CLAIMS

1. A beer taste beverage with an alcohol concentration of less than 1% (v/v), containing 10 mg/100 mL or more and 45 mg/100 mL or less of proline, and 1 mg/100 mL or more and 11 mg/100 mL or less of amino nitrogen, wherein the beer taste beverage comprises an alcohol-removed wort fermented liquid, and has a real extract component of 3.0% (w/w) or more and 8.00% (w/w) or less.

2. The beer taste beverage according to claim 1, wherein a lower limit of the proline concentration is 15 mg/100mL.

3. The beer taste beverage according to claim 1 or 2 containing a pH adjusting agent.

4. The beer taste beverage according to any one of claims 1 to 3, wherein the wort fermented liquid is a wort bottom-fermented liquid.

5. The beer taste beverage according to any one of claims 1 to 4 having a pH of less than 4.2.

6. The beer taste beverage according to any one of claims 3 to 5, wherein the pH adjusting agent is at least one selected from the group consisting of phytic acid, lactic acid bacteria, lactic acid, phosphoric acid, malic acid, sulfurous anhydride and tartaric acid.7.A method for producing a beer taste beverage, comprising a step of reducing the alcohol concentration to less than 1% (v/v) by removing alcohol from a beer taste beverage intermediate

liquid containing 10 mg/100 mL or more and 45 mg/100 mL or less of proline, 1 mg/100 mL or more and 11 mg/100 mL or less of amino nitrogen, and alcohol, wherein

the beer taste beverage intermediate liquid comprises a wort fermented liquid, and

the beer taste beverage has a real extract component of 3.0% (w/w) or more and 8.00% (w/w) or less.

8. The method according to claim 7, wherein a lower limit of the proline concentration is 15 mg/100mL.

9. The method according to claim 7 or 8, comprising a step of including a pH adjusting agent in the beer taste beverage intermediate liquid.

10. The method according to any one of claims 7 to 9, wherein the wort fermented liquid is a wort bottom-fermented liquid.