Claims

1. A sparkling beverage comprising Reb. D and Reb. M, wherein

a content of Reb. D is 60 to 600 ppm,

a content of Reb. M is more than 100 ppm and no more than 600 ppm,

a total content of Reb. D and Reb. M is more than 160 ppm and no more than 700 ppm,

(Reb. D content)/(Reb. M content) is 2.50 or less, and

pH is 2.5 to 6.0.

2. The sparkling beverage according to claim 1, wherein the content of Reb. D is 60 to 300 ppm.

3. The sparkling beverage according to claim 1 or 2, wherein pH is 2.5 to 4.0.

4. The sparkling beverage according to any one of claims 1 to 3, wherein the total content of Reb. D and Reb. M is 170 ppm to 600 ppm.

5. The sparkling beverage according to any one of claims 1 to 4, wherein the content of Reb. M is 200 ppm to 600 ppm.

6. The sparkling beverage according to any one of claims 1 to 5, further comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. B, Reb. C, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. O, Reb. Q, Reb. R, dulcoside A,

rubusoside, steviolmonoside, steviolbioside and stevioside.

7. The sparkling beverage according to any one of claims 1 to 6, further comprising Reb. N, wherein a content of Reb. N is 50 ppm or less.

8. The sparkling beverage according to any one of claims 1 to 7, wherein a content of Reb. A is 0 to 100 ppm.

9. The sparkling beverage according to any one of claims 1 to 8, further comprising one or more sweeteners selected from the group consisting of sucrose, high fructose corn syrup, erythritol, Mogroside V, corn syrup, aspartame, sucralose, acesulfame potassium, saccharin and xylitol.

10. The sparkling beverage according to any one of claims 1 to 9, having Brix in terms of sucrose of 5 to 13.

11. The sparkling beverage according to any one of claims 1 to 10, having an alcohol content of less than 0.05 v/v%.

12. The sparkling beverage according to any one of claims 1 to 11, wherein the sparkling beverage is an orange-flavored, lemon-flavored, lime-flavored, grape-flavored, ginger ale-flavored, cassis-flavored or cola-flavored beverage.

13. The sparkling beverage according to any one of claims 1 to 12, comprising one or more selected from the

group consisting of caramel, cinnamic aldehyde, phosphoric acid, vanilla and caffeine.

14. The sparkling beverage according to any one of claims 1 to 13, wherein foam retention time is 20 seconds to 80 seconds.

15. The sparkling beverage according to claim 1 or 2, wherein pH is 3.0 to 4.5.

16. A method for improving foam retention of a sparkling beverage, comprising a step of preparing a sparkling beverage comprising Reb. D and Reb. M, wherein a content of Reb. D is 60 to 600 ppm, a content of Reb. M is more than 100 ppm and no more than 600 ppm, a total content of Reb. D and Reb. M is more than 160 ppm and no more than 700 ppm, and (Reb. D content)/(Reb. M content) is 2.50 or less.

17. Use of a combination of Reb. D and Reb. M for improving foam retention of a sparkling beverage.

18. The use according to claim 17, wherein foam is stabilized for 20 seconds or more.