L, 1.7 to 4.2 g/L, 1.7 to 4 g/L, 1.7 to 4.0 g/L, or 1.7 to 3.8 g/L.

[0025] [Gelation accelerator]

The jelly beverage in one embodiment of the present invention contains potassium citrate and/or calcium citrate as a gelation accelerator. In general, gelation accelerators approved as food additives are used among salts that generate potassium ions or sodium ions. Among those, potassium chloride, calcium chloride, and the like are widely used. In one embodiment of the present invention, the use of potassium citrate, calcium citrate, or potassium citrate and calcium citrate allows the texture and the smooth throat feeling to be good, and enables suppressing the corrosion of the pipeline in the production facilities due to a low chlorine content

thereof. It is known that characteristics of the obtained gel greatly vary depending on the type of the gelation accelerator to be added. In the present invention, the combination of the predetermined gelling agents with potassium citrate, calcium citrate, or potassium citrate and calcium citrate achieves a good texture and a smooth throat feeling. Examples of potassium citrate to be used for the jelly beverage in one embodiment of the present invention include monopotassium citrate and tripotassium citrate, and tripotassium citrate is preferable. As calcium citrate to be used for the jelly beverage in one embodiment of the present invention, tricalcium citrate is preferable. As long as the property of the jelly beverage of the present invention is not deteriorated, other gelation accelerators such as potassium phosphate may be contained.

[0026] The content of potassium citrate contained in the jelly beverage in one embodiment of the present invention is preferably 0.31 to 0.78 g/L, and may be 0.35 to 0.78 g/L, 0.4 to 0.78 g/L, 0.40 to 0.78 g/L, 0.45 to 0.78 g/L, 0.5 to 0.78 g/L, 0.50 to 0.78 g/L, 0.55 to 0.78 g/L, 0.31 to 0.75 g/L, 0.35 to 0.75 g/L, 0.4 to 0.75 g/L, 0.40 to 0.75 g/L, 0.45 to 0.75 g/L, 0.5 to 0.75 g/L, 0.50 to 0.75 g/L, 0.55 to 0.75 g/L, 0.31 to 0.7 g/L, 0.31 to 0.70 g/L, 0.35 to 0.7 g/L, 0.35 to 0.70 g/L, 0.4 to 0.7 g/L, 0.40 to 0.70 g/L, 0.45 to 0.7 g/L, 0.45 to 0.70 g/L, 0.5 to 0.7 g/L, 0.50 to 0.70 g/L, 0.55 to 0.7 g/L, 0.55 to 0.70

g/L, 0.31 to 0.65 g/L, 0.35 to 0.65 g/L, 0.4 to 0.65 g/L, 0.40 to 0.65 g/L, 0.45 to 0.65 g/L, 0.5 to 0.65 g/L, 0.50 to 0.65 g/L, or 0.55 to 0.65 g/L. The content of potassium citrate in the jelly beverage can be calculated from the added amounts of the raw materials.

[0027] The content of calcium citrate contained in the jelly beverage in one embodiment of the present invention is preferably 0.1 to 1 g/L, and may be 0.1 to 1.0 g/L, 0.2 to 1.0 g/L, 0.3 to 1.0 g/L, 0.4 to 1.0 g/L, 0.5 to 1.0 g/L, 0.6 to 1.0 g/L, 0.7 to 1.0 g/L, 0.8 to 1.0 g/L, 0.9 to 1.0 g/L, 0.1 to 0.9 g/L, 0.1 to 0.8 g/L, 0.1 to 0.7 g/L, 0.1 to 0.6 g/L, 0.1 to 0.5 g/L, 0.1 to 0.4 g/L, 0.1 to 0.3 g/L, 0.1 to 0.2 g/L, 0.2 to 0.8 g/L, 0.3 to 0.7 g/L, or 0.4 to 0.6 g/L. The content of calcium citrate in the jelly beverage can be calculated from the added amounts of the raw materials.

