

**(12) STANDARD PATENT  
(19) AUSTRALIAN PATENT OFFICE**

**(11) Application No. AU 2004221526 B2**

(54) Title  
**Container-packaged beverage, method for its production and beverage flavor-enhancing method**

(51) International Patent Classification(s)  
**C12G 3/04** (2006.01) **A23L 2/00** (2006.01)  
**A23C 9/152** (2006.01) **A23L 2/54** (2006.01)  
**A23F 3/16** (2006.01) **C12G 3/06** (2006.01)  
**A23F 5/24** (2006.01)

(21) Application No: **2004221526** (22) Date of Filing: **2004.03.17**

(87) WIPO No: **WO04/083359**

(30) Priority Data

(31) Number **2003-072846** (32) Date **2003.03.17** (33) Country **JP**

(43) Publication Date: **2004.09.30**  
(44) Accepted Journal Date: **2009.09.24**

(71) Applicant(s)  
**Suntory Holdings Limited**

(72) Inventor(s)  
**Fujii, Motoe;Kono, Mika;Taniguchi, Takayuki;Fujiwara, Yasuko**

(74) Agent / Attorney  
**Phillips Ormonde Fitzpatrick, 367 Collins Street, Melbourne, VIC, 3000**

(56) Related Art  
**D4: DATABASE INTERNET ONLINE retrieved from [www.intowine.com/shop/5114-0excerpt.html](http://www.intowine.com/shop/5114-0excerpt.html)**  
**D2: US 1744328 A (MORLEY) 21 January 1930**  
**D3: US 3820692 A (SWETT et al) 28 June 1974**  
**D5: EP 0587868 B1 (L'AIR LIQUIDE) 6 May 1999**  
**D1: US 6159513 A (JUDLOWE et al) 12 December 2000**  
**D6: JP 03-228645 A (MITSUI PETROCHEM IND LTD) 9 October 1991**

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization International Bureau



(43) International Publication Date  
30 September 2004 (30.09.2004)

PCT

(10) International Publication Number  
**WO 2004/083359 A1**

(51) International Patent Classification<sup>7</sup>: C12G 3/06, (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(21) International Application Number: PCT/JP2004/003582

(22) International Filing Date: 17 March 2004 (17.03.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data: 2003-072846 17 March 2003 (17.03.2003) JP

(71) Applicant (for all designated States except US): **SUN-TORY LIMITED** [JP/JP]; 1-40, Dojimahama 2-chome, Kita-ku, Osaka-shi Osaka 5308203 (JP).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **TANIGUCHI, Takayuki** [JP/JP]; 1-1-30-807, Tokurahigashi, Toyonaka-shi, Osaka 5610846 (JP). **KONO, Mika** [JP/JP]; 15-32-101, Sonoda-cho, Ibaraki-shi, Osaka 5670825 (JP). **FUJIWARA, Yasuko** [JP/JP]; B-107, 24, Katsurakawada-cho, Nishikyo-ku, Kyoto-shi, Kyoto 6158017 (JP). **FUJII, Motoe** [JP/JP]; 2-9-17, Kuzuhaasahi, Hirakata-shi, Osaka 5731111 (JP).

(74) Agent: **MURAKAMI, Kiyoshi**; Yuasa and Hara Section 206, New Ohtemachi Bldg., 2-1, Ohtemachi 2-chome, Chiyoda-ku, Tokyo 1000004 (JP).

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

WO 2004/083359 A1

(54) Title: CONTAINER-PACKAGED BEVERAGE, METHOD FOR ITS PRODUCTION AND BEVERAGE FLAVOR-ENHANCING METHOD

(57) Abstract: The invention relates to a container-packaged beverage, particularly an alcoholic beverage having a headspace of a prescribed size in the container of the container-packaged beverage, wherein the beverage and a gas, for example air, can be thoroughly mixed in the headspace of the container prior to consumption, so that the consumers themselves can enhance the flavor of the beverage, and a method for production thereof. An enhanced flavor may be imparted to the beverage by mixing the beverage with a gas in the headspace in the container just prior to consumption.

## CONTAINER-PACKAGED BEVERAGE, METHOD FOR ITS PRODUCTION AND BEVERAGE FLAVOR-ENHANCING METHOD

### FIELD OF THE INVENTION

5 The present invention relates to a novel container-packaged beverage, to a method for its production and to a beverage flavour-enhancing method.

