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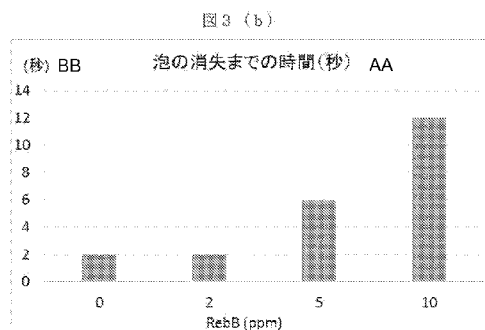
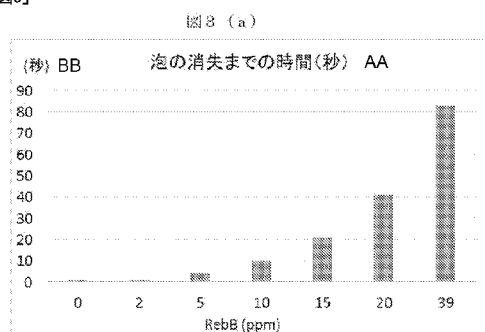
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(54) Title: SPARKLING BEVERAGE HAVING EFFERVESCENCE RETAINABILITY AND METHOD FOR IMPROVING EFFERVESCENCE RETAINABILITY OF SPARKLING BEVERAGE

(54) 発明の名称: 泡保持性を有する発泡性飲料および発泡性飲料における泡保持性を改善する方法

[図3]



AA Time before disappearance of bubbles (second)
BB (Second)

(57) Abstract: The purpose of the present invention is to provide: a sparkling beverage having effervescence retainability; and a method for improving effervescence retainability of a sparkling beverage. The present invention provides a sparkling beverage which has a content of Reb. B of 6-45 ppm, while having a gas pressure of from 2.2 kgf/cm² to 4.0 kgf/cm².

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- 一 国際調査報告 (条約第21条(3))

(57) 要約：本発明は泡保持性を有する発泡性飲料および発泡性飲料における泡保持性を改善する方法を提供することを目的とする。本発明によれば、Reb. Bの含有量が6～45ppmであり、ガス圧が2.2kgf/cm²～4.0kgf/cm²である、発泡性飲料が提供される。

Description

SPARKLING BEVERAGE HAVING EFFERVESCENCE RETAINABILITY AND
METHOD FOR IMPROVING EFFERVESCENCE RETAINABILITY OF
SPARKLING BEVERAGE

Technical Field

[0001]

The present invention relates to a sparkling beverage having foam retention, and a method for improving foam retention of a sparkling beverage. The present invention further relates to use of Reb. B for improving foam retention of a sparkling beverage and a foam retention improving agent.

Background Art

[0002]

A wide range of consumers drink sparkling beverages by choice. A variety of sparkling beverages are currently commercially available, and these beverages have characteristics that a user can visually enjoy foaming caused in opening a beverage container or pouring the beverage into another container such as a glass, and can feel refreshing feeling of the beverage going down his/her throat.

[0003]

Sparkling beverages having foam retention have been reported. Patent Literature 1 reports a foaming beverage

having improved foam retention containing one, or two or more selected from proline, a hesperidin sugar adduct and methyl hesperidin. Patent Literature 2 reports a beverage containing a water-soluble soybean polysaccharide.

Citation List

Patent Literature

[0004]

Patent Literature 1: Japanese Patent Laid-Open No. 2015-181361

Patent Literature 2: Japanese Patent Laid-Open No. 2016-129510

Summary of Invention

[0005]

Currently, there is a demand for a novel sparkling beverage having foam retention and a method for improving foam retention. Accordingly, it would be advantageous to provide a sparkling beverage having foam retention, and a method for improving foam retention of a sparkling beverage.

[0006]

The present inventors have made earnest studies resulting in finding

that foam retention of a sparkling beverage can be unexpectedly improved by causing a small amount of Reb. B (rebaudioside B) to be contained in a sparkling beverage. The present invention is based on this finding.

[0007]

The present invention embraces the following invention aspects:

[1] A sparkling beverage having a content of Reb. B of 6 to 45 ppm and a gas pressure of 2.2 kgf/cm² to 4.0 kgf/cm².

[2] The sparkling beverage according to [1], wherein the content of Reb. B is 8 to 40 ppm.

[3] The sparkling beverage according to [1] or [2], wherein the content of Reb. B is 10 to 40 ppm.

[4] The sparkling beverage according to any one of [1] to [3], wherein the content of Reb. B is 12 to 20 ppm.

[5] The sparkling beverage according to [1], wherein the content of Reb. B is 6 ppm or more and less than a sweetness threshold value.

[6] The sparkling beverage according to any one of [1] to [5], further comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. D, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. M, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside.

[7] The sparkling beverage according to any one of [1] to [6], comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside in an amount equal to or less than five times the content of Reb. B.

[8] The sparkling beverage according to [7], wherein a content of Reb. A is 0 to 100 ppm.

[9] The sparkling beverage according to any one of [1] to [8], further comprising one or more sweeteners selected from the group consisting of sucrose, high fructose corn syrup, erythritol, Mogroside V, corn syrup, aspartame, sucralose, acesulfame potassium, saccharin and xylitol.

[10] The sparkling beverage according to any one of [1] to [9], wherein the gas pressure is 3.0 kgf/cm² to 3.5 kgf/cm².

[11] The sparkling beverage according to any one of [1] to [10], having pH of 2.0 to 4.0.

[12] The sparkling beverage according to any one of [1] to [11], having Brix of 5 to 13.

[13] The sparkling beverage according to any one of [1] to [12], having an alcohol content of less than 0.05 v/v%.

[14] The sparkling beverage according to any one of [1] to [13], wherein the sparkling beverage is an orange-

flavored, lemon-flavored, lime-flavored, grape-flavored, ginger ale-flavored, cassis-flavored or cola-flavored beverage.

[15] The sparkling beverage according to any one of [1] to [14], comprising one or more selected from the group consisting of caramel, cinnamic aldehyde, phosphoric acid, vanilla and caffeine.

[16] The sparkling beverage according to any one of [1] to [15], wherein foam is stabilized.

[17] A method for improving foam retention of a sparkling beverage, comprising a step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B.

[18] Use of Reb. B for improving foam retention of a sparkling beverage.

[19] The use according to [18], wherein foam is stabilized for 5 seconds or more.

[20] The use according to [18], wherein foam is stabilized for 10 seconds or more.

[21] A foam retention improving agent, comprising Reb. B.

[0007a]

The present invention as claimed herein is described in the following items 1 to 19:

1. A sparkling beverage having a content of Reb. B of 6 to 45 ppm, a gas pressure of 2.3 kgf/cm² to 3.2 kgf/cm², and a pH of 2.0 to 3.5.
2. The sparkling beverage according to item 1, wherein the content of Reb. B is 8 to 40 ppm.

3. The sparkling beverage according to item 1 or 2, wherein the content of Reb. B is 10 to 40 ppm.

4. The sparkling beverage according to any one of items 1 to 3, wherein the content of Reb. B is 12 to 20 ppm.

5. The sparkling beverage according to item 1, wherein the content of Reb. B is 6 ppm or more and less than a sweetness threshold value.

6. The sparkling beverage according to any one of items 1 to 5, further comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. D, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. M, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside.

7. The sparkling beverage according to any one of items 1 to 6, comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside in an amount equal to or less than five times the content of Reb. B.

8. The sparkling beverage according to item 7, wherein a content of Reb. A is 0 to 100 ppm.

9. The sparkling beverage according to any one of items 1 to 8, further comprising one or more sweeteners selected from the group consisting of sucrose, high

fructose corn syrup, erythritol, Mogroside V, corn syrup, aspartame, sucralose, acesulfame potassium, saccharin and xylitol.

10. The sparkling beverage according to any one of items 1 to 9, wherein the gas pressure is 3.0 kgf/cm² to 3.2 kgf/cm².

11. The sparkling beverage according to any one of items 1 to 10, having pH of 2.0 to 3.3.

12. The sparkling beverage according to any one of items 1 to 11, having Brix of 5 to 13.

13. The sparkling beverage according to any one of items 1 to 12, having an alcohol content of less than 0.05 v/v%.

14. The sparkling beverage according to any one of items 1 to 13, wherein the sparkling beverage is an orange-flavored, lemon-flavored, lime-flavored, grape-flavored, ginger ale-flavored, cassis-flavored or cola-flavored beverage.

