

## DESCRIPTION

## TITLE OF THE INVENTION

PERFUME COMPOSITION, FOOD AND BEVERAGE, AND METHOD FOR  
5 PRODUCING FOOD AND BEVERAGE

## TECHNICAL FIELD

[0001]

The present invention relates to a flavor composition containing mustakone as an  
10 active ingredient, which is capable of imparting or enhancing a juicy sensation or fleshy  
sensation with high natural feeling, or a ripened sensation, a food or drink, and a method for  
producing a food or drink.

## BACKGROUND ART

15 [0002]

Mustakone is a compound which was isolated from an essential oil of *Cyperus*  
*rotundus* L. (family cyperaceae) and the structure was determined, by Kapadia, et al. in 1963  
(see Non-Patent Literature 1). There is almost no report regarding its flavor. In 2016,  
Neibler, et al. reported mustakone as a spicy, woody, slightly fatty, meat broth-like, or  
20 balsamic flavor component in the volatile component analysis of frankincense (see  
Non-Patent Literature 2); and in 2016, Clery, et al. reported mustakone as a spicy, a  
carrot-like, or woody flavor component in the component analysis of cypriol oil (*Cyperus*  
*scariosus* R.Br.) (see Non-Patent Literature 3). However, neither specific contribution nor  
effect on the entire flavor is known.

25

## CITATION LIST

## NON-PATENT LITERATURE

[0003]

Non-Patent Literature 1: Tetrahedron Letters (1963), 28, 1933-1939  
30 Non-Patent Literature 2: Journal of Natural Products (2016), 79, 1160-1164  
Non-Patent Literature 3: Journal of Agricultural and Food Chemistry (2016), 64,  
4566-4573

## SUMMARY OF INVENTION

## TECHNICAL PROBLEM

[0004]

A problem of the present invention is to provide a flavor composition to be added to a food or drink, which is capable of imparting or enhancing a fleshy sensation or a juicy sensation, or a flavor of ripened sensation; and to provide a food or drink in which a fleshy sensation or a juicy sensation, or a flavor of ripened sensation is imparted or enhanced by using the same.

## SOLUTION TO PROBLEM

10 [0005]

In order to solve the foregoing problem, the present inventors made extensive and intensive investigations. As a result, it has been found that by using mustakone which has not been utilized as a flavor component for a food or drink, the flavor of a fleshy sensation or a juicy sensation, or the flavor of ripened sensation can be imparted or enhanced, thereby leading to accomplishment of the present invention.

[0006]

Specifically, the present invention includes the following contents [1] to [10].

[1] A flavor composition to be added to a food or drink, the composition containing at least one selected from the group consisting of (-)-mustakone, (+)-mustakone, and a mixture thereof.

[2] The flavor composition according to [1], wherein the food or drink is a drink.

[3] The flavor composition according to [2], wherein the drink is a citrus drink including a citrus.

[4] The flavor composition according to [3], wherein the citrus is at least one selected from the group consisting of grapefruit, orange, and lemon.

[5] A food or drink including the flavor composition according to any one of [1] to [4].

[6] A method for producing a food or drink, including adding the flavor composition according to any one of [1] to [4].

[7] A food or drink containing at least one selected from (-)-mustakone, (+)-mustakone, and a mixture thereof.

[8] The food or drink according to [7], wherein the food or drink is a citrus-like food or drink.

[9] A method for producing a food or drink, including adding at least one selected from (-)-mustakone, (+)-mustakone, and a mixture thereof.

[10] The method for producing a food or drink according to [9], wherein the food or drink is a citrus-like food or drink.

## ADVANTAGEOUS EFFECTS OF INVENTION

5 [0007]

In accordance with the present invention, a flavor composition to be added to a food or drink, which is capable of imparting or enhancing a fleshy sensation or a juicy sensation, or a flavor of ripened sensation; and a food or drink in which a fleshy sensation or a juicy sensation, or a flavor of ripened sensation is imparted or enhanced can be provided.

10

## DESCRIPTION OF EMBODIMENTS

[0008]

The present invention is hereunder described in detail.

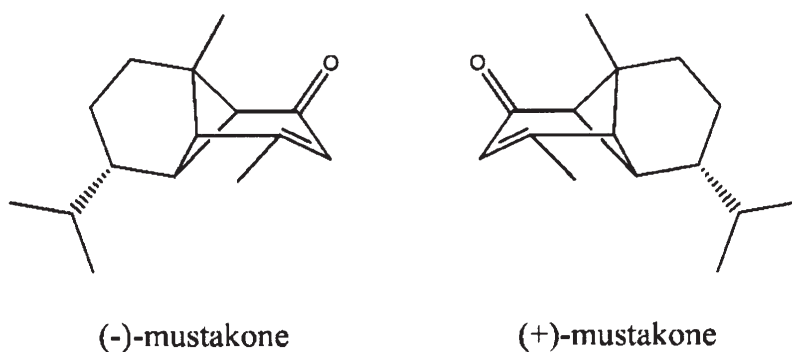
15 The flavor composition to be added to a food or drink according to the present invention (hereinafter also referred to simply as "flavor composition of the present invention") contains at least one selected from (-)-mustakone, (+)-mustakone, and a mixture thereof.

[0009]

20 In the mustakone, there are two optical isomers, and (+)-mustakone and (-)-mustakone are included.

[0010]

[Chem. 1]



[0011]

25 In the present invention, all of ( $\pm$ )-mustakone which is a racemate, (+)-mustakone, (-)-mustakone, and mustakone in which (+)-mustakone and (-)-mustakone are contained in an arbitrary ratio (hereinafter referred to simply as "mustakone") can be used. As for the

mustakone, one obtained through purification from a natural product, such as an essential oil of *Cyperus rotundus* L. and cypriol oil, may be used, and one obtained through chemical synthesis from  $\alpha$ -copaene, etc. (for example, one obtained by a method described in Tetrahedron (1965), 21, 607-618) may also be used. Alternatively, one obtained from a natural product and one obtained through chemical synthesis may be used in combination.