### BACKGROUND OF THE INVENTION

10 A reference herein to a patent document or other matter which is given as prior art is not to be taken as an admission that that document or matter was, in Australia, known or that the information it contains was part of the common general knowledge as at the priority date of any of the claims.

15 Various beverages such as juices, coffee, tea, milk, cocktails and the like are filled into containers and sold as container-packaged beverages, for consumer convenience. Most container-packaged beverages are provided with slight headspaces in order to prevent spilling during the steps for sealing of the containers, which may involve seaming of cans or molding after filling of paper containers, or on the conveyor systems between filling and closing. However, from the viewpoint of preventing degradation of products after production, it has been considered that the 20 headspace should preferably be as small as possible, and headspaces of container-packaged beverages currently on the market are for the most part about 5% of the container volume.

25 Various flavour enhancers have been used for the purpose of enhancing the flavour of processed beverages, including container-packaged beverages (see Japanese Patent Public Disclosure No. 2000-245431, Japanese Patent Public

Disclosure No. 2003-52331) and such flavor enhancers have been added during beverage production steps, but flavor enhancement cannot be expected after the beverage has been filled. In the case of alcoholic beverages, there have

5 been proposed methods and equipment for enhancing taste by agitation with ultrasonic vibrations of 20-100 kc to separate the alcohol molecule aggregates into individual alcohol molecules, whereby the individual alcohol molecules become surrounded by water molecules (see Japanese Patent  
10 Public Disclosure No. HEI 11-9257). However, enhancing the taste of an alcoholic beverage by ultrasonic vibrations requires special equipment and is difficult to achieve.

15 Addition of antioxidants such as ascorbic acid and a sulfite salt or preservatives such as benzoic acid during production is known as a way of preserving and preventing degradation of produced beverages, but such additives do not enhance flavor.

20 On the other hand, certain types of beverages, for example, beverages containing fruit pulp, are often shaken just prior to consumption to homogenize the sediment in the beverage container before drinking, but this is not for the purpose of enhancing the flavor of the beverage.

25 The discussion of documents, acts, materials, devices, articles and the like is included in this specification solely for the purpose of providing a context for the present invention. It is not suggested or represented that any or all of these matters formed part of the prior art base or were common general knowledge in the field relevant to the present invention as it existed before the priority  
30 date of each claim of this application.

Throughout the description and claims of the specification, the word "comprise" and variations of the word, such as "comprising" and "comprises", is not intended to exclude other additives, components, integers or steps.

## SUMMARY OF THE INVENTION

According to one aspect of the present invention, there is provided a container-packaged beverage wherein the beverage is packaged in a container in such a manner as to provide a headspace for mixing of the beverage with a gas, which has a headspace of at least 5% of the volume of the container, and wherein the container is a sealable container having a reclosable stopper or cap, the gas in the headspace is an inert gas, and wherein after the stopper or cap is opened, air in the headspace, which has replaced said inert gas can be mixed with the beverage prior to consumption.

The present invention provides a novel container-packaged beverage which offers enhanced flavour, a method for its production and a simple beverage flavour-enhancing method for container-packaged beverages which is not found in the prior art.

The invention further provides container-packaged beverages, and especially alcoholic beverages, which allow the consumers themselves to enhance the flavours of the beverages just before consumption.

In one aspect, the present invention provides a container-packaged beverage wherein the beverage is packaged in a container in such a manner as to provide a headspace for mixing of the beverage with a gas.

According to another aspect of the present invention, there is provided a method for production of a container-packaged beverage, in which a container is filled with a beverage in such a manner as to provide a headspace in the container for mixing of the beverage with a gas, wherein the container has a headspace of at least 5% of the volume of the container,

wherein the beverage is one filled in a sealable container having a stopper or cap, wherein the method comprises

filling a beverage into said container in such a manner as to provide a headspace in the container adapted to mix the beverage with the air by opening and reclosing of the stopper or cap prior to consumption;

replacing the gas in the headspace with an inert gas; and closing the stopper or cap.

In this aspect, the present invention provides a method for production of a container-packaged beverage, comprising filling a container with a beverage in such a

3A

manner as to provide a headspace in the container for mixing of the beverage with a gas.

In a further aspect, the present invention provides a beverage flavour-enhancing method, whereby a beverage is packaged in a container in such a manner as to provide a headspace, and the beverage is mixed with a gas in the headspace by shaking prior to consumption.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a graph showing the headspace volume proportions and changes in organoleptic evaluations before and after mixing, for the cocktails produced in the preparation example.