15. The sparkling beverage according to any one of items 1 to 14, comprising one or more selected from the group consisting of caramel, cinnamic aldehyde, phosphoric acid, vanilla and caffeine.

16. The sparkling beverage according to any one of items 1 to 15, wherein foam is stabilized.

17. A method for improving foam retention of a sparkling beverage, comprising a step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B.

18. The method according to item 17, wherein foam is stabilized for 5 seconds or more.

19. The method according to item 17, wherein foam is stabilized for 10 seconds or more.

Advantageous Effects of Invention

[0008]

According to the present invention, a sparkling beverage having foam retention and a method for improving foam retention of a sparkling beverage can be provided.

Brief Description of Drawings

[0009]

[Figure 1] Figure 1 illustrates photographs of instruments used in a foam retention test. Figure 1(a) illustrates a 500 ml measuring cylinder, Figure 1(b) illustrates a 200 ml measuring cylinder, and Figure 1(c) illustrates a funnel.

[Figure 2] Figure 2 is a schematic diagram illustrating procedures of the foam retention test.

[Figure 3] Figure 3 illustrates graphs of results, of the foam retention test, obtained at various concentrations of Reb. B. Figure 3(a) illustrates the results obtained by using the 500 ml measuring cylinder, and Figure 3(b) illustrates the results obtained by using the 200 ml measuring cylinder.

[Figure 4] Figure 4 illustrates graphs of results, of the foam retention test, obtained at various pHs and gas pressures. Figure 4(a) illustrates the results obtained at a gas pressure of 3.2 kgf/cm², Figure 4(b) illustrates the results obtained at a gas pressure of 2.3 kgf/cm², and Figure 4(c) illustrates the results obtained at a gas pressure of 0.8 kgf/cm².

[Figure 5] Figure 5 illustrates a graph of results of the foam retention test obtained in beverages containing Reb. B and/or Reb. A.

[Figure 6] Figure 6 illustrates a graph of results of the foam retention test obtained when Reb. B is contained in various commercially available sparkling beverages.

Description of Embodiments

[0010]

The present invention will now be described in detail. It is noted that embodiments described below are merely illustrative and are not intended to limit the present invention to these embodiments alone. The present invention can be practiced in various forms without departing from the scope thereof. It is noted that all literatures and patent literatures including unexamined patent applications, patent publications and the like cited herein are incorporated herein by reference.

[0011]

As used herein, the terms "rebaudioside" and "Reb." have the same meaning. Similarly, as used herein, the terms "dulcoside" and "dulcoside" have the same meaning.

[0012]

As used herein, the term "ppm" means "ppm by mass" unless otherwise stated. Besides, since a sparkling beverage usually has a specific gravity of 1, "ppm by mass" can be regarded as the same as "mg/L".

[0013]

1. Sparkling Beverage having Foam Retention

As described above, the present inventors have unexpectedly obtained a sparkling beverage having foam retention by causing a small amount of Reb. B to be comprised in the sparkling beverage. Accordingly, a sparkling beverage of the present invention is a

sparkling beverage having a content of Reb. B of 6 to 45 ppm and a gas pressure of 2.2 kgf/cm² to 4.0 kgf/cm².

[0014]

The term "sparkling beverage" herein refers to a beverage in which bubble/foam is generated, and embraces, for example, a beverage in which a foam layer is formed on a liquid surface of the beverage when poured into a container. As used herein, in some cases, bubble generated within a beverage may be designated as a "bubble", and foam formed on a liquid surface of a beverage may be designated as "foam". Besides, As used herein, the term "to have foam retention" means that foam is retained, and the term "improvement of foam retention" means an improvement made to retain foam for a longer period of time.

[0015]

An example of the sparkling beverage of the present invention includes a carbonated beverage. A carbonated beverage is a beverage containing a carbon dioxide gas, and such a carbon dioxide gas embraces a carbon dioxide gas separately injected into a beverage, and a carbon dioxide gas generated by fermentation of a part of a raw material. The carbonated beverage is not especially limited, and can be a refreshing beverage, a non-alcoholic beverage, an alcoholic beverage or the like. Specific examples include, but are not limited to, a sparkling beverage, a cola beverage, a diet cola beverage, ginger ale, a soda pop, a fruit flavored

carbonated beverage and carbonated water having fruit flavor.

[0016]

The content of Reb. B in the sparkling beverage of the present invention is 6 to 45 ppm. In another aspect of the present invention, the content of Reb. B in the sparkling beverage is 6 to 40 ppm, 6 to 35 ppm, 6 to 30 ppm, 6 to 25 ppm, 6 to 20 ppm, 6 to 15 ppm, 6 to 10 ppm, 6 to 8 ppm, 7 to 45 ppm, 7 to 40 ppm, 7 to 35 ppm, 7 to 30 ppm, 7 to 25 ppm, 7 to 20 ppm, 7 to 15 ppm, 7 to 10 ppm, 7 to 8 ppm, 8 to 45 ppm, 8 to 40 ppm, 8 to 35 ppm, 8 to 30 ppm, 8 to 25 ppm, 8 to 20 ppm, 8 to 15 ppm, 8 to 10 ppm, 9 to 45 ppm, 9 to 40 ppm, 9 to 35 ppm, 9 to 30 ppm, 9 to 25 ppm, 9 to 20 ppm, 9 to 15 ppm, 9 to 10 ppm, 10 to 45 ppm, 10 to 40 ppm, 10 to 35 ppm, 10 to 30 ppm, 10 to 25 ppm, 10 to 20 ppm, 10 to 15 ppm, 11 to 45 ppm, 11 to 40 ppm, 11 to 35 ppm, 11 to 30 ppm, 11 to 25 ppm, 11 to 20 ppm, 11 to 15 ppm, 12 to 45 ppm, 12 to 40 ppm, 12 to 35 ppm, 12 to 30 ppm, 12 to 25 ppm, 12 to 20 ppm, 12 to 15 ppm, 13 to 45 ppm, 13 to 40 ppm, 13 to 35 ppm, 13 to 30 ppm, 13 to 25 ppm, 13 to 20 ppm, 13 to 15 ppm, 14 to 45 ppm, 14 to 40 ppm, 14 to 35 ppm, 14 to 30 ppm, 14 to 25 ppm, 14 to 20 ppm, 15 to 45 ppm, 15 to 40 ppm, 15 to 35 ppm, 15 to 30 ppm, 15 to 25 ppm, 15 to 20 ppm, 16 to 45 ppm, 16 to 40 ppm, 16 to 35 ppm, 16 to 30 ppm, 16 to 25 ppm, 16 to 20 ppm, 18 to 45 ppm, 18 to 40 ppm, 18 to 35 ppm, 18 to 30 ppm, 18 to 25 ppm, 20 to 45 ppm, 20 to 40 ppm, 20 to 35 ppm, 20 to 30 ppm, 20 to

25 ppm, 22 to 45 ppm, 22 to 40 ppm, 22 to 35 ppm or 22 to 30 ppm. Although Reb. B generally has slight bitterness, when the content falls in any of the above-described ranges, the influence of the bitterness of Reb. B on the beverage can be restrained with a foam retention effect provided. Besides, in another aspect of the present invention, the content of Reb. B in the beverage is 6 ppm or more and less than a sweetness threshold value, 10 ppm or more and less than the sweetness threshold value, or 12 ppm or more and less than sweetness threshold value. As used herein, the term "sweetness threshold value" means, when a sweet compound is added to a beverage, a minimum concentration of the sweet compound at which sweetness can be felt. The sweetness threshold value slightly varies depending on the composition of the beverage, and that of Reb. B is generally 25 ppm to 40 ppm. When the amount of Reb. B to be added is less than the sweetness threshold value, the foam retention can be improved by adding Reb. B to the beverage with the influence on the sweetness of the beverage restrained. The content of Reb. B in the beverage can be calculated based on an amount of a raw material added, or may be measured by a known analysis method such as liquid chromatography.