[0012]

As for the  $\alpha$ -copaene which is a starting raw material of the chemical synthesis, (-)- $\alpha$ -copaene and (+)- $\alpha$ -copaene can be readily purified from gurjun balsam oil and angelica seed oil, respectively through normal-phase and reverse-phase column chromatography. When (-)- $\alpha$ -copaene is used as the starting raw material, (-)-mustakone can be obtained, and when (+)- $\alpha$ -copaene is used as the starting raw material, (+)-mustakone can be obtained.

[0013]

By blending a food or drink with infinitesimal amounts of the flavor composition of the present invention and mustakone directly, a fleshy sensation or a juicy sensation, or a ripened sensation can be imparted or enhanced. By using the flavor composition and mustakone mixed with other component, a fleshy sensation or a juicy sensation, or a ripened sensation can also be imparted or enhanced in a food or drink. As the other flavor component which may be mixed, there may be mentioned various synthetic flavors, natural flavors or fragrances, natural essential oils, plant extracts or the like. For example, there may be mentioned natural essential oils, natural flavors or fragrances, synthetic flavors or fragrances, and so on, as described in "Japan Patent Office Gazette, Known Customary Technologies (Flavor or Fragrance), Part II, Food Flavor, published on January 14, 2000, pp. 88-131".

[0014]

Though the content of mustakone in the flavor composition of the present invention varies with the other flavor component to be mixed and cannot be unequivocally defined, it can be set to a concentration range of typically from 0.000001 to 10,000 ppm, preferably from 0.0001 to 1,000 ppm, and more preferably from 0.001 to 100 ppm on a basis of the weight of the flavor composition to be added to a food or drink. When the content of mustakone is less than 0.000001 ppm, the flavor imparting effect is not obtained, whereas when the content is more than 10,000 ppm, a woody note becomes excessively strong, and hence, such is not preferred.

[0015]

In the case of adding mustakone to the food or drink in order to impart or enhance a fleshy sensation or a juicy sensation, or a ripened sensation, its content can be set to a concentration range of from 0.000001 to 10,000 ppb, preferably from 0.0001 to 1,000 ppb, and more preferably from 0.001 to 100 ppb relative to the weight of the food or drink. When the content of mustakone is less than 0.000001 ppb relative to the weight of the food or drink, the flavor imparting effect is not obtained, whereas when the content is more than 10,000 ppb, a woody note becomes excessively strong, and hence, such is not preferred.

[0016]

In the flavor composition containing mustakone according to the present invention, for example, solvents, such as water and ethanol; and fixatives, such as ethylene glycol, propylene glycol, dipropylene glycol, glycerin, hexyl glycol, benzyl benzoate, triethyl citrate, diethyl phthalate, Hercolyn, a medium chain fatty acid triglyceride, and a medium chain fatty acid diglyceride, all of which are usually used, can be contained, as necessary.

[0017]

By the addition of the flavor composition of the present invention and mustakone themselves, a fleshy sensation or a juicy sensation, or a flavor of ripened sensation of the food or drink can be imparted or enhanced.

[0018]

Specific examples of the food or drink in which a fleshy sensation or a juicy sensation, or a flavor of ripened sensation can be imparted or enhanced, include drinks, such as a carbonated drink, a soft drink, a fruit juice drink, a fruit liquor, a milk-based drink, a lactic acid bacteria fermented drink, a health drink, a soybean milk, and a tea drink; desserts, such as an ice cream, an ice milk, a lacto ice, a sherbet, a yoghurt, a pudding, a jelly, and a daily dessert; confectioneries, such as a caramel, a candy, a tablet candy, a cracker, a biscuit, a cookie, a pie, a chocolate, a snack food, a chewing gum, a bun with a bean-jam filling, and an azuki-bean jelly; soups, such as a Japanese-style soup, a western-style soup, and a Chinese soup; breads; jams; flavor seasonings; various instant drinks; various instant foods; and so on.

Among the aforementioned foods, the citrus-like foods or drinks are preferably used in the present invention.

[0019]

The aforementioned drink is preferably a citrus-like drink including a citrus. Specific examples of the citrus, include grapefruit, orange, lemon and the like.

[0020]

Though the addition amount of the flavor composition of the present invention to the food or drink varies depending on the kind or form of the product, it can be set to typically 0.1% by weight, and preferably a concentration range of from 0.01 to 5% by weight on a basis of the weight of the food or drink. When the content of the flavor composition of the present invention is less than 0.01% by weight, the effect of imparting or enhancing citrus-like flavor is not obtained, whereas when the content is more than 5% by weight, an unpleasant odor becomes strong, and hence, such is not preferred.

## 10 EXAMPLES

[0021]

The present invention is hereunder more specifically described by reference to Examples, but it should be construed that the present invention is not limited to these Examples.

15 [0022]

(Reference Example) Production of (-)-Mustakone and (+)-Mustakone

(a) Production of (-)-Mustakone

5 g of gurjun balsam oil was purified by means of normal-phase medium-pressure preparative chromatography (eluting solution: hexane), to obtain 1.5 g of (-)- $\alpha$ -copaene, and then (-)-mustakone was obtained in conformity with a method described in the literature (Tetrahedron (1965), 21, 607-618).