Fig. 2 is a graph showing the headspace volume proportions and changes in dissolved oxygen contents by mixing, for the cocktails produced in the preparation example.

Fig. 3 is a graph showing the headspace volume proportions and changes in aromatic component concentrations in the headspaces before and after mixing, for the cocktails produced in the preparation example.

Fig. 4 is a graph showing the headspace volume proportions and changes in absolute aromatic component contents in the headspaces before and after mixing, for the cocktails produced in the preparation example.

Fig. 5 is a graph showing the headspace volume proportions and changes in organoleptic evaluations before and after mixing, for a commercially available orange juice product.

## DETAILED DESCRIPTION

The invention provides a beverage in the form of a container-packaged beverage having been packaged in a container in such a manner as to provide a headspace for 5 mixing of the beverage with a gas.

The container-packaged beverage of the invention is contained in a container with a headspace of a prescribed size, and the beverage is thoroughly mixed with a gas (for example, air) in the headspace of the container prior to 10 consumption, so that consumers themselves can enhance the flavor of the beverage.

The invention further provides a method for production of a container-packaged beverage, characterized by filling a container with a beverage in such a manner as 15 to provide a headspace in the container for mixing of the beverage with a gas.

The invention still further provides a beverage flavor-enhancing method, whereby a beverage in a container is mixed with a gas in the headspace.

20

## PREFERRED MODE OF THE INVENTION

Container-packaged beverages to be used for the invention include cold beverages (for example, juice beverages, sports drinks (isotonic drinks), etc.), teas 25 (for example, green tea, black tea, Chinese tea, etc.), coffee, cocoa, juices, milk beverages, alcoholic beverages (for example, low alcoholic beverages such as cocktails, distilled liquors (Japanese spirits, whiskey, spirits

(vodka, gin, rum, tequila)), brewed liquors (sake, wine), liqueurs, etc.) and other products listed in the Standard Industrial Classification for Japan (Management and Coordination Agency). Preferred beverages are generally 5 beverages which are filled into containers as adequately homogeneous liquids at the time of production, and not of the types which are shaken by consumers before consumption in order to homogenize the components. For beverages containing carbon dioxide gas, although they are normally 10 associated with effusion by shaking, the flavor enhancing method of the invention is applicable to low carbonated beverages where the carbon dioxide generated by shaking does not disturb the beverage.

A container-packaged beverage according to the 15 invention may also be a mixed beverage comprising two or more different beverages. For example, a citrus beverage may be mixed with another beverage such as an alcoholic beverage. Citrus beverages contain limonene and therefore when mixed with other beverages they can yield beverages 20 according to the invention with notably enhanced flavor.

When a container-packaged beverage of the invention is an alcohol-containing beverage, there are no particular restrictions as to the base liquor used for production of the beverage, and it may be a distilled liquor such as 25 Japanese spirits, whiskey or other spirits, a brewed liquor such as sake or wine, or a liqueur.

A container-packaged beverage of the invention is preferably embodied in an alcoholic beverage such as a

cocktail, and particularly preferred are alcoholic beverages which are mixtures of fruit juice with distilled liquor or liqueur. The container-packaged beverage of the invention most suitably takes form in low alcoholic 5 beverages having an alcohol content of no greater than 12%, especially less than 9% and more preferably no greater than 6%.

The gas in the headspace, which is to be mixed with the beverage may be any gas which can enhance the flavor of 10 the beverage by mixing, and examples thereof are oxygen, carbon dioxide and air. In the case of a beverage which is filled and shipped with an inert gas being charged in the headspace to maintain the pressure in the container, the gas in the headspace to be mixed with the beverage is 15 defined to be the air which replaces the inert gas when the beverage container is opened. Throughout the present specification, "inert gas" refers to a gas such as nitrogen gas which is sometimes filled into the packaging or container of a food or beverage product along with the food 20 or beverage which is susceptible to quality deterioration when in contact with air for long periods.

Possible reasons for the flavor enhancing effect of the invention are that the beverage components associate with the gas in the headspace to produce a more rounded 25 flavor, and that the aromatic components in the beverage migrate into the headspace of the container to produce desirable odors. Consequently, the headspace according to the invention may be a sufficient size which allows the

flavor of the beverage to be enhanced by mixing of the container-packaged beverage, and the size may be appropriately determined in consideration of preventing deterioration of the product and increasing the product 5 value. For example, the headspace is preferably at least 5%, preferably at least 10% and more preferably at least 15% of the volume of the container.