[0017]

Reb. B used in the sparkling beverage of the present invention is not especially limited, and may be a plant-derived material, a chemical synthetic material or a

biosynthetic material. For example, it may be isolated and purified from a plant containing a large amount of Reb. B, or may be obtained through chemical synthesis or biosynthesis. Besides, Reb. B used in the sparkling beverage of the present invention need not have 100% purity, but may be a mixture with another steviol glycoside. In one aspect of the present invention, Reb. B is obtained by purifying a stevia extract, and the thus purified material may comprise another steviol glycoside in addition to Reb. B. Alternatively, Reb. B may be obtained by decomposing Reb. M, Reb. D or Reb. A.

[0018]

The gas pressure of the sparkling beverage of the present invention is 2.2 kgf/cm² to 4.0 kgf/cm². In another aspect of the present invention, the gas pressure of the sparkling beverage is 2.2 kgf/cm² to 3.5 kgf/cm², 2.2 kgf/cm² to 3.3 kgf/cm², 2.2 kgf/cm² to 3.2 kgf/cm², 2.3 kgf/cm² to 4.0 kgf/cm², 2.3 kgf/cm² to 3.5 kgf/cm², 2.3 kgf/cm² to 3.2 kgf/cm², 3.0 kgf/cm² to 4.0 kgf/cm², or 3.0 kgf/cm² to 3.5 kgf/cm². A gas content in the sparkling beverage can be regulated by the gas pressure. The term "gas pressure" herein refers to a gas pressure of a carbon dioxide gas in the sparkling beverage held in a container unless otherwise stated. Accordingly, the sparkling beverage of the present invention can be filled in a container. As the container, a container in any shape and made of any material can be used, and the container can be, for example, a glass bottle, a can, a

barrel or a PET bottle. For measuring the gas pressure, the beverage kept at a liquid temperature of 20°C is fixed in a gas internal pressure gauge, a carbon dioxide gas present in a head space is released to be exposed to air pressure by once opening a stopcock of the gas internal pressure gauge. Thereafter, the stopcock is closed again, and then the gas internal pressure gauge is shaken to allow a pointer to reach a prescribed position, and a value corresponding to the position is read. As used herein, the gas pressure of the sparkling beverage is measured by this method unless otherwise stated.

[0019]

The sparkling beverage of the present invention may comprise an additional steviol glycoside in addition to Reb. B. The additional steviol glycoside is not especially limited, and in one aspect of the present invention, the sparkling beverage of the present invention further comprises one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. D, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. M, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside.

[0020]

In one aspect of the present invention, a content of Reb. A is 0 to 100 ppm, 1 to 100 ppm, 1 to 60 ppm, 1 to 50 ppm, 1 to 40 ppm, 1 to 30 ppm, 1 to 20 ppm, 1 to 10 ppm, or 1 to 5 ppm.

[0021]

In one aspect of the present invention, a content of Reb. C is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, 1 to 30 ppm, or 1 to 10 ppm.

[0022]

In one aspect of the present invention, a content of Reb. D is 0 to 600 ppm, 1 to 600 ppm, 5 to 500 ppm, 10 to 450 ppm, 20 to 400 ppm, 30 to 350 ppm, 40 to 300 ppm, 50 to 250 ppm, 60 to 200 ppm, 70 to 180 ppm, 80 to 160 ppm, or 90 to 150 ppm.

[0023]

In one aspect of the present invention, a content of Reb. E is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0024]

In one aspect of the present invention, a content of Reb. F is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0025]

In one aspect of the present invention, a content of Reb. G is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0026]

In one aspect of the present invention, a content of Reb. I is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0027]

In one aspect of the present invention, a content of Reb. J is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0028]

In one aspect of the present invention, a content of Reb. K is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0029]

In one aspect of the present invention, a content of Reb. N is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0030]

In one aspect of the present invention, a content of Reb. M is 0 to 600 ppm, 1 to 600 ppm, 5 to 500 ppm, 10 to 450 ppm, 20 to 400 ppm, 30 to 350 ppm, 40 to 300 ppm, 50 to 250 ppm, 60 to 200 ppm, 70 to 180 ppm, 80 to 160 ppm, or 90 to 150 ppm.

[0031]

In one aspect of the present invention, a content of Reb. O is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to

150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0032]

In one aspect of the present invention, a content of Reb. Q is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0033]

In one aspect of the present invention, a content of Reb. R is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0034]

In one aspect of the present invention, a content of dulcoside A is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0035]

In one aspect of the present invention, a content of rubusoside is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0036]

In one aspect of the present invention, a content of steviolmonoside is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0037]

In one aspect of the present invention, a content of steviolbioside is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0038]

In one aspect of the present invention, a content of stevioside is 0 to 300 ppm, 1 to 300 ppm, 1 to 200 ppm, 1 to 150 ppm, 1 to 100 ppm, 1 to 80 ppm, 1 to 50 ppm, or 1 to 30 ppm.

[0039]

In another aspect of the present invention, the sparkling beverage of the present invention may comprise one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside in an amount equal to or less than 5 times the content of Reb. B. When the content of the steviol glycoside is limited to the amount equal to or less than 5 times the content of Reb. B, the taste quality of the beverage can be inhibited from being deteriorated by the steviol glycoside used in addition to Reb. B, with the foam retention improved. The content of the steviol glycoside used in addition to Reb. B may be equal to or less than 4 times, equal to or less than 3 times, equal to or less than twice, equal to or less than 1.5 times, equal to or less than 1.2 times, equal to or less than 1.0 time, equal to or less than 0.8 times, equal to or

less than 0.5 times, equal to or less than 0.3 times, or equal to or less than 0.1 times the content of Reb. B, and the lower limit of the content of the steviol glycoside used in addition to Reb. B may be substantially 0 ppm or more. The term "to be substantially 0 ppm" means that an impurity such as the other steviol glycoside(s) unavoidably contained in process of preparation of Reb. B (purification of the stevia extract, biosynthesis or the like) may be contained.

[0040]

In another aspect of the present invention, the content of Reb. A in the sparkling beverage of the present invention may be 0 ppm or more, and an amount equal to or less than 5 times the content of Reb. B. When the content of Reb. A is limited to this range, the influence of the bitterness of Reb. A can be restrained with the foam retention improved. The upper limit of the content of Reb. A may be equal to or less than 4 times, equal to or less than 3 times, equal to or less than twice, equal to or less than 1.5 times, equal to or less than 1.2 times, equal to or less than 1.0 time, equal to or less than 0.8 times, equal to or less than 0.5 times, equal to or less than 0.3 times, or equal to or less than 0.1 times the content of Reb. B, and the lower limit of the content of Reb. A may be substantially 0 ppm or more.

[0041]

In another aspect of the present invention, the sparkling beverage of the present invention may comprise

a sweetener in addition to the steviol glycoside. Such a sweetener is not especially limited, and the beverage may further comprise, for example, one or more sweeteners selected from the group consisting of sucrose, high fructose corn syrup, erythritol, Mogroside V, corn syrup, aspartame (also designated as L-phenylalanine compound), sucralose, acesulfame potassium, saccharin and xylitol. In particular, from the viewpoint of imparting a refreshing taste, drinking ease, a natural flavor and adequate body, a natural sweetener is preferably used, and high fructose corn syrup, sucrose or corn syrup is particularly suitably used. One of such sweetener components may be used, or a plurality of these may be used. Such a sweetener may be comprised in the beverage in an amount, in terms of Brix, of 5.0 or less, 4.5 or less, 4.0 or less, 3.5 or less, 3.0 or less, 2.5 or less, 2.0 or less, 1.5 or less, 1.0 or less, or 0.5 or less, and the lower limit may be 0.1 or more.

[0042]

The pH of the sparkling beverage of the present invention is not especially limited, and is preferably 2.0 to 4.0, more preferably 2.2 to 3.7, and further preferably 2.3 to 3.3. When the pH falls in the above-described range, generation of microorganisms and the like otherwise caused during storage can be restrained, and in addition, a refreshing taste can be provided.

[0043]

In one aspect of the present invention, the sparkling beverage of the present invention has pH of 2.5 to 3.0 and a gas pressure of 2.3 kgf/cm² to 3.2 kgf/cm².