[0023]

(b) Production of (+)-Mustakone

168 g of a hydrocarbon fraction was obtained from 200 g of angelica seed oil by means of silica gel column chromatography. 100 g of the resulting fraction was used and purified by means of reverse-phase medium-pressure preparative chromatography (eluting solution: water and acetonitrile), to obtain 0.2 g of (+)- $\alpha$ -copaene, and then (+)-mustakone was obtained in conformity with a method described in the aforementioned literature.

[0024]

30 (c) Preparation of ( $\pm$ )-Mustakone

Equal amounts of the (-)-form and (+)-form obtained in the above (a) and (b) were mixed to prepare ( $\pm$ )-mustakone.

[0025]

## (Example 1) Flavor Composition for Grapefruit Food

Flavor compositions (A-1), (A-2), and (A-3) for grapefruit food were prepared according to the following formulations.

[0026]

5 Table 1: Formulation of Flavor Composition (A-1)

| (Component)                   | (Parts by weight) |
|-------------------------------|-------------------|
| (±)-Mustakone                 | 0.005             |
| Grapefruit oil (cold pressed) | 50.0              |
| Ethanol                       | Balance           |
| Total                         | 1,000.0           |

[0027]

Table 2: Formulation of Flavor Composition (A-2)

| (Component)                   | (Parts by weight) |
|-------------------------------|-------------------|
| (-)-Mustakone                 | 0.005             |
| Grapefruit oil (cold pressed) | 50.0              |
| Ethanol                       | Balance           |
| Total                         | 1,000.0           |

10 [0028]

Table 3: Formulation of Flavor Composition (A-3)

| (Component)                   | (Parts by weight) |
|-------------------------------|-------------------|
| (+)-Mustakone                 | 0.005             |
| Grapefruit oil (cold pressed) | 50.0              |
| Ethanol                       | Balance           |
| Total                         | 1,000.0           |

[0029]

## (Comparative Example 1)

15 As Comparative Example 1, a flavor composition (B) for grapefruit food was prepared according to the following formulation.

[0030]

Table 4: Formulation of Flavor Composition (B)

| (Component)                   | (Parts by weight) |
|-------------------------------|-------------------|
| Grapefruit oil (cold pressed) | 50.0              |
| Ethanol                       | Balance           |
| Total                         | 1,000.0           |

[0031]

(Comparison Test Example 1)

0.1% by weight of each of the flavor compositions (A-1), (A-2), (A-3), and (B) for grapefruit food obtained in Example 1 and Comparative Example 1 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (A-1), (A-2), and (A-3) of Example 1, respectively added thereto were imparted with a natural and fresh juicy sensation and were remarkably excellent as compared with the water having the flavor composition (B) of Comparative Example 1 added thereto.

[0032]

(Example 2) Addition to Commercial Grapefruit Fruit Juice Drink

5 ppb of ( $\pm$ )-mustakone was added to a commercial grapefruit fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0033]

(Example 3) Addition to Commercial Grapefruit Fruit Juice Drink

5 ppb of (-)-mustakone was added to a commercial grapefruit fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0034]

(Example 4) Addition to Commercial Grapefruit Fruit Juice Drink

5 ppb of (+)-mustakone was added to a commercial grapefruit fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0035]

(Example 5) Flavor Composition for Grapefruit Food

Flavor compositions (C-1), (C-2), and (C-3) for grapefruit food were prepared according to the following formulations.

[0036]

Table 5: Formulation of Flavor Composition (C-1)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (±)-Mustakone | 0.005             |
| Nootkatone    | 2.0               |
| Octanal       | 0.3               |
| Decanal       | 0.2               |
| Dodecanal     | 0.1               |
| Linalool      | 0.8               |
| cis-3-Hexenol | 0.5               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

[0037]

Table 6: Formulation of Flavor Composition (C-2)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (-)-Mustakone | 0.005             |
| Nootkatone    | 2.0               |
| Octanal       | 0.3               |
| Decanal       | 0.2               |
| Dodecanal     | 0.1               |
| Linalool      | 0.8               |
| cis-3-Hexenol | 0.5               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

5

[0038]

Table 7: Formulation of Flavor Composition (C-3)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (+)-Mustakone | 0.005             |
| Nootkatone    | 2.0               |
| Octanal       | 0.3               |
| Decanal       | 0.2               |
| Dodecanal     | 0.1               |
| Linalool      | 0.8               |
| cis-3-Hexenol | 0.5               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

[0039]

(Comparative Example 2)

- 5 As Comparative Example 2, a flavor composition (D) for grapefruit food was prepared according to the following formulation.

[0040]

Table 8: Formulation of Flavor Composition (D)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| Nootkatone    | 2.0               |
| Octanal       | 0.3               |
| Decanal       | 0.2               |
| Dodecanal     | 0.1               |
| Linalool      | 0.8               |
| cis-3-Hexenol | 0.5               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

10 [0041]

(Comparison Test Example 2)

- 0.1% by weight of each of the flavor compositions (C-1), (C-2), (C-3), and (D) for grapefruit food obtained in Example 5 and Comparative Example 2 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members
- 15 pointed out that the waters having the flavor compositions (C-1), (C-2), and (C-3) of Example 5, respectively added thereto were imparted with a natural and thick juicy sensation which was not felt in the water having the flavor composition (D) of Comparative Example 2, and were remarkably excellent.

[0042]

## (Example 6) Flavor Composition for Orange Food

Flavor compositions (E-1), (E-2), and (E-3) for orange food were prepared according to the following formulations.