[0028] [Chlorine]

The content of chlorine contained in the jelly beverage in one embodiment of the present invention is preferably 0 to 300 ppm, and may be 0 to 260 ppm, 0 to 220 ppm, 0 to 200 ppm, 0 to 180 ppm, 0 to 160 ppm, 0 to 140 ppm, 0 to 120 ppm, 0 to 100 ppm, 0 to 80 ppm, 0 to 60 ppm, or 0 to 40 ppm. The amount of chlorine in the jelly beverage can be measured by atomic absorption. If the amount of a chlorine-containing compound blended in the jelly beverage is known, a value calculated from the blended amount thereof may be used. Since the chlorine content is low, damage from corrosion to the pipeline in

the production facilities can be reduced, and the jelly beverage is therefore advantageous in that the jelly beverage can be produced in various production facilities.

[0029] [Sodium]

The content of sodium contained in the jelly beverage in one embodiment of the present invention is preferably 150 ppm or less, and may be 130 ppm or less, 110 ppm or less, 90 ppm or less, 70 ppm or less, 50 ppm or less, 30 ppm or less, 10 ppm may or less, or substantially 0 ppm. The amount of sodium in the jelly beverage can be measured by atomic absorption. If the amount of a sodium-containing compound blended in the jelly beverage is known, a value calculated from the blended amount thereof may be used.

[0030] [pH]

The pH of the jelly beverage in one embodiment of the present invention is preferably 3 to 4.8, and may be 3.0 to 4.8, 3.2 to 4.8, 3.4 to 4.8, 3.6 to 4.8, 3.8 to 4.8, 3.2 to 4.6, 3.4 to 4.6, 3.6 to 4.6, 3.8 to 4.6, 3.2 to 4.4, 3.4 to 4.4, 3.6 to 4.4, 3.8 to 4.4, or 3.8 to 4.2. The adjustment of the pH to this range enables maintaining a good texture and a good smooth throat feeling of the gel while suppressing the propagation of microorganisms.

[0031] [Fruit juice]

The jelly beverage in one embodiment of the present invention may contain fruit juice. Examples of the fruit

juice contained in the jelly beverage in one embodiment of the present invention include, but are not limited to, one or more selected from oranges, mandarin oranges, lemons, grapefruits, limes, pineapples, strawberries, raspberries, blueberries, blackcurrants, cranberries, blueberries, guavas, bananas, acerola, papayas, passion fruits, mangos, apples, grapes, peaches, Japanese apricots, pears, apricots, plums, melons, kiwi fruits, and Chinese quinces. The jelly beverage in the one preferred embodiment of the present invention contains blackcurrant fruit juice.

[0032] Straight fruit juice, concentrated juice, and the like can be used regardless of the production method as the fruit juice contained in the jelly beverage in one embodiment of the present invention. The concentrated juice may be prepared by either of heating concentration and the freezing concentration. The content of the fruit juice may be 40% or less, 35% or less, 30% or less, 25% or less, 20% or less, 15% or less, 10% or less, 1 to 40%, 1 to 35%, 1 to 30%, 1 to 25%, 1 to 20%, 1 to 15%, 1 to 10%, 5 to 40%, 5 to 35%, 5 to 30%, 5 to 25%, 5 to 20%, 5 to 15%, or 5 to 10%.

[0033] [Sweetener]

The jelly beverage in one embodiment of the present invention may contain sweetener. The sweetener may contain a low-intensity sweetener, a high-intensity sweetener, or a combination thereof. Examples of the low-intensity sweetener include glucose, sucrose

(granulated sugar, and the like), fructose, maltose, oligosaccharides, high fructose corn syrup, lactose, psicose, allose, tagatose, xylose, or ribose. Examples of the high-intensity sweetener include aspartame, neotame, advantame, sucralose, acesulfame potassium (acesulfame K), saccharin, saccharin sodium, sodium cyclamate, dulcin, disodium glycyrrhizinate, trisodium glycyrrhizinate, neohesperidin dihydrochalcone, thaumatin, monellin, curculin, mabinlin, brazzein, pentadin, hernandulcin, 4 β -hydroxyhernandulcin, miraculin, glycyrrhizin, rubusoside, phyllodulcin, mogroside IV, mogroside V, steviol glycoside (rebaudioside A, rebaudioside D, and rebaudioside M), thaumatin, monellin, brazzein, monatin, *Siraitia grosvenorii* extract, or stevia extract.

[0034] [Other optional components]

As long as the effect of the present invention is not deteriorated, the jelly beverage in one embodiment of the present invention may contain components that can be added to common beverages besides the above-mentioned components. Examples of such components include water, acidulants, flavor, vitamins, dyes, antioxidants, emulsifiers, preservatives, seasonings, extracts, pH regulators, and quality stabilizing agents.