The method for mixing the beverage in the container with the gas in the headspace is not particularly 10 restricted so long as both are mixed. However, in order to prevent escape of the aromatic components produced in the headspace, preferably the container is capped, held with the hands and shaken back and forth, right and left, or up and down. There are no particular restrictions on the time 15 of mixing to enhance the flavor, but a certain enhancement of flavor will appear upon shaking for a time sufficient to accomplish thorough mixing. A time of 10-30 seconds, for example, may be established. The mixing may be effected at any time without limitation as long as it is prior to 20 consumption of the beverage, and even in cases where the flavor enhancing effect achieved by mixing will fade as times passes with the container being left open, the flavor can be re-enhanced by re-mixing.

Various types of beverage containers have been 25 developed such as cans, PET bottles, glass bottles, cartons and the like, and these may be used as appropriate. In the case of a beverage having an inert gas filled into the headspace, splashing of the beverage by mixing should be

avoided by first releasing the pressure in the can, etc. to replace the gas with air before mixing, and therefore the stopper or cap of the container must be freely reclosable. However, the present invention is not limited to such types 5 of container.

One embodiment of the container-packaged beverage of the invention is a beverage product which comprises a container, a beverage preferably in the form of a homogeneous liquid filled in the container, a gas in the 10 headspace formed above the beverage in the container, and a reclosable stopper or cap capable of producing an airtight state in the container, wherein just prior to consumption, the gas in the headspace and the beverage are thoroughly mixed to allow enhancement of the flavor of the beverage.

15 A container with a thinly tapered top will not only facilitate mixing of the beverage with the gas in the headspace, but can also create the feeling of shaking with a shaker, thereby raising the level of enjoyment of the beverage. The container may be metallic or the container 20 exterior may have a metal luster, to more closely imitate a shaker.

The stopper or cap of the container may be of any type which can maintain airtightness in the container and which can be freely attached and removed, but a screw cap 25 is preferred. The beverage and the gas capable of producing a flavor upon being mixed therewith are filled into the headspace of the container. Alternatively, an inert gas may be filled into the container at the time of

shipping of the beverage, after which the inert gas is replaced with air when the cap is opened just prior to consumption, and the stopper or cap is reclosed to mix the beverage with the air in the headspace for enhancement of 5 the flavor of the beverage.

A beverage according to the invention may also appropriately contain various additives or raw materials commonly used for production of beverages. For example, there may be used food additives such as flavoring agents 10 and acidulants, or raw materials generally consumed as foods such as saccharides, fruit juices, dairy components and the like, among which specifically there may be mentioned sugars, isomerized sugars, dextrin, citric acid, lemon juice, grapefruit juice, orange juice, fermented milk, 15 cow's milk, concentrated milk and the like.

An aromatic used is preferably one having an effect of releasing a desirable aroma in the headspace upon mixing with the gas in the headspace.

These additives and raw materials may be added as 20 appropriate for the type of beverage, and for example, saccharides are preferably added at about 0-15 wt% per beverage, aromatics are preferably added at about 0-2 wt% per beverage, and acidulants are preferably added at about 0-2 wt% per beverage.

25 According to the present invention it is possible for beverage consumers themselves to enhance the flavors of beverages by a very simple method. A much greater degree of design freedom is therefore possible for flavors of

container-packaged beverages.

#### Examples

The present invention will now be explained in  
5 greater detail through examples, with the understanding  
that they are in no way limitative on the scope of the  
invention.

#### Preparation Example

Commercially available orange juice and vodka were  
10 mixed in a proportion of 3:1 (alcohol component:  
approximately 10 v/v%) to prepare a cocktail, and nitrogen  
gas was bubbled through at 5°C for deairing. After  
deairing, the mixture was filled into a stopper-equipped  
bottle until the headspace volume became 5%, 10%, 15% or  
15 30% of the container volume (approximately 133 mL for  
organoleptic evaluation and measurement of dissolved oxygen,  
and approximately 126 mL for measurement of aromatic  
components). In each test in Examples 1-3, comparison was  
made between the case where the evaluation was made  
20 directly (hereinafter "before mixing") and the case where  
the evaluation was made after mixing of the beverage with  
the air in the headspace (hereinafter, "after mixing").

#### Example 1 Organoleptic test

25 The cocktails filled into containers by the method  
described above were subjected to an organoleptic  
evaluation by a panel of specialists. The mixing was  
performed by vigorously shaking for one minute by hand

immediately before consumption. The four evaluated parameters were "aroma strength", "aroma balance", "mildness" and "flavor balance", and each beverage was evaluated by checking an evaluation box from 0-6 points, 5 with the 5% headspace volume sample before mixing as a control (3 points).