[0043]

5 Table 9: Formulation of Flavor Composition (E-1)

| (Component)               | (Parts by weight) |
|---------------------------|-------------------|
| (±)-Mustakone             | 0.005             |
| Orange oil (cold pressed) | 50.0              |
| Ethanol                   | Balance           |
| Total                     | 1,000.0           |

[0044]

Table 10: Formulation of Flavor Composition (E-2)

| (Component)               | (Parts by weight) |
|---------------------------|-------------------|
| (-)-Mustakone             | 0.005             |
| Orange oil (cold pressed) | 50.0              |
| Ethanol                   | Balance           |
| Total                     | 1,000.0           |

10 [0045]

Table 11: Formulation of Flavor Composition (E-3)

| (Component)               | (Parts by weight) |
|---------------------------|-------------------|
| (+)-Mustakone             | 0.005             |
| Orange oil (cold pressed) | 50.0              |
| Ethanol                   | Balance           |
| Total                     | 1,000.0           |

[0046]

## (Comparative Example 3)

15 As Comparative Example 3, a flavor composition (F) for orange food was prepared according to the following formulation.

[0047]

Table 12: Formulation of Flavor Composition (F)

| (Component)               | (Parts by weight) |
|---------------------------|-------------------|
| Orange oil (cold pressed) | 50.0              |
| Ethanol                   | Balance           |
| Total                     | 1,000.0           |

[0048]

(Comparison Test Example 3)

0.1% by weight of each of the flavor compositions (E-1), (E-2), (E-3), and (F) for orange food obtained in Example 6 and Comparative Example 3 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (E-1), (E-2), and (E-3) of Example 6, respectively added thereto were imparted with a natural and fresh juicy sensation and were remarkably excellent as compared with the water having the flavor composition (F) of Comparative Example 3 added thereto.

[0049]

(Example 7) Addition to Commercial Orange Fruit Juice Drink

5 ppb of ( $\pm$ )-mustakone was added to a commercial orange fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0050]

(Example 8) Addition to Commercial Orange Fruit Juice Drink

5 ppb of (-)-mustakone was added to a commercial orange fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0051]

(Example 9) Addition to Commercial Orange Fruit Juice Drink

5 ppb of (+)-mustakone was added to a commercial orange fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

[0052]

(Example 10) Flavor Composition for Orange Food

Flavor compositions (G-1), (G-2), and (G-3) for orange food were prepared according to the following formulations.

[0053]

Table 13: Formulation of Flavor Composition (G-1)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (±)-Mustakone | 0.005             |
| Ethyl acetate | 0.5               |
| Octanal       | 1.0               |
| Nonanal       | 0.1               |
| Decanal       | 0.5               |
| Linalool      | 2.0               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

[0054]

Table 14: Formulation of Flavor Composition (G-2)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (-)-Mustakone | 0.005             |
| Ethyl acetate | 0.5               |
| Octanal       | 1.0               |
| Nonanal       | 0.1               |
| Decanal       | 0.5               |
| Linalool      | 2.0               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

5

[0055]

Table 15: Formulation of Flavor Composition (G-3)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| (+)-Mustakone | 0.005             |
| Ethyl acetate | 0.5               |
| Octanal       | 1.0               |
| Nonanal       | 0.1               |
| Decanal       | 0.5               |
| Linalool      | 2.0               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

[0056]

10 (Comparative Example 4)

As Comparative Example 4, a flavor composition (H) for orange food was prepared according to the following formulation.

[0057]

Table 16: Formulation of Flavor Composition (H)

| (Component)   | (Parts by weight) |
|---------------|-------------------|
| Ethyl acetate | 0.5               |
| Octanal       | 1.0               |
| Nonanal       | 0.1               |
| Decanal       | 0.5               |
| Linalool      | 2.0               |
| Ethanol       | Balance           |
| Total         | 1,000.0           |

[0058]

## 5 (Comparison Test Example 4)

0.1% by weight of each of the flavor compositions (G-1), (G-2), (G-3), and (H) for orange food obtained in Example 10 and Comparative Example 4 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (G-1), (G-2), and (G-3) of Example 10, respectively added thereto were imparted with a natural and profound juicy sensation which was not felt in the water having the flavor composition (H) of Comparative Example 4, and were remarkably excellent.

[0059]

## (Example 11) Flavor Composition for Lemon Food

15 Flavor compositions (I-1), (I-2), and (I-3) for lemon food were prepared according to the following formulations.

[0060]

Table 17: Formulation of Flavor Composition (I-1)

| (Component)              | (Parts by weight) |
|--------------------------|-------------------|
| (±)-Mustakone            | 0.005             |
| Lemon oil (cold pressed) | 50.0              |
| Ethanol                  | Balance           |
| Total                    | 1,000.0           |

20 [0061]

Table 18: Formulation of Flavor Composition (I-2)

| (Component)              | (Parts by weight) |
|--------------------------|-------------------|
| (-)-Mustakone            | 0.005             |
| Lemon oil (cold pressed) | 50.0              |
| Ethanol                  | Balance           |
| Total                    | 1,000.0           |

[0062]

Table 19: Formulation of Flavor Composition (I-3)

| (Component)              | (Parts by weight) |
|--------------------------|-------------------|
| (+)-Mustakone            | 0.005             |
| Lemon oil (cold pressed) | 50.0              |
| Ethanol                  | Balance           |
| Total                    | 1,000.0           |

5

[0063]

(Comparative Example 5)

As Comparative Example 5, a flavor composition (J) for lemon food was prepared according to the following formulation.

10

[0064]

Table 20: Formulation of Flavor Composition (J)

| (Component)              | (Parts by weight) |
|--------------------------|-------------------|
| Lemon oil (cold pressed) | 50.0              |
| Ethanol                  | Balance           |
| Total                    | 1,000.0           |

[0065]

(Comparison Test Example 5)

15

0.1% by weight of each of the flavor compositions (I-1), (I-2), (I-3), and (J) for lemon food obtained in Example 11 and Comparative Example 5 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (I-1), (I-2), and (I-3) of Example 11, respectively added thereto were imparted with a natural and fresh juicy sensation and were remarkably excellent as compared with the water having the flavor composition (J) of Comparative Example 5 added thereto.