[0035] [Container and sterilization]

The form of the jelly beverage in one embodiment of the present invention is not limited, and the jelly beverage may be formed into a form of a packed jelly

beverage encapsulated in a container such as a can, a bottle, a PET bottle, a pouch, a paper pack, or a plastic container. If the jelly beverage is heating-sterilized after the packing in a container, the type of the heating sterilization is not particularly limited, and is performed by a common technique such as overturn sterilization, UHT sterilization, or retort sterilization. The temperature of the heating sterilization step is not limited, and the heating sterilization step is performed at, for example, 65 to 130°C, and preferably 80 to 120°C for 1 to 40 minutes. As long as the sterilization value equivalent to that under the above-mentioned conditions is obtained, even the sterilization at a suitable temperature for several seconds, for example, 5 to 30 seconds is however acceptable.

[0036] [Exemplary embodiments of jelly beverage of the present invention]

According to one embodiment of the present invention, a jelly beverage, comprising:

- (A) 0.9 to 3.2 g/L agar;
- (B) 0.6 to 3g/L xanthan gum; and
- (C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, is provided.

[0037] According to one embodiment of the present invention, a jelly beverage, comprising:

- (A) 0.9 to 3.2 g/L agar;

(B) 0.6 to 3 g/L locust bean gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, is provided.

[0038] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L carrageenan;

(B) 0.6 to 3 g/L locust bean gum;

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, is provided.

[0039] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L konjac;

(B) 0.6 to 3 g/L xanthan gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, is provided.

[0040] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L carrageenan, and 0.9 to 3.2 g/L agar or 0.9 to 3.2 g/L konjac;

(B) 0.6 to 3 g/L locust bean gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, and

the total content of the two or more gelling agents

A is 1 to 5 g/L, is provided.

[0041] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L carrageenan;

(B) 0.6 to 3 g/L locust bean gum, and 0.6 to 3 g/L xanthan gum or 0.6 to 3 g/L gellan gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm, and

the total content of the two or more gelling agents B is 1 to 4 g/L, is provided.

[0042] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L carrageenan, and 0.9 to 3.2 g/L agar or 0.9 to 3.2 g/L konjac;

(B) 0.6 to 3 g/L locust bean gum, and 0.6 to 3 g/L xanthan gum or 0.6 to 3 g/L gellan gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm,

the total content of the two or more gelling agents A is 1 to 5 g/L, and

the total content of two or more gelling agents B is 1 to 4 g/L, is provided.

[0043] According to one embodiment of the present invention, a jelly beverage, comprising:

(A) 0.9 to 3.2 g/L carrageenan, 0.9 to 3.2 g/L agar, and 0.9 to 3.2 g/L konjac;

(B) 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; and

(C) 0.31 to 0.78 g/L tripotassium citrate,

wherein the chlorine content is 0 to 220 ppm,
the total content of the two or more gelling agents
A is 1 to 5 g/L, and

the total content of the two or more gelling agents
B is 1 to 4 g/L, is provided.

[0044] 2. Method for producing jelly beverage

The present invention provides a method for
producing the above-mentioned jelly beverages of the
present invention (referred to as the "production method
of the present invention") as another aspect. As long as
the production method of the present invention enables
obtaining the jelly beverage, comprising: (A) one or more
gelling agents A selected from the group consisting of
0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3
to 3.2 g/L konjac; (B) one or more gelling agents B
selected from the group consisting of 0.6 to 3 g/L locust
bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L
gellan gum; and (C) potassium citrate, calcium citrate,
or potassium citrate and calcium citrate, wherein the
total amount of the one or more gelling agents A is 0.9
to 6.4 g/L, the production method is not particularly
limited.

[0045] The production method of one embodiment of the
present invention comprises blending, heating, and
cooling. For example, the production method of one
embodiment of the present invention includes blending a
mixed liquid comprising (A) one or more gelling agents A
selected from the group consisting of 0.3 to 3.2 g/L

agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac; (B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; (C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate; and (D) water, wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L; heating the obtained mixed liquid; and cooling the heated mixed liquid. The production method of one preferable embodiment of the present invention may include filling and sterilization in addition to these. Hereinafter, the steps will be described.

