Claims

[Claim 1]

A flavor deterioration inhibitor composed of an extract of a cider apple, or comprising an extract of a cider apple as an effective component,

wherein the cider apple is one or more selected from the group consisting of Ashuton Brown Jersey Brown Apple, Brown Snout, Bulmer's Norman, Chisel Jersey, Coat Royal, Dabinett, Fill Barrel, Harry Masters Jersey, Kingstone Black, Medalled' Or, Michelin, Nehou, Northwood, Prosters Perfection, Stoke Red, Sweet Copin, Tremblett's Bitter, Vilberie, White Norman, Yarlington Mill, Breakwells Seedling, Rab, Sandford Jersey, Crimson King, Binet Rouge, Bramtot, Cartigny, Dou Veret de Carrouges, Meriennet, Bedan, Binet Violet, Bisquet, Cineteiere de Blangy, Egiptia, Feuillard, Gagnevin, Germaine, Groin D'ane, Gros Bois, Jaune de Vitre, Moulin a Vent du Calvados, Noel des Champs, Petite sorte du Parc Dufour, Rene-Martin, Rouge Duret, Rouge de Treves, Saint-Martin, Saint-Philbert ou Joly, Solage a Gouet, Juliana, Juliana, Clozette, Avrolles, Dous Moen, Antoinette, Douce Coet Ligne, Chevalier Jaune, Kermerrien, and Jeanne Renard; and

wherein the cider apple has, in a squeezed liquid thereof, a total polyphenol content of 0.2 mass% or more, the amino nitrogen content of 8 mg·% or more, and the malic acidity of 0.45 mass % or less.

[Claim 2]

The flavor deterioration inhibitor according to Claim 1, wherein the extract of the cider apple is an adsorbent-treated product of an extraction liquid of the cider apple.

[Claim 3]

The flavor deterioration inhibitor according to Claim 2, wherein the adsorbent is a synthetic resin adsorbent.

[Claim 4]

The flavor deterioration inhibitor according to any one of Claims 1 to 3, wherein the cider apple is a fruit, a dry fruit, a fruit juice, a squeezed liquid, or a residue after squeezing a liquid.

[Claim 5]

The flavor deterioration inhibitor according to any one of Claims 1 to 4, wherein the extract of the cider apple has a phloretin content in a total polyphenol of 8 mass % or more.

[Claim 6]

The flavor deterioration inhibitor according to any one of Claims 1 to 5, wherein the extract of the cider apple has a procyanidins content in a total polyphenol of 25 mass % or less.

[Claim 7]

A flavoring agent comprising the flavor deterioration inhibitor according to any one of Claims 1 to 6.

[Claim 8]

A food or drink comprising the flavor deterioration inhibitor according to any one of Claims 1 to 6.

[Claim 9]

A method for inhibiting flavor deterioration of a material to be tested, comprising adding the flavor deterioration inhibitor according to any one of Claims 1 to 6 to the food and drink to be tested, a flavor of which may be deteriorated.

[Claim 10]

A method for producing a flavor deterioration inhibitor, comprising a step of subjecting an extraction liquid of a cider apple to an adsorption and desorption treatment with a synthetic resin adsorbent,

wherein the cider apple is one or more selected from the group consisting of Ashuton Brown Jersey Brown Apple, Brown Snout, Bulmer's Norman, Chisel Jersey, Coat Royal, Dabinett, Fill Barrel, Harry Masters Jersey, Kingstone Black, Medalled' Or, Michelin, Nehou, Northwood, Prosters Perfection, Stoke Red, Sweet Copin, Tremblett's Bitter, Vilberie, White Norman, Yarlington Mill, Breakwells Seedling, Rab, Sandford Jersey, Crimson King, Binet Rouge, Bramtot, Cartigny, Dou Veret de Carrouges, Meriennet, Bedan, Binet Violet, Bisquet, Cineteiere de Blangy, Egiptia, Feuillard, Gagnevin, Germaine, Groin D'ane, Gros Bois, Jaune de Vitre, Moulin a Vent du Calvados, Noel des Champs, Petite sorte du Parc Dufour, Rene-Martin, Rouge Duret, Rouge de Treves, Saint-Martin, Saint-Philbert ou Joly, Solage a Gouet, Juliana, Juliana, Clozette, Avrolles, Dous Moen, Antoinette, Douce Coet Ligne, Chevalier Jaune, Kermerrien, and Jeanne Renard; and

wherein the cider apple has, in a squeezed liquid thereof, a total polyphenol content of 0.2 mass% or more, the amino nitrogen content of 8 mg·% or more, and the malic acidity of 0.45 mass % or less.

[Claim 11]

A method for producing a flavor deterioration inhibitor, comprising the following steps (a) to (c):

(a) a step of bringing a cider apple into contact with water or a polar organic solvent to obtain an extraction liquid of the cider apple;

(b) a step of bringing the extraction liquid of the cider apple obtained in the step (a) into contact with an adsorbent, and then eluting a component adsorbed in the adsorbent with an organic solvent aqueous solution to obtain an adsorbent-treated product; and

(c) a step of concentrating the adsorbent-treated product obtained in the step (b),

wherein the cider apple is one or more selected from the group consisting of Ashuton Brown Jersey Brown Apple, Brown Snout, Bulmer's Norman, Chisel Jersey, Coat Royal, Dabinett, Fill Barrel, Harry Masters Jersey, Kingstone Black, Medalled' Or, Michelin, Nehou, Northwood, Prosters Perfection, Stoke Red, Sweet Copin, Tremblett's Bitter, Vilberie, White Norman, Yarlington Mill, Breakwells Seedling, Rab, Sandford Jersey, Crimson King, Binet Rouge, Bramtot, Cartigny, Dou Veret de Carrouges, Meriennet, Bedan, Binet Violet, Bisquet, Cineteiere de Blangy, Egiptia, Feuillard, Gagnevin, Germaine, Groin D'ane, Gros Bois, Jaune de Vitre, Moulin a Vent du Calvados, Noel des Champs, Petite sorte du Parc Dufour, Rene-Martin, Rouge Duret, Rouge de Treves, Saint-Martin, Saint-Philbert ou Joly, Solage a Gouet, Juliana, Juliana, Clozette, Avrolles, Dous Moen, Antoinette, Douce Coet Ligne, Chevalier Jaune, Kermerrien, and Jeanne Renard; and

wherein the cider apple has, in a squeezed liquid thereof, a total polyphenol content of 0.2 mass% or more, the amino nitrogen content of 8 mg·% or more, and the malic acidity of 0.45 mass % or less.