20

[0066]

(Example 12) Addition to Commercial Lemon Fruit Juice Drink

5 ppb of ( $\pm$ )-mustakone was added to a commercial lemon fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

5 [0067]

(Example 13) Addition to Commercial Lemon Fruit Juice Drink

5 ppb of (-)-mustakone was added to a commercial lemon fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

10

[0068]

(Example 14) Addition to Commercial Lemon Fruit Juice Drink

5 ppb of (+)-mustakone was added to a commercial lemon fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a natural juicy sensation rich in voluminousness and was remarkably excellent.

15

[0069]

(Example 15) Flavor Composition for Lemon Food

Flavor compositions (K-1), (K-2), and (K-3) for lemon food were prepared according to the following formulations.

20

[0070]

Table 21: Formulation of Flavor Composition (K-1)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| ( $\pm$ )-Mustakone | 0.005             |
| Citral              | 3.0               |
| $\alpha$ -Terpineol | 1.0               |
| Geraniol            | 0.5               |
| Geranyl acetate     | 0.5               |
| Neryl acetate       | 0.5               |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0071]

25

Table 22: Formulation of Flavor Composition (K-2)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| (-)-Mustakone       | 0.005             |
| Citral              | 3.0               |
| $\alpha$ -Terpineol | 1.0               |
| Geraniol            | 0.5               |
| Geranyl acetate     | 0.5               |
| Neryl acetate       | 0.5               |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0072]

Table 23: Formulation of Flavor Composition (K-3)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| (+)-Mustakone       | 0.005             |
| Citral              | 3.0               |
| $\alpha$ -Terpineol | 1.0               |
| Geraniol            | 0.5               |
| Geranyl acetate     | 0.5               |
| Neryl acetate       | 0.5               |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

5

[0073]

(Comparative Example 6)

As Comparative Example 6, a flavor composition (L) for lemon food was prepared according to the following formulation.

10

[0074]

Table 24: Formulation of Flavor Composition (L)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| Citral              | 3.0               |
| $\alpha$ -Terpineol | 1.0               |
| Geraniol            | 0.5               |
| Geranyl acetate     | 0.5               |
| Neryl acetate       | 0.5               |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0075]

(Comparison Test Example 6)

0.1% by weight of each of the flavor compositions (K-1), (K-2), (K-3), and (L) for lemon food obtained in Example 15 and Comparative Example 6 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (K-1), (K-2), and (K-3) of Example 15, respectively added thereto were imparted with a natural and profound juicy sensation which was not felt in the water having the flavor composition (L) of Comparative Example 6, and were remarkably excellent.

[0076]

10 (Example 16) Addition to Commercial Apple Fruit Juice Drink

0.5 ppb of ( $\pm$ )-mustakone was added to a commercial apple fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a natural juicy sensation accompanied with a hard flesh impression and was remarkably excellent.

15 [0077]

(Example 17) Addition to Commercial Apple Fruit Juice Drink

0.5 ppb of (-)-mustakone was added to a commercial apple fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was imparted with a natural juicy sensation accompanied with a hard flesh impression and was remarkably excellent.

20 [0078]

(Example 18) Addition to Commercial Apple Fruit Juice Drink

0.5 ppb of (+)-mustakone was added to a commercial apple fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a natural juicy sensation accompanied with a hard flesh impression and was remarkably excellent.

25 [0079]

(Example 19) Flavor Composition for Apple Food

Flavor compositions (M-1), (M-2), and (M-3) for apple food were prepared according to the following formulations.

30 [0080]

Table 25: Formulation of Flavor Composition (M-1)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (±)-Mustakone          | 0.0005            |
| 2-Methylbutyl acetate  | 16.0              |
| Hexanol                | 12.0              |
| trans-2-Hexenal        | 1.5               |
| Isoamyl alcohol        | 10.0              |
| Hexanal                | 3.0               |
| Hexyl acetate          | 6.0               |
| Butyl acetate          | 12.0              |
| Ethyl butyrate         | 3.0               |
| Ethyl 2-methylbutyrate | 2.0               |
| Acetic acid            | 4.0               |
| Damascenone            | 0.005             |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0081]

Table 26: Formulation of Flavor Composition (M-2)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (-)-Mustakone          | 0.0005            |
| 2-Methylbutyl acetate  | 16.0              |
| Hexanol                | 12.0              |
| trans-2-Hexenal        | 1.5               |
| Isoamyl alcohol        | 10.0              |
| Hexanal                | 3.0               |
| Hexyl acetate          | 6.0               |
| Butyl acetate          | 12.0              |
| Ethyl butyrate         | 3.0               |
| Ethyl 2-methylbutyrate | 2.0               |
| Acetic acid            | 4.0               |
| Damascenone            | 0.005             |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

5

[0082]

Table 27: Formulation of Flavor Composition (M-3)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (+)-Mustakone          | 0.0005            |
| 2-Methylbutyl acetate  | 16.0              |
| Hexanol                | 12.0              |
| trans-2-Hexenal        | 1.5               |
| Isoamyl alcohol        | 10.0              |
| Hexanal                | 3.0               |
| Hexyl acetate          | 6.0               |
| Butyl acetate          | 12.0              |
| Ethyl butyrate         | 3.0               |
| Ethyl 2-methylbutyrate | 2.0               |
| Acetic acid            | 4.0               |
| Damascenone            | 0.005             |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0083]

(Comparative Example 7)

- 5 As Comparative Example 7, a flavor composition (N) for apple food was prepared according to the following formulation.