[0044]

The Brix of the sparkling beverage of the present invention is not especially limited, and is preferably 3 to 15, more preferably 5 to 13, and further preferably 7 to 11. Here, the Brix can be calculated based on a degree of sweetness, as compared with sucrose, of each sweetener such as steviol glycoside and a content of the sweetener. The sweetness of Reb. B is 325 times, of Reb. A is 300 times, of Reb. D is 250 times, and of Reb. M is 250 times as compared with that of sucrose. Accordingly, an amount of the steviol glycoside corresponding to a Brix of 1 can be calculated as 30.7 ppm regarding Reb. B, 33.3 ppm regarding Reb. A, and 40.0 ppm regarding Reb. D (also regarding Reb. M). The Brix of another steviol glycoside or a sweetener used in addition to the steviol glycoside can be similarly calculated. For example, the sweetness of acesulfame potassium is about 200 times, of sucralose is about 600 time, and of aspartame is about 180 times as compared with that of sucrose. It is noted that a relative ratio of the sweetness of each sweetener as compared with the sweetness of sucrose assumed as 1 can be obtained from a known sugar sweetness conversion table (such as "Inryo Yogo Jiten ("Dictionary of Beverage Terminology" in Japanese)", appendix p. 11, published by Beverage Japan Inc.) or the like.

[0045]

The sparkling beverage of the present invention may contain alcohol. An alcoholic beverage refers to a beverage containing alcohol, and the term "alcohol" herein means ethyl alcohol (ethanol) unless otherwise stated. An alcoholic beverage of the present invention can be any type of beverages as long as it contains alcohol. It may be a beverage having an alcohol content of 0.05 to 40 v/v% such as beer, low-malt beer, shochu highball or a cocktail, or a beverage having an alcohol content of less than 0.05 v/v% such as non-alcoholic beer, shochu highball taste beverage or a refreshing beverage. The sparkling beverage of the present invention has an alcohol content of preferably less than 0.05 v/v%, and more preferably 0.00 v/v%. It is noted that an alcohol content herein is expressed as a volume/volume percentage (v/v%). Besides, an alcohol content of a beverage can be measured by any one of known methods, and can be measured with, for example, a vibration densitometer.

[0046]

The flavor of the sparkling beverage of the present invention is not especially limited, and the beverage can be adjusted to have various flavors. The sparkling beverage of the present invention may be, for example, an orange-flavored, lemon-flavored, lime-flavored, grape-flavored, ginger ale-flavored, cassis-flavored, or cola-flavored beverage. The flavor of the sparkling beverage

of the present invention can be adjusted by adding a component approved as a food additive or a component that is not approved but generally regarded as safe because it is eaten for a long period of time, such as fruit juice, an acidulant, a spice, a plant extract, a dairy product, or another flavor. In one aspect of the present invention, the sparkling beverage of the present invention is not a beer-taste beverage.

[0047]

The sparkling beverage of the present invention may further comprise one or more selected from the group consisting of caramel, cinnamic aldehyde (cinnamaldehyde), phosphoric acid, vanilla and caffeine. When such a component is contained, the foam retention can be further improved. Here, caffeine may be not only a purified product usable as a food additive (purified product having a caffeine content of 98.5% or more) or a coarsely purified product usable as food (having a caffeine content of 50 to 98.5%) but also an extract of a plant containing caffeine (such as a tea leaf, a cola nut, a coffee bean or guarana) or a concentrate of the extract. In one aspect of the present invention, a caffeine content in the sparkling beverage can be 1 to 200 ppm. Quantitative determination of caffeine may be performed by any method, and can be performed by, for example, filtering the sparkling beverage through a membrane filter (cellulose acetate film 0.45 μm ,

manufactured by ADVANTEC), and subjecting the resultant sample to high-performance liquid chromatography (HPLC).

[0048]

In another aspect, the sparkling beverage of the present invention can comprise cinnamic aldehyde (cinnamaldehyde). Here, cinnamaldehyde ($C_6H_5CH=CH-CHO$, molecular weight: 132.16) is a kind of aromatic aldehydes known as a cinnamon odor component, and is available as a fragrance preparation. In one aspect of the present invention, the sparkling beverage can comprise cinnamaldehyde in an amount in a specific range. A cinnamaldehyde content in the sparkling beverage of the present invention can be, for example, 0.5 to 50 ppm, and preferably 0.5 to 32 ppm or 1.0 to 20 ppm. Quantitative determination of cinnamaldehyde can be performed by, for example, gas chromatography or a method using a mass spectrometer or the like.

[0049]

In still another aspect, the sparkling beverage of the present invention can comprise caramel (or caramel color). Here, edible known caramel color can be used as the caramel. For example, a product obtained by heat treating an edible carbohydrate typified by sugar or glucose, or a product obtained by heat treating an edible carbohydrate with an acid or alkali added thereto can be used. Alternatively, a sugar content contained in fruit juice or vegetable juice can be caramelized for use, and in this case, the sugar content can be caramelized by a

heat treatment or a treatment with an acid or alkali. The sparkling beverage of the present invention can contain caramel color in a content in a specific range.

[0050]

In the sparkling beverage of the present invention, foam is stabilized. For example, foam generated when the sparkling beverage of the present invention is poured into a container is retained for a longer period of time than that of a general sparkling beverage. The foam retention of a sparkling beverage can be evaluated as follows. To a test solution having pH adjusted with phosphoric acid, Reb. B and an arbitrary additive are added, and a gas pressure in the resultant is adjusted by using a carbon dioxide gas. The thus obtained sample is put in a container (such as a 100 ml glass bottle), the container is sealed and then opened, and the sample contained in the container is poured into a 500 mL measuring cylinder with a funnel placed on the upper end thereof at a rate of 100 ml/2 sec in such a manner as to run down on the funnel wall. A scale mark corresponding to the level of the thus obtained foaming surface is read to be defined as a liquid surface height (ml) at the beginning of the test. Instruments used in the test and the outline of the test are respectively illustrated in Figures 1 and 2. The liquid surface height is checked every predetermined time, and time until the liquid surface height reaches 100 ml (namely, until the whole foam on the liquid surface disappears) is measured and

recorded. When foam disappearance time is high, a 200 mL measuring cylinder may be used for the test instead of the 500 mL measuring cylinder.

[0051]

Foam retention time of the sparkling beverage of the present invention is, when measured by the above-described method, preferably 5 seconds or more, more preferably 10 seconds or more, and further preferably 20 seconds or more.

[0052]

The sparkling beverage of the present invention may be prepared as a packaged beverage obtained by heat sterilizing the beverage and filling the resultant in a container. The container is not especially limited, and examples include a PET bottle, an aluminum can, a steel can, a carton, a chilled cup and a bottle. When heat sterilization is performed, the type is not especially limited, and the sterilization can be performed by employing usual technique such as UHT sterilization or retort sterilization. A temperature employed in the heat sterilization process is not especially limited, and is, for example, 65 to 130°C, and preferably 85 to 120°C, and the process is performed for 10 to 40 minutes. Even when the sterilization is performed at a proper temperature for several seconds, for example, 5 to 30 seconds, however, there arises no problem as long as a sterilization value equivalent to that obtained under the aforementioned conditions can be obtained.

[0053]

The energy (total energy) of the beverage of the present invention is not especially limited, and can be 0 to 50 Kcal/100 ml, 0 to 45 Kcal/100 ml, 0 to 40 Kcal/100 ml, 0 to 35 Kcal/100 ml, 0 to 30 Kcal/100 ml, 0 to 24 Kcal/100 ml, 0 to 22 Kcal/100 ml, 0 to 20 Kcal/100 ml, 0 to 15 Kcal/100 ml, 0 to 10 Kcal/100 ml, 0 to 5 Kcal/100 ml, 0.1 to 50 Kcal/100 ml, 0.1 to 45 Kcal/100 ml, 0.1 to 40 Kcal/100 ml, 0.1 to 35 Kcal/100 ml, 0.1 to 30 Kcal/100 ml, 0.1 to 24 Kcal/100 ml, 0.1 to 22 Kcal/100 ml, 0.1 to 20 Kcal/100 ml, 0.1 to 15 Kcal/100 ml, 0.1 to 10 Kcal/100 ml, 0.1 to 5 Kcal/100 ml, 1 to 50 Kcal/100 ml, 1 to 45 Kcal/100 ml, 1 to 40 Kcal/100 ml, 1 to 35 Kcal/100 ml, 1 to 30 Kcal/100 ml, 1 to 24 Kcal/100 ml, 1 to 22 Kcal/100 ml, 1 to 20 Kcal/100 ml, 1 to 15 Kcal/100 ml, 1 to 10 Kcal/100 ml, 1 to 5 Kcal/100 ml, 5 to 50 Kcal/100 ml, 5 to 45 Kcal/100 ml, 5 to 40 Kcal/100 ml, 5 to 35 Kcal/100 ml, 5 to 30 Kcal/100 ml, 5 to 24 Kcal/100 ml, 5 to 20 Kcal/100 ml, 5 to 15 Kcal/100 ml, 5 to 10 Kcal/100 ml, 10 to 50 Kcal/100 ml, 10 to 45 Kcal/100 ml, 10 to 40 Kcal/100 ml, 10 to 35 Kcal/100 ml, 10 to 30 Kcal/100 ml, 10 to 24 Kcal/100 ml, 10 to 20 Kcal/100 ml, 10 to 15 Kcal/100 ml, 15 to 50 Kcal/100 ml, 15 to 45 Kcal/100 ml, 15 to 40 Kcal/100 ml, 15 to 35 Kcal/100 ml, 15 to 30 Kcal/100 ml, 15 to 24 Kcal/100 ml, 15 to 20 Kcal/100 ml, 20 to 50 Kcal/100 ml, 20 to 45 Kcal/100 ml, 20 to 40 Kcal/100 ml, 20 to 35 Kcal/100 ml, 20 to 30 Kcal/100 ml, 20 to 24 Kcal/100 ml, 24 to 50 Kcal/100 ml, 24 to 45

