

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
13 October 2011 (13.10.2011)

(10) International Publication Number
WO 2011/126149 A1

PCT

(51) International Patent Classification:
A23L 1/22 (2006.01) *A23L 1/221* (2006.01)

(21) International Application Number:
PCT/JP2011/059331

(22) International Filing Date:
8 April 2011 (08.04.2011)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
2010-089332 8 April 2010 (08.04.2010) JP
2011-082883 4 April 2011 (04.04.2011) JP

(71) Applicant (for all designated States except US):
TAKASAGO INTERNATIONAL CORPORATION
[JP/JP]; 37-1, Kamata 5-chome, Ohta-ku, Tokyo,
1448721 (JP).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **WATANABE, Aki-
hiko. NAKATOH, Azusa. OIKAWA, Takeshi.**

(74) Agents: **OGURI, Shohei** et al.; Eikoh Patent Firm, Tora-
nomon East Bldg. 10F, 7-13, Nishi-Shimbashi 1-chome,
Minato-ku, Tokyo 1050003 (JP).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ,
CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO,
DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT,
HN, HR, HU, ID, IL, IN, IS, KE, KG, KM, KN, KP, KR,
KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME,
MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO,
NZ, OM, PE, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE,
SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT,
TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG,
ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU,
LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK,
SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) Title: SALTY TASTE ENHANCER AND KELP EXTRACT COMPRISING THE SAME

(57) Abstract: To provide a salty taste enhancer which exerts a flavor enhancing effect comparable to sodium chloride without imparting any undesirable flavor such as harsh taste or odd smell, a method for producing the same, a kelp extract comprising the salty taste enhancer, and a food or drink having enhanced salty taste and flavor which comprises the salty taste enhancer or the kelp extract. A salty taste enhancer which comprises a volatile component with a molecular weight of less than 200 derived from a kelp. The volatile component derived from the kelp can be obtained by subjecting a starting kelp to distillation in the presence of a solvent, extraction with a solvent, supercritical extraction or the like. In the volatile components of the kelp thus obtained, those in which the amount of a component with a molecular weight of 200 or more is reduced preferably to less than 60% by weight are used as the salty taste enhancer. In the case of employing the distillation procedure, for example, a liquid distillate obtained by distilling the kelp is collected in fractions. Then, the first half of the fraction containing the volatile component with a molecular weight of less than 200 may be used as the salty taste enhancer.



WO 2011/126149 A1