CLAIMS

1. A heat sterilized and packaged beverage comprising:

ascorbic acid in an amount of 6 mg/100 ml or more and in a ratio of a mass of the ascorbic acid to a mass of a medium chain triglyceride, ascorbic acid/medium chain triglyceride, of 0.0003 or more and 0.1340 or less, and

further comprising one or more catechin compounds selected from catechin, catechin gallate, epicatechin, epicatechin gallate, galocatechin, galocatechin gallate, epigalocatechin, or epigalocatechingalate, in a total amount of the catechin compounds of 1 mg/100 ml or more.

2. The heat sterilized and packaged beverage according to claim 1, comprising the medium chain triglyceride in an amount of 500 mg/100 ml or more.

3. The heat sterilized and packaged beverage according to claim 1 or 2, wherein a medium chain fatty acid in the medium chain triglyceride is a saturated fatty acid having 8 carbon atoms and/or a saturated fatty acid having 10 carbon atoms.

4. The heat sterilized and packaged beverage according to any one of claims 1 to 3, wherein the heat sterilization has been performed by a method including heating at 85°C for 30 minutes or a method having the same or higher efficacy than said method.

5. A method for suppressing an unpleasant odor generated during storage of a heat sterilized and packaged beverage comprising ascorbic acid in an amount of 6 mg/100 ml or more and in a ratio of a mass of the ascorbic acid to a mass of a medium chain triglyceride, ascorbic acid/medium chain triglyceride, of 0.0003 or more and 0.1340 or less, the method comprising:

incorporating, into the beverage, one or more catechin compounds selected from catechin, catechin gallate, epicatechin, epicatechin gallate, galocatechin, galocatechin gallate, epigalocatechin, or epigalocatechingalate, in a total amount of the catechin compounds of 1 mg/100 ml or more.