Kcal/100 ml, 24 to 40 Kcal/100 ml, 24 to 35 Kcal/100 ml, or 24 to 30 Kcal/100 ml.

[0054]

A production method for the sparkling beverage of the present invention is not especially limited, and the beverage can be produced by a usual production method for a sparkling beverage. For example, a syrup of a concentrate of components contained in the sparkling beverage of the present invention is prepared, and sparkling drinking water may be added thereto for adjustment to a prescribed concentration, or non-sparkling drinking water may be added thereto and a carbon dioxide gas may be supplied thereafter to prepare the sparkling beverage. Alternatively, without preparing the syrup, the sparkling beverage of the present invention may be prepared by adding a prescribed component directly to a sparkling beverage.

[0055]

2. Method for Improving Foam Retention of Sparkling Beverage

The present invention provides, as a second embodiment, a method for improving foam retention of a sparkling beverage. The method for improving foam retention of a sparkling beverage of the present invention comprises a step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B. The term "step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B" herein refers to a step of causing 6 to

45 ppm of Reb. B to be comprised in a sparkling beverage, and a method for causing a prescribed amount of Reb. B to be comprised is not especially limited. Accordingly, Reb. B may be precedently mixed as a raw material in production of the sparkling beverage, may be separately added after the production of the sparkling beverage, or may be generated through decomposition or the like from a mixed raw material.

[0056]

The method for improving foam retention of the present invention may comprise an additional step in addition to the above-described step. In one aspect of the present invention, the method may comprise, before or after the step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B, a step of adjusting pH of the sparkling beverage or a step of adjusting a gas pressure.

[0057]

In another aspect of the present invention, the method for improving foam retention may comprise a step of preparing an sparkling beverage comprising 6 to 40 ppm, 6 to 35 ppm, 6 to 30 ppm, 6 to 25 ppm, 6 to 20 ppm, 6 to 15 ppm, 6 to 10 ppm, 6 to 8 ppm, 7 to 45 ppm, 7 to 40 ppm, 7 to 35 ppm, 7 to 30 ppm, 7 to 25 ppm, 7 to 20 ppm, 7 to 15 ppm, 7 to 10 ppm, 7 to 8 ppm, 8 to 45 ppm, 8 to 40 ppm, 8 to 35 ppm, 8 to 30 ppm, 8 to 25 ppm, 8 to 20 ppm, 8 to 15 ppm, 8 to 10 ppm, 9 to 45 ppm, 9 to 40 ppm, 9 to 35 ppm, 9 to 30 ppm, 9 to 25 ppm, 9 to 20 ppm, 9 to

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[0058]

Besides, as described above in "1. Sparkling Beverage having Foam Retention", the sparkling beverage used in the method for improving foam retention of the present invention may comprise an additional steviol glycoside in addition to Reb. B or another sweetener in addition to steviol glycosides. The pH and the gas pressure of the sparkling beverage are also similar to those described in "1. Sparkling Beverage having Foam Retention".

[0059]

3. Use of Reb. B for Improving Foam Retention of Sparkling Beverage

The present invention provides, as a third embodiment, use of Reb. B for improving foam retention. The present inventors have unexpectedly found that Reb. B, a kind of steviol glycosides, has an effect of improving foam retention of a sparkling beverage, resulting in conceiving the present invention.

[0060]

In the use of Reb. B for improving foam retention of a sparkling beverage of the present invention, Reb. B is used in an amount, with respect to the sparkling beverage, of 6 to 45 ppm, 6 to 40 ppm, 6 to 35 ppm, 6 to 30 ppm, 6 to 25 ppm, 6 to 20 ppm, 6 to 15 ppm, 6 to 10 ppm, 6 to 8 ppm, 7 to 45 ppm, 7 to 40 ppm, 7 to 35 ppm, 7 to 30 ppm, 7 to 25 ppm, 7 to 20 ppm, 7 to 15 ppm, 7 to 10 ppm, 7 to 8 ppm, 8 to 45 ppm, 8 to 40 ppm, 8 to 35 ppm, 8 to 30 ppm, 8 to 25 ppm, 8 to 20 ppm, 8 to 15 ppm, 8 to 10 ppm, 9 to 45 ppm, 9 to 40 ppm, 9 to 35 ppm, 9 to 30 ppm, 9 to 25 ppm, 9 to 20 ppm, 9 to 15 ppm, 9 to 10 ppm, 10 to 45 ppm, 10 to 40 ppm, 10 to 35 ppm, 10 to 30 ppm, 10 to 25 ppm, 10 to 20 ppm, 10 to 15 ppm, 11 to 45 ppm, 11 to 40 ppm, 11 to 35 ppm, 11 to 30 ppm, 11 to 25 ppm, 11 to 20 ppm, 11 to 15 ppm, 12 to 45 ppm, 12 to 40 ppm, 12 to 35 ppm, 12 to 30 ppm, 12 to 25 ppm, 12 to 20 ppm, 12 to 15 ppm, 13 to 45 ppm, 13 to 40 ppm, 13 to 35 ppm, 13 to 30 ppm, 13 to 25 ppm, 13 to 20 ppm, 13 to 15 ppm, 14 to 45 ppm, 14 to 40 ppm, 14 to 35 ppm, 14 to 30 ppm, 14 to

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[0061]

In the use of Reb. B for improving foam retention of a sparkling beverage of the present invention, the sparkling beverage in which Reb. B is used is not especially limited, and a general carbonated beverage or the like can be selected. The carbonated beverage is not especially limited and can be a refreshing beverage, a non-alcoholic beverage, an alcoholic beverage or the like. Specific examples include, but are not limited to, a sparkling beverage, a cola beverage, a diet cola beverage, ginger ale, a soda pop, a fruit flavored carbonated beverage and carbonated water having fruit flavor.

[0062]

The pH and the gas pressure of the sparkling beverage may be similar to those described in "1. Sparkling Beverage having Foam Retention".

[0063]

Foam retention time to be improved by the use of Reb. B for improving foam retention of a sparkling

beverage of the present invention is, when measured by the method described above in "1. Sparkling Beverage having Foam Retention", preferably 5 seconds or more, more preferably 10 seconds or more, and further preferably 20 seconds or more.

[0064]

4. Foam Retention Improving Agent

The present invention provides, as a fourth embodiment, a foam retention improving agent. As used herein, the term "foam retention improving agent" refers to a substance that improves foam retention of a sparkling beverage when added to the sparkling beverage. The foam retention improving agent of the present invention can improve foam retention of a sparkling beverage itself when added to the sparkling beverage preferably without causing a user to recognize a taste of the foam retention improving agent itself.

[0065]

The foam retention improving agent of the present invention comprises Reb. B. Besides, as described above in "1. Sparkling Beverage having Foam Retention", the foam retention improving agent of the present invention may comprise an additional steviol glycoside in addition to Reb. B or another sweetener in addition to steviol glycosides as long as the effects of the present invention are not impaired.