[0046] (Blending)

In the blending in the production method according to one embodiment of the present invention, the gelling agent A; the gelling agent B; potassium citrate, calcium citrate, or potassium citrate and calcium citrate; water; and other optional components, if desired, are mixed, followed by adjustment so that the mixed liquid contains (A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac; (B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; (C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate; and (D) water, and the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L. The blending

can be performed in an apparatus to be commonly used such as a tank. The raw materials may be fed simultaneously or sequentially. Alternatively, several raw materials may be mixed beforehand, followed by blending the mixture with other raw materials. After the blending, the mixture may be stirred or filtered.

[0047] (Heating)

In the heating in the production method according to one embodiment of the present invention, the mixed liquid obtained by the blending is heated to preferably 70 to 100°C, and more preferably 80 to 100°C. The heating time can be appropriately selected, and is, for example, 10 seconds to 10 minutes. The blended liquid is temporarily heated in order to activate the gelling agent and later becomes gel after the below-mentioned cooling. After the heating, the container may be filled therewith. The heating may also serve as sterilization.

[0048] (Cooling)

In the cooling in the production method according to one embodiment of the present invention, the heated mixed liquid is cooled to preferably 35°C or less, and more preferably 30°C or less. The cooling time can be appropriately selected, and is, for example, 10 to 60 minutes. This cooling process solidify the gelling agents to obtain the jelly beverage according to one embodiment of the present invention.

[0049] (Optional treatment)

In the production method according to one embodiment of the present invention, the blended liquid before or after the heating may be filled into the container and then cooled. As described above, the sterilization treatment may be performed simultaneously with the heating, or may be separately performed after the heating and the filling. Examples of the sterilization treatment include overturn sterilization, UHT sterilization, and retort sterilization.

[0050] In the production method of one embodiment of the present invention, the description stated in the above-mentioned item of the jelly beverage applies to the "gelling agent", the "gelation accelerator", "chlorine", "sodium", the "pH", the "fruit juice", the "sweetener", the "optional components" and the "container and sterilization". The numerical values stated in the above-mentioned item of the jelly beverage exactly apply to the numerical values thereof.

[0051] The words "at least" used herein mean that the number of the specific item may be the mentioned number or more. The word "about" in this application means the subject is in the range of the numerical value following "about" $\pm 25\%$, $\pm 10\%$, $\pm 5\%$, $\pm 3\%$, $\pm 2\%$, or $\pm 1\%$. For example, the words "about 10" mean the range of 7.5 to 12.5.

Examples

[0052] Although the present invention will be specifically described by showing the Examples

Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L.

[0055] The product temperatures of samples several days after the production of the packed jelly beverage obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the following criteria.

[Evaluation criteria of texture and smooth throat feeling]

5: Particularly good

4: Very good

3: Good

2: Poor

1: Very poor

[0056] Table 2 shows the results. The results shown in the table are the average values of the evaluation by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling".

Table 2

Example	1-1	1-2	1-3	1-4	1-5	1-6	1-7	1-8	1-9
Gelling agent A (g/L)	1.4	1.4	3.2	3.2	2	0.8	3.6	2.6	2.6
Gelling agent B (g/L)	0.7	3	0.7	3	2	2	2	0.4	3.6

Texture	3	3	3.5	3.5	4	1	2	2.5	2.5
Smooth throat feeling	3	3	3	3.5	4	1	2	1.5	2
Comprehensive evaluation	3	3	3.25	3.5	4	1	2	2	2.25

[0057] [Example 2]

<Examples 2-1 to 2-9>

The raw materials shown in Table 3 were fed to a homomixer for dispersion at a rotational number of 3500 rpm in the same manner as in Example 1 to obtain each blended liquid. The same raw materials as in Example 1 were used except that locust bean gum (produced by DANISCO Inc., "GRINDSTED LBG 246") was used instead of xanthan gum. The obtained blended liquid was gelled by the same method as in Example 1 to prepare a jelly beverage.

Table 3

Example	2-1	2-2	2-3	2-4	2-5	2-6	2-7	2-8	2-9
Granulated sugar	150	150	150	150	150	150	150	150	150
Agar	1.4	1.4	3.2	3.2	2	0.8	3.6	2.6	2.6
Locust bean gum	0.7	3	0.7	3	2	2	2	0.4	3.6
Fruit juice concentrate	6	6	6	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6
Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L.