[0084]

Table 28: Formulation of Flavor Composition (N)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| 2-Methylbutyl acetate  | 16.0              |
| Hexanol                | 12.0              |
| trans-2-Hexenal        | 1.5               |
| Isoamyl alcohol        | 10.0              |
| Hexanal                | 3.0               |
| Hexyl acetate          | 6.0               |
| Butyl acetate          | 12.0              |
| Ethyl butyrate         | 3.0               |
| Ethyl 2-methylbutyrate | 2.0               |
| Acetic acid            | 4.0               |
| Damascenone            | 0.005             |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

10 [0085]

(Comparison Test Example 7)

0.1% by weight of each of the flavor compositions (M-1), (M-2), (M-3), and (N) for apple food obtained in Example 19 and Comparative Example 7 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (M-1), (M-2), and (M-3) of Example 19, respectively added thereto were imparted with a natural fleshy sensation accompanied with a hard flesh impression and were remarkably excellent as compared with the water having the flavor composition (N) of Comparative Example 7 added thereto.

[0086]

(Example 20) Addition to Commercial Grape Fruit Juice Drink

1 ppb of ( $\pm$ )-mustakone was added to a commercial grape fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a thick and natural juicy sensation and was remarkably excellent.

[0087]

(Example 21) Addition to Commercial Grape Fruit Juice Drink

1 ppb of (-)-mustakone was added to a commercial grape fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was imparted with a thick and natural juicy sensation and was remarkably excellent.

[0088]

(Example 22) Addition to Commercial Grape Fruit Juice Drink

1 ppb of (+)-mustakone was added to a commercial grape fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a thick and natural juicy sensation and was remarkably excellent.

[0089]

(Example 23)

Flavor compositions (O-1), (O-2), and (O-3) for grape food were prepared according to the following formulations.

[0090]

Table 29: Formulation of Flavor Composition (O-1)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| (±)-Mustakone       | 0.001             |
| Ethyl acetate       | 30.0              |
| Ethyl butyrate      | 20.0              |
| cis-3-Hexenol       | 8.0               |
| Methyl anthranilate | 15.0              |
| Ethyl maltol        | 20.0              |
| Propionic acid      | 15.0              |
| Hexanoic acid       | 1.5               |
| trans-2-Hexenal     | 2.0               |
| Propyl acetate      | 25.0              |
| Ethyl propionate    | 30.0              |
| Linalool            | 0.3               |
| Cinnamic alcohol    | 0.3               |
| Damascenone         | 0.002             |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0091]

Table 30: Formulation of Flavor Composition (O-2)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| (-)-Mustakone       | 0.001             |
| Ethyl acetate       | 30.0              |
| Ethyl butyrate      | 20.0              |
| cis-3-Hexenol       | 8.0               |
| Methyl anthranilate | 15.0              |
| Ethyl maltol        | 20.0              |
| Propionic acid      | 15.0              |
| Hexanoic acid       | 1.5               |
| trans-2-Hexenal     | 2.0               |
| Propyl acetate      | 25.0              |
| Ethyl propionate    | 30.0              |
| Linalool            | 0.3               |
| Cinnamic alcohol    | 0.3               |
| Damascenone         | 0.002             |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

5

[0092]

Table 31: Formulation of Flavor Composition (O-3)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| (+)-Mustakone       | 0.001             |
| Ethyl acetate       | 30.0              |
| Ethyl butyrate      | 20.0              |
| cis-3-Hexenol       | 8.0               |
| Methyl anthranilate | 15.0              |
| Ethyl maltol        | 20.0              |
| Propionic acid      | 15.0              |
| Hexanoic acid       | 1.5               |
| trans-2-Hexenal     | 2.0               |
| Propyl acetate      | 25.0              |
| Ethyl propionate    | 30.0              |
| Linalool            | 0.3               |
| Cinnamic alcohol    | 0.3               |
| Damascenone         | 0.002             |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0093]

(Comparative Example 8)

- 5 As Comparative Example 8, a flavor composition (P) for grape food was prepared according to the following formulation.

[0094]

Table 32: Formulation of Flavor Composition (P)

| (Component)         | (Parts by weight) |
|---------------------|-------------------|
| Ethyl acetate       | 30.0              |
| Ethyl butyrate      | 20.0              |
| cis-3-Hexenol       | 8.0               |
| Methyl anthranilate | 15.0              |
| Ethyl maltol        | 20.0              |
| Propionic acid      | 15.0              |
| Hexanoic acid       | 1.5               |
| trans-2-Hexenal     | 2.0               |
| Propyl acetate      | 25.0              |
| Ethyl propionate    | 30.0              |
| Linalool            | 0.3               |
| Cinnamic alcohol    | 0.3               |
| Damascenone         | 0.002             |
| Ethanol             | Balance           |
| Total               | 1,000.0           |

[0095]

(Comparison Test Example 8)

- 5           0.1% by weight of each of the flavor compositions (O-1), (O-2), (O-3), and (P) for grape food obtained in Example 23 and Comparative Example 8 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (O-1), (O-2), and (O-3) of Example 23, respectively added thereto were imparted with a thick and natural fleshy
- 10   sensation and were remarkably excellent as compared with the water having the flavor composition (P) of Comparative Example 8 added thereto.

[0096]

(Example 24) Addition to Commercial Peach Fruit Juice Drink

- 15           1 ppb of ( $\pm$ )-mustakone was added to a commercial peach fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was imparted with a natural fleshy sensation accompanied with a fibrous image and was remarkably excellent.

[0097]

(Example 25) Addition to Commercial Peach Fruit Juice Drink

- 20           1 ppb of (-)-mustakone was added to a commercial peach fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members

pointed out that by adding (-)-mustakone, the resultant was imparted with a natural fleshy sensation accompanied with a fibrous image and was remarkably excellent.