[0066]

The amount of Reb. B comprised in the foam retention improving agent of the present invention is not especially limited, and may be 30 to 100% by weight, 40 to 99% by weight, 50 to 98% by weight, 60 to 97% by weight, 70 to 96% by weight, or 80 to 95% by weight. The foam retention improving agent of the present invention may consist essentially of Reb. B. As used herein, the term "to consist essentially of Reb. B" means that an impurity such as another steviol glycoside unavoidably contained in process of preparation of Reb. B (purification of a stevia extract, biosynthesis or the like) may be contained.

[0067]

Now, the present invention will be more specifically described with reference to examples, and it is noted that the present invention is not limited to these examples.

Examples

[0068]

[Example A] Examination of Content of Reb. B

[Preparation of Sparkling Beverage]

Phosphoric acid (manufactured by Nippon Chemical Industrial Co., Ltd.) was added to drinking water to adjust pH to 2.5. After the adjustment of pH, Reb. B (purity: 98%) was added to the drinking water in each content shown in Table 1 and a gas pressure was adjusted

to 3.2 kgf/cm², and thus, samples of Examples 1 to 7 were obtained. The gas pressure was adjusted at 20°C.

[0069]

[Evaluation of Foam Retention (Foam Retention Test)]

The instruments used in the test and the outline of the test are respectively illustrated in Figures 1 and 2. As illustrated in Figure 1, a 500 ml measuring cylinder (Figure 1(a)), a 200 ml measuring cylinder (Figure 1(b)) and a funnel (Figure (c)) were used in the test. These instruments will be described in detail below.

<500 ml Measuring Cylinder>

- Height of Measuring Cylinder: 373 mm
- Diameter of Measuring Cylinder: 47 mm
- Distance from Funnel Outlet to Bottom: 260 mm

<200 ml Measuring Cylinder>

- Height of Measuring Cylinder: 258 mm
- Diameter of Measuring Cylinder: 37 mm
- Distance from Funnel Outlet to Bottom: 163 mm

<Funnel>

- Funnel Inlet: 119 mm
- Height of Funnel: 165 mm
- Diameter of Funnel Outlet: 15 mm
- Height of Funnel Outlet: 78 mm

[0070]

A container (100 ml glass bottle) holding each sample obtained in "Preparation of Sparkling Beverage" was sealed. Thereafter, the container was opened, the sample held in the container was poured into the 500 mL

measuring cylinder (NALGENE CAT. No. 3663-0500) with the funnel placed on the upper end thereof at a rate of 100 ml/2 sec in such a manner as to run down on the funnel wall. A scale mark corresponding to the level of the thus obtained foaming surface was read to be defined as a liquid surface height (ml) at the beginning of the test. The liquid surface height was checked every predetermined time, and time until the liquid surface height reached 100 ml (namely, until the whole foam on the liquid surface disappeared) was measured and recorded. This evaluation was performed on each of the samples of Examples 1 to 7. Results thus obtained are shown in Table 1 and Figure 3(a). It is noted that each content of Reb. B shown in the table is a value calculated on the basis of the purity and the mixing amount of the raw material.

[0071]

Table 1: Evaluation using 500 ml Measuring Cylinder

	Example 1	Example 2	Example 3	Example 4	Example 5	Example 6	Example 7
Reb. B Content (ppm)	0	2	5	10	15	20	39
Time (sec)	Position of Liquid Surface or Foam Surface (ml)						
0	110	110	130	150	170	220	290
5	100	100	100	123	150	170	260
10				100	120	140	240
15					110	130	220
30					100	120	170
45						100	130
60							120
75							110
90							100
105							
Time (sec) until Foam Disappearance	1	1	4	10	21	41	83

[0072]

Each of the samples having a low content of Reb. B (Examples 1 to 4) was further evaluated for the foam retention as Examples 8 to 11 in the same manner as in the evaluation of Examples 1 to 7 with the 200 ml measuring cylinder (PYREX(R) IWAKI TE-32) used instead of the 500 ml measuring cylinder. Results thus obtained are shown in Table 2 and Figure 3(b). It is noted that each content of Reb. B shown in the table is a value calculated on the basis of the purity and the mixing amount of the raw material.

Table 2: Evaluation using 200 ml Measuring Cylinder

	Example 8	Example 9	Example 10	Example 11
Reb. B Content (ppm)	0	2	5	10
Time (sec)	Position of Liquid Surface or Foam Surface (ml)			
0	120	120	140	170
5	100	100	105	115
10			100	105
15				100
30				
Time (sec) until Foam Disappearance	2	2	6	12

[0073]

Based on the above-described results, the improvement of the foam retention was observed in the samples having a content of Reb. B exceeding 5 ppm. Accordingly, it is understood that the foam retention is improved in a sparkling beverage containing 6 to 45 ppm of Reb. B and having a gas pressure of 3.2 kgf/cm².

As for the foam retention time in this experiment system, an effect of foam retention for 4 to 83 seconds was obtained. In consideration of drinking with the beverage poured into a container such as a glass, the retention time is preferably 10 seconds or more (Reb. B content: 10 ppm or more).

[0074]

[Example B] Examination of Influence of pH and Gas Pressure on Foam Retention

In order to examine the influence of pH and a gas pressure on foam retention, samples (of Examples 12 to

26) adjusted to various pHs and gas pressures as shown in Table 3 were prepared in the same manner as in Example A. The concentration of Reb. B was set to 0 ppm or 20 ppm. The foam retention of the thus obtained samples was evaluated using the 500 ml measuring cylinder in the same manner as in Example A. Results thus obtained are shown in Table 3 and Figure 4. It is noted that each content of Reb. B shown in the table is a value calculated on the basis of the purity and the mixing amount of the raw material.

Table 3: Examination of Influence of pH and Gas Pressure on Foam Retention

	Example 12	Example 13	Example 14	Example 15	Example 16	Example 17	Example 18	Example 19	Example 20	Example 21	Example 22	Example 23	Example 24	Example 25	Example 26									
pH	2.5	2.0	2.5	3.0	3.5	2.5	2.0	2.5	3.0	3.5	2.5	2.0	2.5	3.0	3.5									
Gas Pressure (kgf/cm ²)	3.2	3.2	3.2	3.2	3.2	2.3	2.3	2.3	2.3	2.3	0.8	0.8	0.8	0.8	0.8									
Reb. B Content (ppm)	0	20	20	20	20	0	20	20	20	20	0	20	20	20	20									
Position of Liquid Surface or Foam Surface (ml)																								
Time (sec)	0	5	10	15	30	45	60	Time (sec) until Foam Disappearance	1	38	41	39	21	1	14	25	42	24	1	10	8	6	9	
	110	230	230	220	200	110	160	180	180	180	180	110	120	120	120	110	110	110	100	100	100	100	100	100

[0075]

Based on the results shown in Table 3 and Figure 4, it was confirmed that the foam retention is improved at various pHs and gas pressures. The improvement effect of the foam retention was remarkable particularly at a gas pressure over 0.8 kgf/cm². Besides, it was confirmed that the improvement effect of the foam retention tends to be high particularly at a high gas pressure (2.3 kgf/cm² and 3.2 kgf/cm²) and pH of about 2.3 to 3.3

[0076]

[Example C] Examination of Influence of Additional Steviol Glycoside on Foam Retention and Taste Quality

In order to examine the influence of additional steviol glycoside on the foam retention and the taste quality, samples (of Examples 27 to 30) each containing Reb. A (purity: 99.1%, containing 0.4% of Reb. B as an impurity) or Reb. A and Reb. B as shown in Table 4 were prepared in the same manner as in Example A. The pH was adjusted to 2.5, and the gas pressure was adjusted to 3.2 kgf/cm². The foam retention of the thus obtained samples was evaluated using the 500 ml measuring cylinder in the same manner as in Example A. Results thus obtained are shown in Table 4 and Figure 5. It is noted that each content of Reb. A and Reb. B shown in the table is a value calculated on the basis of the purity and the mixing amount of each raw material.