[0058] The product temperatures of samples several days after the production of the packed jelly beverage

obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the same criteria as in Example 1. Table 4 shows the results. The results shown in the table are the average values of the evaluations by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling".

Table 4

Example	2-1	2-2	2-3	2-4	2-5	2-6	2-7	2-8	2-9
Gelling agent A (g/L)	1.4	1.4	3.2	3.2	2	0.8	3.6	2.6	2.6
Gelling agent B (g/L)	0.7	3	0.7	3	2	2	2	0.4	3.6
Texture	3	3	3.5	3.5	4	1	2	2.5	2
Smooth throat feeling	3	3.5	3	3.5	4	1	2.5	2	2
Comprehensive evaluation	3	3.25	3.25	3.5	4	1	2.25	2.25	2

[0059] [Example 3]

<Examples 3-1 to 3-16>

The raw materials shown in Tables 5-1 and 5-2 were fed to a homomixer for dispersion at a rotational number of 3500 rpm in the same manner as in Example 1 to obtain each blended liquid. The same raw materials as in Example 1 were used except that locust bean gum (produced by DANISCO Inc., "GRINDSTED LBG 246"), carrageenan (κ -carrageenan (gel strength: 1,200 g/cm² or more)), konjac (glucomannan ratio: 88% by weight or more), and gellan

gum (produced by DANISCO Inc., "GRINDSTED Gellan Dai 200") were used besides agar and xanthan gum as the gelling agents. The obtained blended liquid was gelled by the same method as in Example 1 to prepare a jelly beverage.

Table 5-1

Example	3-1	3-2	3-3	3-4	3-5	3-6	3-7	3-8	3-9
Granulated sugar	150	150	150	150	150	150	150	150	150
Carrageenan	1.2	1.2	3.2	3.2	2	0.8	3.6	2.6	2.6
Locust bean gum	0.7	3	0.7	3	2	2	2	0.4	3.6
Fruit juice concentrate	6	6	6	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6
Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L.

Table 5-2

Example	3-10	3-11	3-12	3-13	3-14	3-15	3-16
Granulated sugar	150	150	150	150	150	150	150
Carrageenan	2	2	2	2	2	2	2
Locust bean gum	2	2	2	2	2	2	2
Agar	1.4	-	-	-	1.4	1.4	-
Konjac	-	1.2	-	-	1.2	-	1.2
Xanthan gum	-	-	0.7	-	0.7	0.7	-
Gellan gum	-	-	-	0.7	0.7	-	0.7
Fruit juice concentrate	6	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.6	0.6	0.6	0.6	0.6	0.6	0.6
Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L. In the table, the sign "--" means that the raw material is not added.

[0060] The product temperatures of samples several days after the production of the packed jelly beverage obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the same criteria as in Example 1. Tables 6-1 and 6-2 show the results. The results shown in the tables are the average values of the evaluations by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling". In the tables, the "gelling agent A", the "gelling agent A-2", and the "gelling agent A-3" mean "carrageenan", "agar", and "konjac", respectively. The "gelling agent B", the "gelling agent B-2", and the "gelling agent B-3" mean "locust bean gum", "xanthan gum", and "gellan gum", respectively.

Table 6-1

Example	3-1	3-2	3-3	3-4	3-5	3-6	3-7	3-8	3-9
Gelling agent A (g/L)	1.2	1.2	3.2	3.2	2	0.8	3.6	2.6	2.6
Gelling agent B (g/L)	0.7	3	0.7	3	2	2	2	0.4	3.6
Texture	3	3.5	3.5	4	4	1	2	1.5	2.5
Smooth throat feeling	3	3	3	3	4	2	2	1.5	2
Comprehensive evaluation	3	3.25	3.25	3.5	4	1.5	2	1.5	2.25