[0098]

(Example 26) Addition to Commercial Peach Fruit Juice Drink

- 5           1 ppb of (+)-mustakone was added to a commercial peach fruit juice drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was imparted with a natural fleshy sensation accompanied with a fibrous image and was remarkably excellent.

[0099]

- 10   (Example 27)

Flavor compositions (Q-1), (Q-2), and (Q-3) for peach food were prepared according to the following formulations.

[0100]

Table 33: Formulation of Flavor Composition (Q-1)

| (Component)     | (Parts by weight) |
|-----------------|-------------------|
| (±)-Mustakone   | 0.001             |
| Ethyl acetate   | 50.0              |
| Hexanol         | 1.0               |
| Benzaldehyde    | 0.4               |
| Maltol          | 2.0               |
| Hexanal         | 0.2               |
| Hexyl acetate   | 3.0               |
| γ-Undecalactone | 0.3               |
| Ethyl octanoate | 0.05              |
| β-Ionone        | 0.002             |
| Linalool        | 0.2               |
| Isoamyl acetate | 8.0               |
| Ethyl butyrate  | 3.0               |
| Ethanol         | Balance           |
| Total           | 1,000.0           |

- 15

[0101]

Table 34: Formulation of Flavor Composition (Q-2)

| (Component)             | (Parts by weight) |
|-------------------------|-------------------|
| (-)-Mustakone           | 0.001             |
| Ethyl acetate           | 50.0              |
| Hexanol                 | 1.0               |
| Benzaldehyde            | 0.4               |
| Maltol                  | 2.0               |
| Hexanal                 | 0.2               |
| Hexyl acetate           | 3.0               |
| $\gamma$ -Undecalactone | 0.3               |
| Ethyl octanoate         | 0.05              |
| $\beta$ -Ionone         | 0.002             |
| Linalool                | 0.2               |
| Isoamyl acetate         | 8.0               |
| Ethyl butyrate          | 3.0               |
| Ethanol                 | Balance           |
| Total                   | 1,000.0           |

[0102]

Table 35: Formulation of Flavor Composition (Q-3)

| (Component)             | (Parts by weight) |
|-------------------------|-------------------|
| (+)-Mustakone           | 0.001             |
| Ethyl acetate           | 50.0              |
| Hexanol                 | 1.0               |
| Benzaldehyde            | 0.4               |
| Maltol                  | 2.0               |
| Hexanal                 | 0.2               |
| Hexyl acetate           | 3.0               |
| $\gamma$ -Undecalactone | 0.3               |
| Ethyl octanoate         | 0.05              |
| $\beta$ -Ionone         | 0.002             |
| Linalool                | 0.2               |
| Isoamyl acetate         | 8.0               |
| Ethyl butyrate          | 3.0               |
| Ethanol                 | Balance           |
| Total                   | 1,000.0           |

5

[0103]

(Comparative Example 9)

As Comparative Example 9, a flavor composition (R) for peach food was prepared according to the following formulation.

[0104]

Table 36: Formulation of Flavor Composition (R)

| (Component)             | (Parts by weight) |
|-------------------------|-------------------|
| Ethyl acetate           | 50.0              |
| Hexanol                 | 1.0               |
| Benzaldehyde            | 0.4               |
| Maltol                  | 2.0               |
| Hexanal                 | 0.2               |
| Hexyl acetate           | 3.0               |
| $\gamma$ -Undecalactone | 0.3               |
| Ethyl octanoate         | 0.05              |
| $\beta$ -Ionone         | 0.002             |
| Linalool                | 0.2               |
| Isoamyl acetate         | 8.0               |
| Ethyl butyrate          | 3.0               |
| Ethanol                 | Balance           |
| Total                   | 1,000.0           |

5

[0105]

(Comparison Test Example 9)

0.1% by weight of each of the flavor compositions (Q-1), (Q-2), (Q-3), and (R) for peach food obtained in Example 27 and Comparative Example 9 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (Q-1), (Q-2), and (Q-3) of Example 27, respectively added thereto were imparted with a natural fleshy sensation accompanied with a fibrous image and were remarkably excellent as compared with the water having the flavor composition (R) of Comparative Example 9 added thereto.

10

15

[0106]

(Example 28) Addition to Commercial Wine Taste Drink

1 ppb of ( $\pm$ )-mustakone was added to a commercial wine taste drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding ( $\pm$ )-mustakone, the resultant was enhanced in a natural oak barrel flavor and a ripened sensation and was remarkably excellent.

20

[0107]

(Example 29) Addition to Commercial Wine Taste Drink

1 ppb of (-)-mustakone was added to a commercial wine taste drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (-)-mustakone, the resultant was enhanced in a natural oak barrel flavor and a ripened sensation and was remarkably excellent.

5 [0108]

(Example 30) Addition to Commercial Wine Taste Drink

1 ppb of (+)-mustakone was added to a commercial wine taste drink, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that by adding (+)-mustakone, the resultant was enhanced in a natural oak barrel flavor and a ripened sensation and was remarkably excellent.

10

[0109]

(Example 31)

Flavor compositions (S-1), (S-2), and (S-3) for wine food were prepared according to the following formulations.