Table 4: Examination of Influence of Additional Steviol Glycoside on Foam Retention and Taste Quality

	Example 27	Example 28	Example 29	Example 30
Reb. A Content (ppm)	20		59	
Reb. B Content (ppm)	0	10	0	10
Time (sec)	Position of Liquid Surface or Foam Surface (ml)			
0	190	240	280	320
5	110	200	240	290
10	100	140	200	260
15		120	160	230
30		100	100	120
45				100
60				
Time (sec) until Foam Disappearance	7	23	25	34

[0077]

Based on the above-described results, it could be confirmed that the foam retention can be similarly improved also when Reb. A is added in addition to Reb. B. Besides, although the foam retention was improved in the samples (of Examples 27 and 29) in which Reb. A alone was added, as compared with the sample (of Example 6) in which Reb. B alone was added, the time until the disappearance of the foam was 41 seconds in the sample in which 20 ppm of Reb. B was added, and the time until the disappearance of the foam was 7 seconds in the sample in which 20 ppm of Reb. A was added. Thus, it was confirmed that the improvement effect of the foam retention of Reb. B is significantly higher than that of Reb. A.

[0078]

Besides, although the sample (of Example 30) containing Reb. A in an amount exceeding 5 times the content of Reb. B was found to be improved in the foam retention, bitterness derived from Reb. A was felt in a sensory test described later.

[0079]

The above-described samples were subjected to the sensory test to evaluate bitterness. Persons trained for sensory evaluation of sweeteners (5 members) were panelists to perform the evaluation as follows.

1) Each sample stored at 5°C was poured into a plastic cup.

2) The panelists hold 20 ml each of the following two samples in their mouths to reconcile one another in evaluation criteria.

Criterion of "1. no bitterness felt": carbonated water containing no sweetener (pH 2.5, gas pressure: 3.2 kgf/cm²)

Criterion of "5. very strong bitterness felt": carbonated water containing 300 ppm of Reb. A (pH 2.5, gas pressure: 3.2 kgf/cm²)

3) The panelists hold 20 ml each of each sample in their mouths to perform the evaluation.

The evaluation criteria of the sensory test were as follows: No bitterness felt (1); slight bitterness felt (2); bitterness felt (3); strong bitterness felt (4); and very strong bitterness felt (5). Results thus obtained

are shown in Table 5. It is noted that each content of Reb. B shown in the table is a value calculated based on the purity and the mixing amount of the raw material.

Table 5: Results of Sensory Test

	Example 27	Example 28	Example 29	Example 30	Reference Example	
	Reb. A 20 ppm		Reb. A 59 ppm		Reb. A 99 ppm	
	Reb. B 0 ppm	Reb. B 10 ppm	Reb. B 0 ppm	Reb. B 10 ppm	Reb. B 0 ppm	Reb. B 10 ppm
	Sensory Evaluation					
Panelist 1	2	1	2	4	2	3
Panelist 2	3	4	4	5	2	3
Panelist 3	1	2	2	2	3	4
Panelist 4	1	1	2	2	2	3
Panelist 5	1	1	2	2	4	4
Average	1.6	1.8	2.4	3.0	2.6	3.4

[0080]

Based on the above-described results, among the sparkling beverages containing 10 ppm of Reb. B, the bitterness derived from Reb. A was felt in the sample (of Example 30) containing Reb. A in an amount exceeding 5 times the content of Reb. B. It is understood that the bitterness was felt more strongly when the amount of Reb. A was further increased. On the other hand, among the sparkling beverages containing 10 ppm of Reb. B, the bitterness was merely slightly felt in the sample (of Example 28) containing Reb. A in an amount less than 5 times the content of Reb. B.

[0081]

[Example D] Examination of Influence of Use of Reb. B on Foam Retention in Commercially Available Beverage

In order to examine the influence of use of Reb. B on the foam retention in a commercially available beverage, the foam retention was evaluated with Reb. B contained in a commercially available beverage.

[0082]

Each sample was prepared as follows. First, each of commercially available beverages, that is, a cola-flavored carbonated beverage (gas pressure: about 3.2 kgf/cm²), a ginger ale-flavored carbonated beverage (gas pressure: about 3.0 kgf/cm²) and a grape-flavored carbonated beverage (gas pressure: about 2.5 kgf/cm²), was transferred to a container (100 ml glass bottle), in which 20 ppm of Reb. B was added thereto. The resultant container (100 ml glass bottle) was sealed, and was allowed to stand still in a refrigerator at 4°C for 1 hour. The foam retention was evaluated in the same manner as in Example A. The foam retention of a sample not containing Reb. B was also evaluated as a control test performed in a similar manner. Results thus obtained are shown in Table 6 and Figure 6. It is noted that each content of Reb. B shown in the table is a value calculated on the basis of the purity and the mixing amount of the raw material.

[0083]

Table 6: Examination of Influence of Use of Reb. B on Foam Retention in Commercially Available Beverages

	Example 31	Example 32	Example 33	Example 34	Example 35	Example 36
Flavor	Cola-flavored		Ginger Ale-flavored		Grape-flavored	
Reb. B Content (ppm)	0	20	0	20	0	20
Time (sec)	Position of Liquid Surface or Foam Surface (ml)					
0	260	240	240	250	200	180
5	180	230	180	220	180	150
10	140	220	120	190	160	140
15	100	200	100	150	130	130
30		160		100	100	120
45		120				100
60		100				
75						
Time (sec) until Foam Disappearance	13	59	11	21	20	43

[0084]

Based on the results shown in Table 6 and Figure 6, it was confirmed that the foam retention is improved when Reb. B is contained in various commercially available beverages. In particular, when Reb. B was contained in the cola-flavored carbonated beverage, a high improvement effect of the foam retention was observed.

[0085]

It is to be understood that, if any prior art publication is referred to herein, such reference does not constitute an admission that the publication forms a part of the common general knowledge in the art, in Australia or any other country.

[0086]

In the claims which follow and in the preceding description of the invention, except where the context requires otherwise due to express language or necessary implication, the word "comprise" or variations such as "comprises" or "comprising" is used in an inclusive sense, i.e. to specify the presence of the stated features but not to preclude the presence or addition of further features in various embodiments of the invention.

Claims

1. A sparkling beverage having a content of Reb. B of 6 to 45 ppm, a gas pressure of 2.3 kgf/cm² to 3.2 kgf/cm², and a pH of 2.0 to 3.5.
2. The sparkling beverage according to claim 1, wherein the content of Reb. B is 8 to 40 ppm.
3. The sparkling beverage according to claim 1 or 2, wherein the content of Reb. B is 10 to 40 ppm.
4. The sparkling beverage according to any one of claims 1 to 3, wherein the content of Reb. B is 12 to 20 ppm.
5. The sparkling beverage according to claim 1, wherein the content of Reb. B is 6 ppm or more and less than a sweetness threshold value.
6. The sparkling beverage according to any one of claims 1 to 5, further comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. D, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. M, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside.
7. The sparkling beverage according to any one of claims 1 to 6, comprising one or more steviol glycosides selected from the group consisting of Reb. A, Reb. C, Reb. E, Reb. F, Reb. G, Reb. I, Reb. J, Reb. K, Reb. N, Reb. O, Reb. Q, Reb. R, dulcoside A, rubusoside, steviolmonoside, steviolbioside and stevioside in an

amount equal to or less than five times the content of Reb. B.

8. The sparkling beverage according to claim 7, wherein a content of Reb. A is 0 to 100 ppm.

9. The sparkling beverage according to any one of claims 1 to 8, further comprising one or more sweeteners selected from the group consisting of sucrose, high fructose corn syrup, erythritol, Mogroside V, corn syrup, aspartame, sucralose, acesulfame potassium, saccharin and xylitol.

10. The sparkling beverage according to any one of claims 1 to 9, wherein the gas pressure is 3.0 kgf/cm² to 3.2 kgf/cm².

11. The sparkling beverage according to any one of claims 1 to 10, having pH of 2.0 to 3.3.

12. The sparkling beverage according to any one of claims 1 to 11, having Brix of 5 to 13.

13. The sparkling beverage according to any one of claims 1 to 12, having an alcohol content of less than 0.05 v/v%.

14. The sparkling beverage according to any one of claims 1 to 13, wherein the sparkling beverage is an orange-flavored, lemon-flavored, lime-flavored, grape-flavored, ginger ale-flavored, cassis-flavored or cola-flavored beverage.

15. The sparkling beverage according to any one of claims 1 to 14, comprising one or more selected from the

group consisting of caramel, cinnamic aldehyde, phosphoric acid, vanilla and caffeine.

16. The sparkling beverage according to any one of claims 1 to 15, wherein foam is stabilized.

17. A method for improving foam retention of a sparkling beverage, comprising a step of preparing a sparkling beverage comprising 6 to 45 ppm of Reb. B.