Results

The organoleptic evaluation points for all of the parameters were all higher after mixing than before mixing. 10 Also, the organoleptic evaluation scores were higher with increased headspace volume (Fig. 1). As a result of variance analysis with the organoleptic scores as the characteristic values, the headspace effect and mixing effect were found to be significant with a significance 15 level of 1% for all of the parameters, except for the evaluation scores for "aroma balance" which were not significant with respect to the headspace volume.

This test demonstrated that an increased headspace volume of the container-packaged beverage and/or mixing 20 resulted in enhanced flavor.

Table 1

Results of two-way variance analysis of organoleptic scores

Evaluation Factor	Headspace effect	Mixing effect
Aroma strength	**	**
Aroma balance	no significant difference	**
Mildness	**	**
Flavor balance	**	**

\*: 5% significance

\*\*: 1% significance

5

## Example 2 Analysis of dissolved oxygen

Method

Cocktails filled into containers by the method described above (4 levels: headspace volumes of 5%, 10%, 10 15%, 30%) were measured for dissolved oxygen before and after mixing, using a dissolved oxygen meter by Orbisphere Laboratories. The mixing was carried out for 2 minutes using a shaker device by YAMATO.

Results

15 An increased headspace volume resulted in an elevated dissolved oxygen content. The mixing time also showed a similar tendency, but no significant increase was found beyond 2 minutes, thus indicating saturation (Fig. 2).

## 20 Example 3 Analysis of aromatic components

Method

The headspace gas of a cocktail filled into a container by the method described above was sampled with a

gas-tight syringe, and a gas chromatography apparatus by Shimazu Corp. was used for analysis of the aromatic components. Mixing was carried out for 2 minutes by hand just before analysis.

## 5 Results

The aromatic components in the headspace gas samples were analyzed based on limonene as a representative citrus component. The limonene concentration was increased by mixing in all of the headspace gas samples (Fig. 3). Also, 10 the absolute content of the aromatic components in the headspace gas samples were found to be greater with larger headspace volumes, indicating that the absolute content is greater with larger headspace volume (Fig. 4).

These results indicated that mixing of a beverage in 15 a container with a gas in the headspace increases the absolute content of aromatic components in the headspace, and further that the mixing also increases the dissolved oxygen content of the beverage to alter the physical properties such as the cluster structure of the constituent 20 components of the beverage, thereby producing a greater mildness and an enhancement of the flavor.

## Example 4

Examples of compositions for an orange-flavored soft 25 beverage and low alcoholic beverage are shown in Table 2. The raw materials were mixed to homogeneity and filled to 290 ml each in 340 ml volume containers. Liquid nitrogen was added dropwise to drive out the air in the headspace,

and the caps were immediately closed.

Table 2 Compositions of orange-flavored soft beverage and low alcoholic beverage

		Soft beverage	Low alcohol beverage
Vodka (59 v/v%)	(L)	-	84.8
Orange juice	(Kg)	20.0	5.0
Fructose/glucose solution	(Kg)	132.3	132.3
Citric acid	(Kg)	8.8	8.8
Ascorbic acid	(Kg)	0.3	-
Orange flavor	(L)	2.0	2.0
Added water	(L)	q.s.	q.s.
Total	(L)	1000.0	1000.0

5

Example 5

A beverage with the following composition was produced and packaged in the same manner as Example 4.

10

Table 3

	Coffee beverage
Coffee extract	(Kg) 550.0
Coffee flavor	(L) 1.0
Granular sugar	(Kg) 65
Milk	(L) 90
Emulsifier	(Kg) 0.7
Added water	(L) q.s.
Total	(L) 1000

Table 4

	Tea beverage
Tea extract (Kg)	900.0
Ascorbic acid (Kg)	0.3
Added water (L)	q.s.
Total (L)	1000

Table 5

	Sports drink (Isotonic drink)
Granulated sugar (Kg)	45.0
Citric acid (Kg)	1.5
Ascorbic acid (Kg)	0.1
Potassium chloride (Kg)	0.5
Calcium lactate (Kg)	0.2
Flavor A (L)	0.3
Flavor B (L)	0.5
Flavor C (L)	1.0
Added water (L)	q.s.
Total (L)	1000

## 5 Example 6

Commercially available orange juice was used for an organoleptic evaluation in the same manner as Example 1.

