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(54) Title (EN): OFF-FLAVOR REDUCING AGENT AND FOOD USING SAME

(54) Title (FR): AGENT DE RÉDUCTION DE MAUVAISE SAPIDITÉ ET ALIMENT L'UTILISANT

(54) Title (JA): 異風味抑制剤と、それを用いた食品

(57) Abstract:

(EN): The present invention addresses the problem of providing an off-flavor reducing agent which is capable of reducing off-flavor of various foods. Also, the present invention addresses the problem of providing a food wherein off-flavor is reduced by the off-flavor reducing agent. The present invention was completed based on the finding that a microdispersion of a polyphenol material-containing aqueous phase in an oily phase exhibits an effect as an off-flavor reducing agent. According to the present invention, a particularly prominent off-flavor reducing effect is observed in high-cacao chocolates, cereals, vegetables and beverages.

(FR): La présente invention aborde le problème de proposer un agent de réduction de mauvaise sapidité qui soit capable de réduire la mauvaise sapidité de divers aliments. En outre, la présente invention aborde le problème de proposer un aliment dans lequel la mauvaise sapidité est réduite par l'agent de réduction de mauvaise sapidité. La présente invention a été achevée sur la base de la découverte qu'une microdispersion d'une phase aqueuse qui contient un matériau polyphénol dans une phase huileuse présente un

effet en tant qu'agent de réduction de mauvaise sapidité. Selon la présente invention, un effet de réduction de mauvaise sapidité particulièrement important est observé dans des chocolats à haute teneur en cacao, des céréales, des légumes et des boissons.

(JA): 本発明は、各種食品が示す異風味を抑制することができる、異風味抑制剤を提供することを課題とする。また、該異風味抑制剤により異風味が抑制された食品を提供することを課題とする。ポリフェノール素材を含む水相を、油相に微細分散させたものが、異風味抑制剤としての効果があることを見出し、本発明を完成させた。本発明は特に、ハイカカオチョコレート、穀類、野菜、飲料において、その異風味を抑制する効果が顕著に見られた。

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