Table 6-2

Example	3-10	3-11	3-12	3-13	3-14	3-15	3-16
Gelling agent A (g/L)	2	2	2	2	2	2	2
Gelling agent B (g/L)	2	2	2	2	2	2	2
Gelling agent A-2 (g/L)	1.4				1.4	1.4	
Gelling agent A-3 (g/L)		1.2			1.2		1.2
Gelling agent B-2 (g/L)			0.7		0.7	0.7	
Gelling agent B-3 (g/L)				0.7	0.7		0.7
Texture	4	4.5	4	4	4.5	5	5
Smooth throat feeling	5	4.5	5	4.5	4	5	5
Comprehensive evaluation	4.5	4.5	4.5	4.25	4.25	5	5

[0061] [Example 4]

<Examples 4-1 to 4-9>

The raw materials shown in Table 7 were fed to a homomixer for dispersion at a rotational number of 3500 rpm in the same manner as in Example 1 to obtain each blended liquid. The same raw materials as in Example 1 were used except that konjac (glucomannan ratio: 88% by weight or more) was used instead of agar. The obtained blended liquid was gelled by the same method as in Example 1 to prepare a jelly beverage.

Table 7

Example	4-1	4-2	4-3	4-4	4-5	4-6	4-7	4-8	4-9
Granulated sugar	150	150	150	150	150	150	150	150	150
Konjac	1.2	1.2	3.2	3.2	2	0.8	3.6	2.6	2.6
Xanthan gum	0.7	3	0.7	3	2	2	2.0	0.4	3.6
Fruit juice concentrate	6	6	6	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6
Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table

are all g/L.

[0062] The product temperatures of samples several days after the production of the packed jelly beverage obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the same criteria as in Example 1. Table 8 shows the results. The results shown in the table are the average values of the evaluations by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling".

Table 8

Example	4-1	4-2	4-3	4-4	4-5	4-6	4-7	4-8	4-9
Gelling agent A (g/L)	1.2	1.2	3.2	3.2	2	0.8	3.6	2.6	2.6
Gelling agent B (g/L)	0.7	3	0.7	3	2	2	2	0.4	3.6
Texture	3	3.5	3	3.5	4	1.5	2.5	2	2
Smooth throat feeling	3	3.5	3	3	4	2	1.5	2	2.5
Comprehensive evaluation	3	3.5	3	3.25	4	1.75	2	2	2.25

[0063] [Example 5]

<Examples 5-1 to 5-6>

The raw materials shown in Table 9 were fed to a homomixer for dispersion at a rotational number of 3500 rpm in the same manner as in Example 1 to obtain each blended liquid. The same raw materials as in Example 1 were used except that κ -carrageenan (gel strength: 1,200

g/cm² or more) and locust bean gum (produced by DANISCO Inc., "GRINDSTED LBG 246") were used instead of agar and xanthan gum as the gelling agents. The obtained blended liquid was gelled by the same method as in Example 1 to prepare a jelly beverage.

Table 9

Example	5-1	5-2	5-3	5-4	5-5	5-6
Granulated sugar	150	150	150	150	150	150
Carrageenan	2	2	2	2	2	2
Locust bean gum	2	2	2	2	2	2
Fruit juice concentrate	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.21	0.31	0.42	0.52	0.60	0.70
Flavor	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L.

[0064] The product temperatures of samples several days after the production of the packed jelly beverage obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the same criteria as in Example 1. Table 10 shows the results. The results shown in the table are the average values of the evaluations by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling".

Table 10

Example	5-1	5-2	5-3	5-4	5-5	5-6
Gelling agent A (g/L)	2	2	2	2	2	2
Gelling agent B (g/L)	2	2	2	2	2	2
Tripotassium citrate (g/L)	0.210	0.310	0.420	0.520	0.600	0.700
Texture	2	3	3	3.5	4	3.5
Smooth throat feeling	2	3	3	3	4	3.5
Comprehensive evaluation	2	3	3	3.25	4	3.5

[0065] [Example 6]

<Examples 6-1 to 6-7>

The raw materials shown in Table 11 were fed to a homomixer for dispersion at a rotational number of 3500 rpm in the same manner as in Example 1 to obtain each blended liquid. The same raw materials as in Example 1 were used except that carrageenan (gel strength: 1,200 g/cm² or more) and locust bean gum (produced by DANISCO Inc., "GRINDSTED LBG 246") instead of agar and xanthan gum as the gelling agents, and sodium chloride was further used. The obtained blended liquid was gelated by the same method as in Example 1 to prepare a jelly beverage.