The results are shown in Fig. 5. Overall, the organoleptic evaluation scores were higher after mixing than before

10 mixing, and increasing the headspace volume also resulted in higher organoleptic evaluation scores.

2004221526 31 Aug 2009

The claims defining the invention are as follows:

1. A container-packaged beverage wherein the beverage is packaged in a container in such a manner as to provide a headspace for mixing of the beverage with a gas, which has a headspace of at least 5% of the volume of the container, and  
5 wherein the container is a sealable container having a reclosable stopper or cap, the gas in the headspace is an inert gas, and wherein after the stopper or cap is opened, air in the headspace, which has replaced said inert gas can be mixed with the beverage prior to consumption.
- 10 2. A container-packaged beverage according to claim 1, which has a headspace of at least 10% of the volume of the container.
- 15 3. A container-packaged beverage according to any one of claim 1 or 2, wherein said beverage is an alcoholic beverage.
4. A container-packaged beverage according to claim 3, wherein said alcoholic beverage is a low-alcoholic beverage.
- 15 5. A container-packaged beverage according to any one of claims 1 to 4, wherein said beverage is not a carbonated beverage.
6. A container-packaged beverage according to any one of claims 1 to 5, wherein said beverage comprises a mixture of two or more different beverages.
- 20 7. A container-packaged beverage according to claim 6, wherein at least one of the mixed beverages is a citrus beverage.
8. A container-packaged beverage according to any one of claims 1 to 7, wherein the container is a bottle having a reclosable stopper or cap.
9. A container-packaged beverage according to claim 8, wherein said reclosable stopper or cap is a screw cap.
- 25 10. A container-packaged beverage according to claim 8 or 9, which is filled into a container having a thinly tapered top.
11. A method for production of a container-packaged beverage, in which a container is filled with a beverage in such a manner as to provide a headspace in the container for mixing of the beverage with a gas, wherein the container has a  
30 headspace of at least 5% of the volume of the container, wherein the beverage is one filled in a sealable container having a stopper or cap, wherein the method comprises

2004221526 31 Aug 2009

filling a beverage into said container in such a manner as to provide a headspace in the container adapted to mix the beverage with the air by opening and reclosing of the stopper or cap prior to consumption;

replacing the gas in the headspace with an inert gas; and

5 closing the stopper or cap.

12. A method for production of a container-packaged beverage according to claim 11, wherein a headspace of 5%, preferably of 10% of the volume of the container is provided.

13. A method for production of a container-packaged beverage according to claim 10 11 or 12, wherein said beverage is an alcoholic beverage.

14. A method for production of a container-packaged beverage according to claim 13, wherein said alcoholic beverage is a low-alcoholic beverage.

15. A method for production of a container-packaged beverage according to any one of claims 11 to 14, wherein said beverage is not a carbonated beverage.

15 16. A method for production of a container-packaged beverage according to any one of claims 11 to 15, wherein said beverage comprises a mixture of two or more different beverages.

17. A method for production of a container-packaged beverage according to claim 16, wherein at least one of the mixed beverages is a citrus beverage.

20 18. A method for production of a container-packaged beverage according to any one of claims 11 to 17, wherein the container is a bottle having a reclosable stopper or cap.

19. A method for production of a container-packaged beverage according to claim 18, wherein said reclosable stopper or cap is a screw cap.

25 20. A method according to any one of claims 11 to 19, wherein the beverage is mixed with a gas in the headspace by shaking prior to consumption for enhancing beverage flavour.

21. The method according to claim 20, wherein the container is a sealable container having a reclosable stopper or cap, and wherein after the stopper is 30 opened, the air in the headspace which has replaced the inert gas in the headspace can be mixed with the beverage.

22. At least one of a container-packaged beverage or a method for production of a container-packaged beverage substantially as herein described with reference to the accompanying drawings.

Fig. 1

Organoleptic evaluation results according to headspace volume proportion and period of mixing

	Before mixing	After mixing						
	5%	5%	10%	10%	15%	15%	30%	30%
Aroma strength	3.00	3.35	2.84	4.15	3.49	4.08	3.82	4.69
Aroma balance	3.00	3.73	3.09	4.27	3.47	4.31	4.01	4.50
Mildness	3.00	4.17	3.30	4.76	3.40	5.04	4.17	5.23
Flavor balance	3.00	3.89	3.12	4.41	3.00	4.50	3.96	5.09