15 [0110]

Table 37: Formulation of Flavor Composition (S-1)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (±)-Mustakone          | 0.001             |
| Isoamyl acetate        | 3.0               |
| Ethyl hexanoate        | 1.0               |
| Ethyl octanoate        | 0.2               |
| Ethyl decanoate        | 0.6               |
| 2-Phenylethyl alcohol  | 1.0               |
| Octanoic acid          | 1.0               |
| Decanoic acid          | 0.8               |
| Damascenone            | 0.005             |
| Ethyl 2-methylbutyrate | 0.05              |
| Ethyl butyrate         | 0.3               |
| Geraniol               | 0.02              |
| Linalool               | 0.03              |
| 2-Phenylethyl acetate  | 0.5               |
| Ethyl acetate          | 35.0              |
| Isoamyl alcohol        | 40.0              |
| Dimethyl sulfide       | 0.03              |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0111]

Table 38: Formulation of Flavor Composition (S-2)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (-)-Mustakone          | 0.001             |
| Isoamyl acetate        | 3.0               |
| Ethyl hexanoate        | 1.0               |
| Ethyl octanoate        | 0.2               |
| Ethyl decanoate        | 0.6               |
| 2-Phenylethyl alcohol  | 1.0               |
| Octanoic acid          | 1.0               |
| Decanoic acid          | 0.8               |
| Damascenone            | 0.005             |
| Ethyl 2-methylbutyrate | 0.05              |
| Ethyl butyrate         | 0.3               |
| Geraniol               | 0.02              |
| Linalool               | 0.03              |
| 2-Phenylethyl acetate  | 0.5               |
| Ethyl acetate          | 35.0              |
| Isoamyl alcohol        | 40.0              |
| Dimethyl sulfide       | 0.03              |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0112]

Table 39: Formulation of Flavor Composition (S-3)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| (+)-Mustakone          | 0.001             |
| Isoamyl acetate        | 3.0               |
| Ethyl hexanoate        | 1.0               |
| Ethyl octanoate        | 0.2               |
| Ethyl decanoate        | 0.6               |
| 2-Phenylethyl alcohol  | 1.0               |
| Octanoic acid          | 1.0               |
| Decanoic acid          | 0.8               |
| Damascenone            | 0.005             |
| Ethyl 2-methylbutyrate | 0.05              |
| Ethyl butyrate         | 0.3               |
| Geraniol               | 0.02              |
| Linalool               | 0.03              |
| 2-Phenylethyl acetate  | 0.5               |
| Ethyl acetate          | 35.0              |
| Isoamyl alcohol        | 40.0              |
| Dimethyl sulfide       | 0.03              |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0113]

(Comparative Example 10)

- 5 As Comparative Example 10, a flavor composition (T) for wine food was prepared according to the following formulation.

[0114]

Table 40: Formulation of Flavor Composition (T)

| (Component)            | (Parts by weight) |
|------------------------|-------------------|
| Isoamyl acetate        | 3.0               |
| Ethyl hexanoate        | 1.0               |
| Ethyl octanoate        | 0.2               |
| Ethyl decanoate        | 0.6               |
| 2-Phenylethyl alcohol  | 1.0               |
| Octanoic acid          | 1.0               |
| Decanoic acid          | 0.8               |
| Damascenone            | 0.005             |
| Ethyl 2-methylbutyrate | 0.05              |
| Ethyl butyrate         | 0.3               |
| Geraniol               | 0.02              |
| Linalool               | 0.03              |
| 2-Phenylethyl acetate  | 0.5               |
| Ethyl acetate          | 35.0              |
| Isoamyl alcohol        | 40.0              |
| Dimethyl sulfide       | 0.03              |
| Ethanol                | Balance           |
| Total                  | 1,000.0           |

[0115]

(Comparison Test Example 10)

- 5           0.1% by weight of each of the flavor compositions (S-1), (S-2), (S-3), and (T) for wine food obtained in Example 31 and Comparative Example 10 was added to water, and an organoleptic test by five expert panelists was performed. As a result, all the members pointed out that the waters having the flavor compositions (S-1), (S-2), and (S-3) of Example 31, respectively added thereto were enhanced in a natural oak barrel flavor and a ripened
- 10   sensation and were remarkably excellent as compared with the water having the flavor composition (T) of Comparative Example 10 added thereto.

[0116]

- While the present invention has been described in detail and with reference to specific embodiments thereof, it will be apparent to one skilled in the art that various
- 15   changes and modifications can be made therein without departing from the spirit and scope of the present invention. The present application is based on a Japanese patent application No. 2016-162071 filed on August 22, 2016), the entireties of which are incorporated by reference.

## INDUSTRIAL APPLICABILITY

[0117]

By adding the flavor composition of the present invention or at least one selected from the group consisting of (-)-mustakone, (+)-mustakone, and a mixture thereof, a fleshy  
5 sensation or a juicy sensation, or a flavor of ripened sensation of a food or drink can be imparted or enhanced.

## CLAIMS

1. A flavor composition to be added to a drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink, and a fruit liquor, the composition containing at least one selected from the group consisting of (-)-mustakone, (+)-mustakone, and a mixture thereof in a concentration of 0.001 to 100 ppm.
2. The flavor composition according to Claim 1, wherein the drink is a citrus-flavored drink including a citrus.
3. The flavor composition according to Claim 2, wherein the citrus is at least one selected from the group consisting of grapefruit, orange, and lemon.
4. A drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink, and a fruit liquor including the flavor composition according to any one of Claim 1 to Claim 3.
5. A method for producing a drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink, and a fruit liquor, comprising adding the flavor composition according to any one of Claim 1 to Claim 3.
6. A drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink and a fruit liquor, containing at least one selected from (-)-mustakone, (+)-mustakone, and a mixture thereof is added to the drink such that the concentration thereof is 0.001 to 100 ppb.
7. The drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink and a fruit liquor according to Claim 6, wherein the drink is a citrus-flavored drink.
8. A method for producing a drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink and a fruit liquor, comprising adding at least one selected from (-)-mustakone, (+)-mustakone, and a mixture thereof is added to the drink such that the concentration thereof is 0.001 to 100 ppb.
9. The method for producing a drink selected from the group consisting of a carbonated drink, a soft drink, a fruit juice drink and a fruit liquor according to Claim 8, wherein the drink is a citrus-flavored drink.