Table 11

Example	6-1	6-2	6-3	6-4	6-5	6-6	6-7
Granulated sugar	150	150	150	150	150	150	150
Carrageenan	2	2	2	2	2	2	2
Locust bean gum	2	2	2	2	2	2	2
Fruit juice concentrate	6	6	6	6	6	6	6
Ascorbic acid	0.9	0.9	0.9	0.9	0.9	0.9	0.9
Tripotassium citrate	0.6	0.6	0.6	0.6	0.6	0.6	0.6
Sodium chloride	0	0.0865	0.173	0.260	0.363	0.433	0.519

Flavor	0.075	0.075	0.075	0.075	0.075	0.075	0.075
Water	898	898	898	898	898	898	898

* The units of the added amounts of the raw materials in the table are all g/L.

[0066] The product temperatures of samples several days after the production of the packed jelly beverage obtained by the above-mentioned procedure were each adjusted to 5°C. Three specialized panelists tasted the samples, and evaluated the "texture" and the "smooth throat feeling" based on the same criteria as in Example 1. Table 12 shows the results. The results shown in the table are the average values of the evaluations by the three specialized panelists. The values of the "comprehensive evaluation" were determined from the average values of the obtained results of the "texture" and the "smooth throat feeling".

Table 12

Example	6-1	6-2	6-3	6-4	6-5	6-6	6-7
Gelling agent A (g/L)	2	2	2	2	2	2	2
Gelling agent B (g/L)	2	2	2	2	2	2	2
Tripotassium citrate (g/L)	0.600	0.600	0.600	0.600	0.600	0.600	0.600
Chlorine (ppm)	0	50	100	150	210	250	300
Texture	4	4	4	4	4	4	4
Smooth throat feeling	4	4.5	4	4	3.5	3	3
Comprehensive evaluation	4	4.25	4	4	3.75	3.5	3.5

Claims

1. A jelly beverage, comprising:

(A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac;

(B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum; and

(C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate,

wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L.

2. The jelly beverage according to claim 1, comprising: 0.31 to 0.78 g/L potassium citrate; 0.1 to 1 g/L calcium citrate; or 0.31 to 0.78 g/L potassium citrate and 0.1 to 1 g/L calcium citrate.

3. The jelly beverage according to claim 1 or 2, wherein a chlorine content is 0 to 300 ppm.

4. The jelly beverage according to any one of claims 1 to 3, comprising (A) one or more gelling agents A selected from the group consisting of 0.7 to 2.6 g/L agar, 0.3 to 2.6 g/L carrageenan, and 1.6 to 2.6 g/L konjac.

5. The jelly beverage according to any one of claims 1 to 4, comprising (B) one or more gelling agents B selected from the group consisting of 0.7 to 2.4 g/L

locust bean gum, 0.6 to 2.4 g/L xanthan gum, and 1 to 2.4 g/L gellan gum.

6. The jelly beverage according to any one of claims 1 to 5, comprising two or more gelling agents A.

7. The jelly beverage according to claim 6, wherein the total content of the two or more gelling agents A is 1 to 5 g/L.

8. The jelly beverage according to any one of claims 1 to 7, comprising two or more gelling agents B.

9. The jelly beverage according to claim 8, wherein the total content of the two or more gelling agents B is 1 to 4 g/L.

10. The jelly beverage according to any one of claims 1 to 9, wherein a pH is 3 to 4.8.

11. The jelly beverage according to any one of claims 1 to 10, comprising 25% or less fruit juice.

12. The jelly beverage according to any one of claims 1 to 11, wherein a sodium content is 150 ppm or less.

13. A method for producing a jelly beverage, comprising:
blending a mixed liquid, comprising:

(A) one or more gelling agents A selected from the group consisting of 0.3 to 3.2 g/L agar, 0.3 to 3.2 g/L carrageenan, and 0.3 to 3.2 g/L konjac;

(B) one or more gelling agents B selected from the group consisting of 0.6 to 3 g/L locust bean gum, 0.6 to 3 g/L xanthan gum, and 0.6 to 3 g/L gellan gum;

(C) potassium citrate, calcium citrate, or potassium citrate and calcium citrate; and

(D) water,

wherein the total amount of the one or more gelling agents A is 0.9 to 6.4 g/L;

heating the mixed liquid; and

cooling the heated mixed liquid.