Changes in flavor before and after mixing

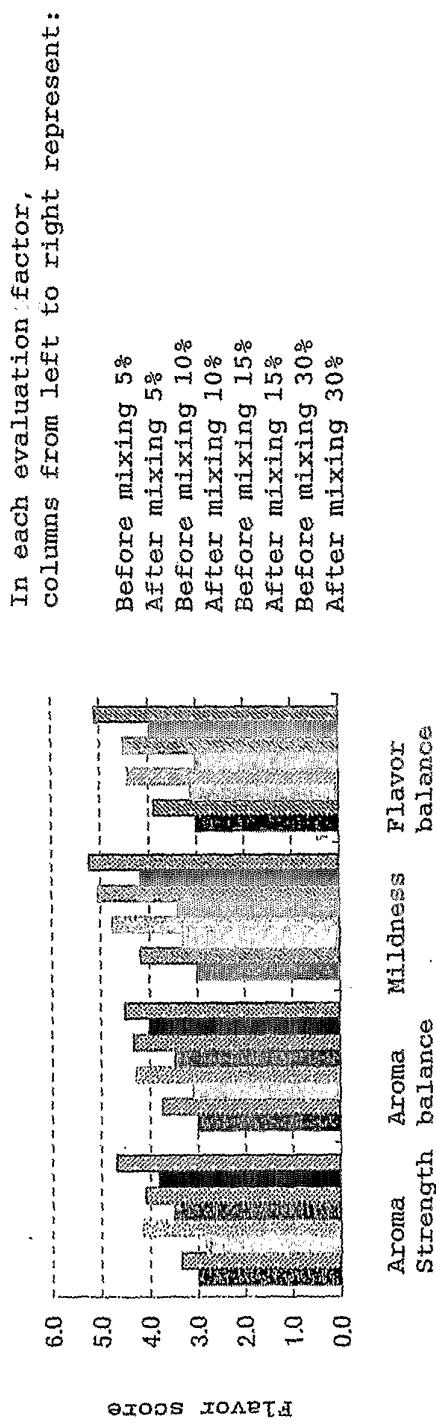


Fig. 2

Headspace volume proportions and changes in dissolved oxygen contents of beverages by mixing

	5	10	15	30
Before mixing	2.07	2.2	2.06	2.95
5 sec	1.86	2.44	2.76	3.65
30 sec	2.93	3.68	5.07	6.81
2 min	4.77	5.47	7.55	8.85
30 min	5.74	6.10	7.50	8.10

Headspace volume proportions and changes in dissolved oxygen contents of beverages by mixing

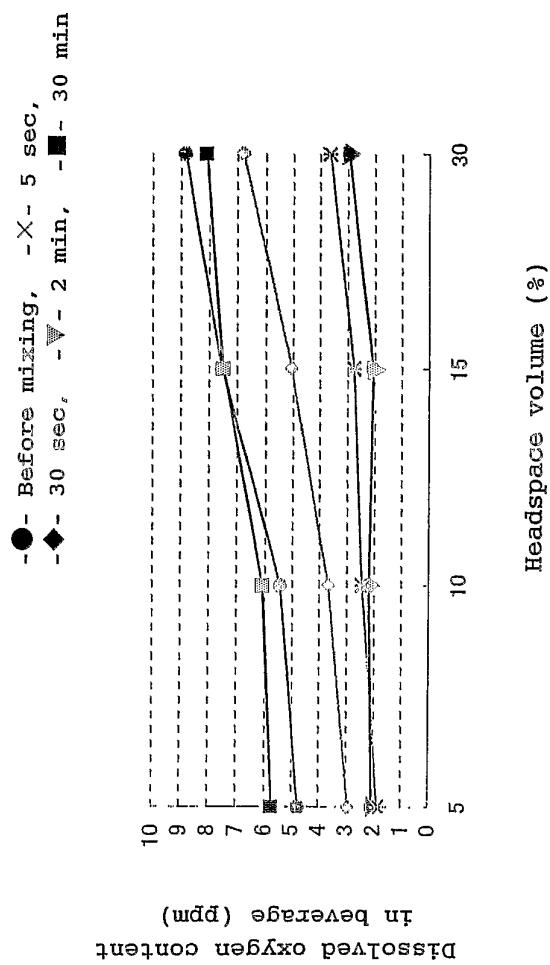


Fig. 3

Headspace volume proportions and changes in aromatic component concentrations in headspaces before and after mixing

Comparison of limonene concentrations in each case, with 1 as the limonene concentration with 5% headspace volume before mixing

	5	10	15	30
Before mixing	1	1.075	1.017	0.745
After mixing	1.393	1.474	1.244	1.339

