What is claimed is:

1. A heat stabilizer composition, wherein the heat stabilizer composition comprises at least one of gellan gum and xanthan gum; and a polyphenol as an active ingredient, and

wherein the heat stabilizer composition is to increase heat stability of a liquid composition comprising a) at least one amino group-containing material selected from the group consisting of an amino acid, a peptide and a protein; and b) a reducing sugar.

2. The heat stabilizer composition of claim 1, wherein the liquid composition comprises c) a natural scent material.

3. The heat stabilizer composition of claim 1, wherein the gellan gum is one mixed with trisodium citrate and calcium lactate.

4. The heat stabilizer composition of claim 1, wherein the heat stabilizer composition reduces cooked flavor of the liquid composition.

5. A liquid composition comprising a) at least one amino group-containing material selected from the group consisting of an amino acid, a peptide and a protein; and b) a reducing sugar,

wherein the liquid composition comprises the heat stabilizer composition according to any one of claims 1 to 4.

6. The liquid composition of claim 5, wherein the liquid composition comprises 500 parts by weight to 1,000 parts by weight of the reducing sugar and 0.1 parts by weight to 5 parts by weight of the gum with respect to 100 parts by weight of the amino group-containing material.

7. The liquid composition of claim 5, wherein the liquid composition comprises 10 parts by weight to 100 parts by weight of the polyphenol with respect to 100 parts by weight of the amino group-containing material.

8. The liquid composition of claim 5, wherein the liquid composition is ultra-high temperature (UHT)-sterilized.

9. The liquid composition of claim 5, wherein the liquid composition is formulated as a liquid, suspension, drop, syrup or ampoule.

10. A method of producing the liquid composition of claim 5, the method comprising the steps of:

adding a gum and first-stirring;

adding one or more amino group-containing material selected from the group consisting of an amino acid, a peptide and a protein and a polyphenol to the first-stirred mixture and second-stirring; and

adding a reducing sugar to the second-stirred mixture and third-stirring.

11. The method of claim 10, comprising the step of adding a natural scent material to the third-stirred mixture and fourth-stirring.

12. The method of claim 10, comprising the step of ultra-high temperature (UHT)-sterilizing.

13. The method of claim 12, wherein the step of ultra-high temperature (UHT)-sterilizing is performed at a temperature of 100℃ or more for 3 seconds to 30 seconds.