Changes in limonene concentration in headspace before and after mixing

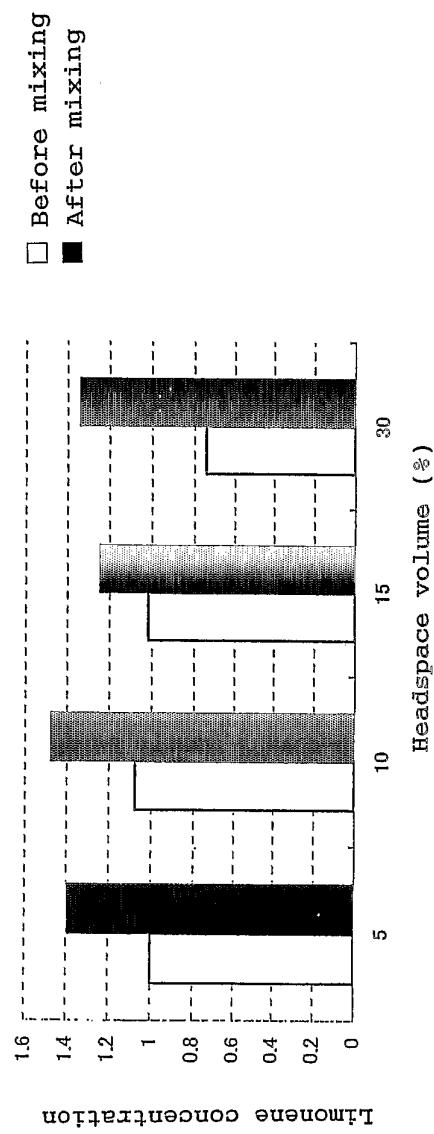


Fig. 4

Headspace volume proportions and changes in absolute aromatic component contents in headspaces before and after mixing

Comparison of absolute limonene contents in each case, with 1 as the absolute limonene content with 5% headspace volume before mixing

	5	10	15	30
Before mixing	1	2.149	3.052	4.472
After mixing	1.393	2.947	3.733	8.033

Changes in absolute limonene content in headspace before and after mixing

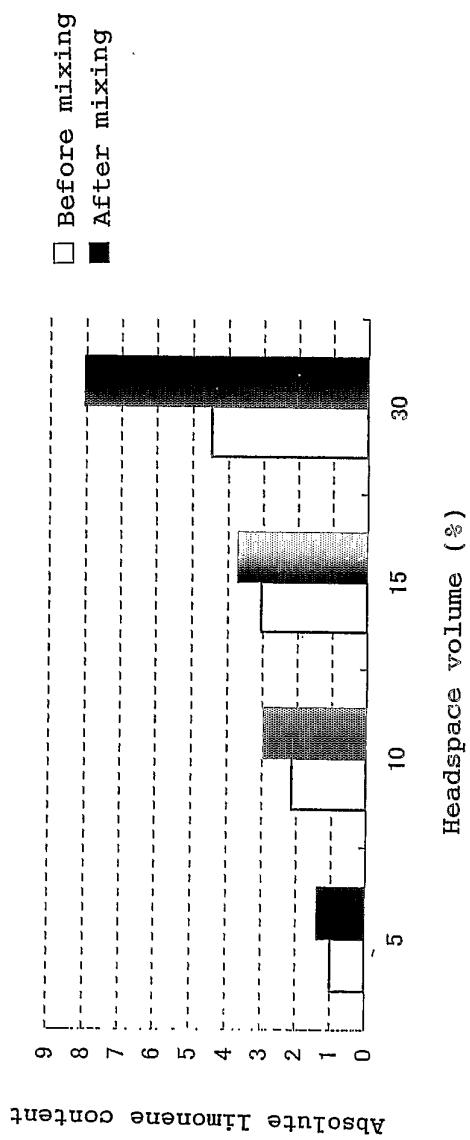


Fig. 5

Organoleptic evaluation results according to headspace volume proportion and mixing time (commercially available orange juice)

	Before mixing	After mixing						
Aroma strength	3.00	3.30	2.98	3.40	2.88	3.84	2.98	3.96
Aroma balance	3.00	3.12	2.53	3.07	2.41	3.09	2.18	3.00
Mildness	3.00	3.26	3.23	3.61	3.59	4.15	3.89	4.57
Flavor balance	3.00	3.26	2.77	3.30	2.65	3.63	2.63	3.42

Changes in flavor before and after shaking