18. The method according to claim 17, wherein foam is stabilized for 5 seconds or more.

19. The method according to claim 17, wherein foam is stabilized for 10 seconds or more.

Figure 1

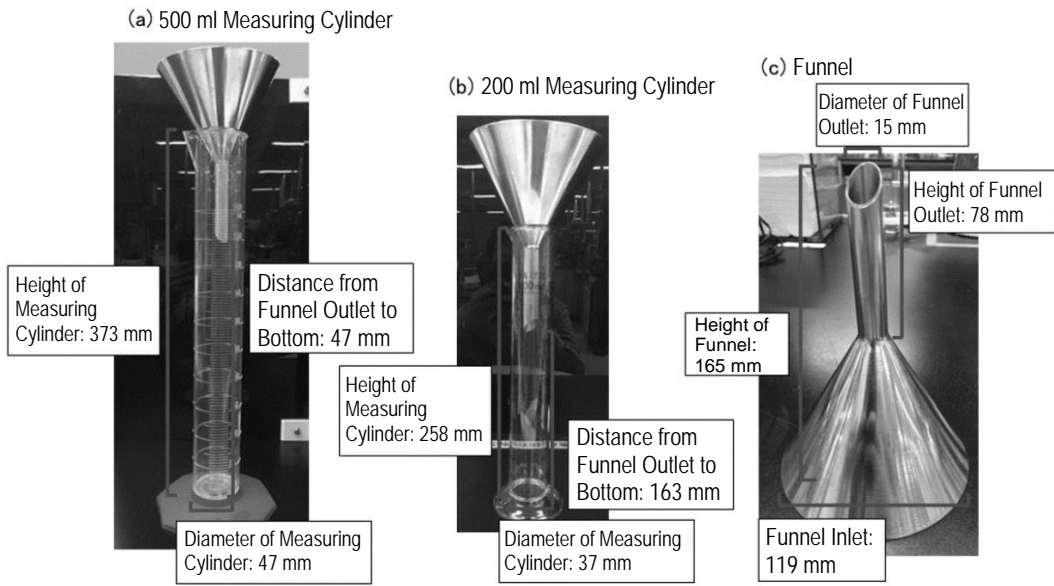


Figure 2

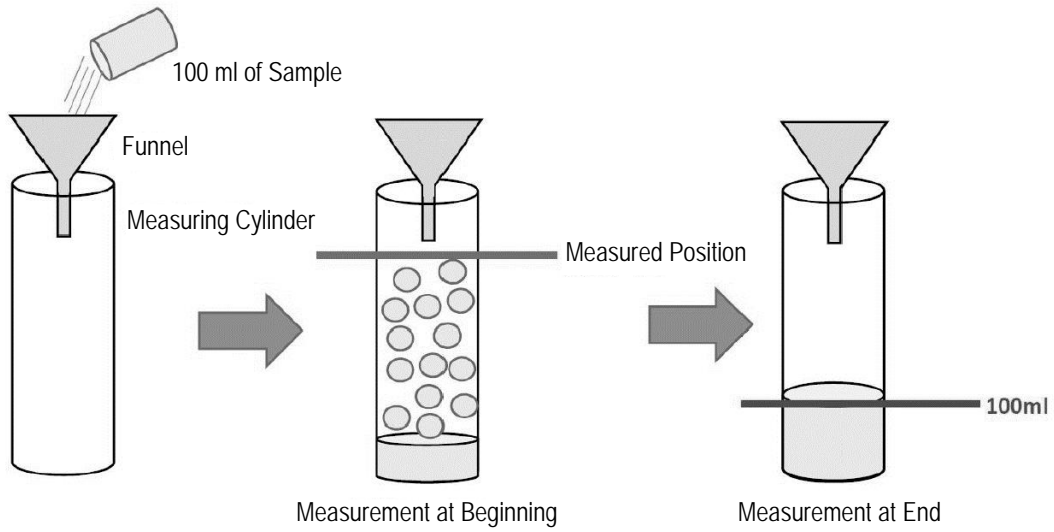


Figure 3(a)

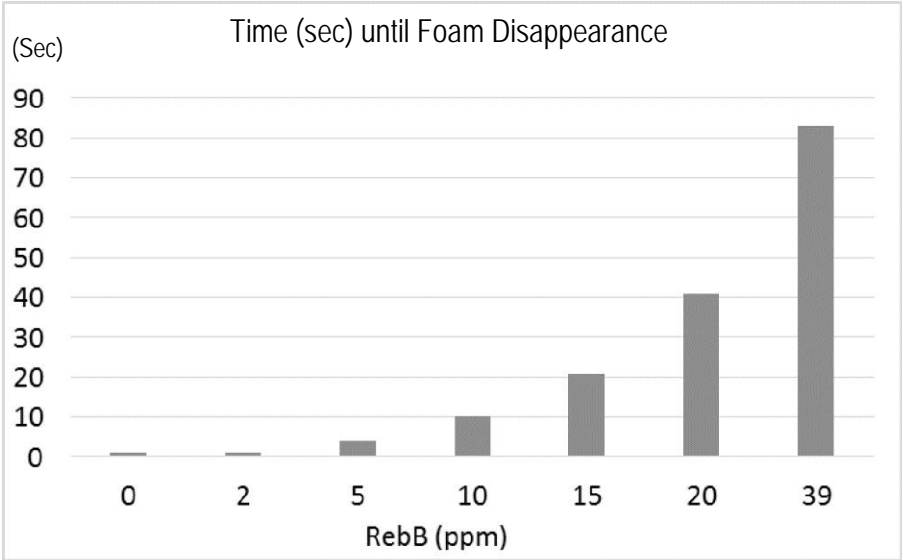


Figure 3(b)

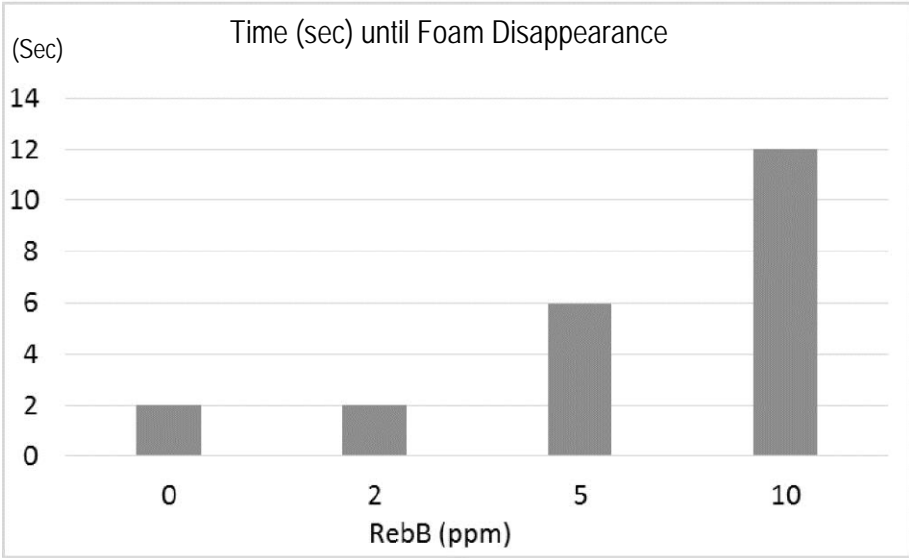


Figure 4(a)

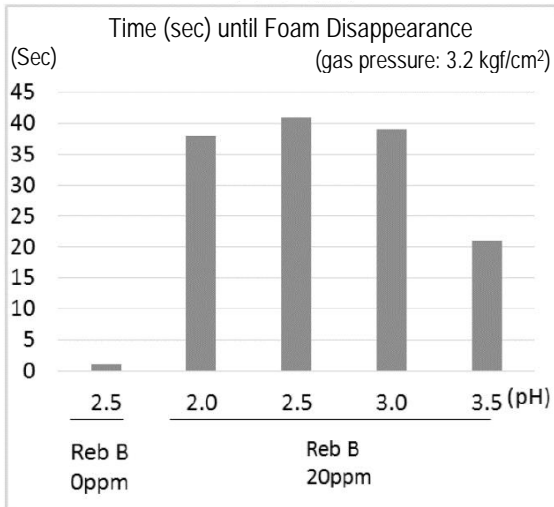


Figure 4(b)

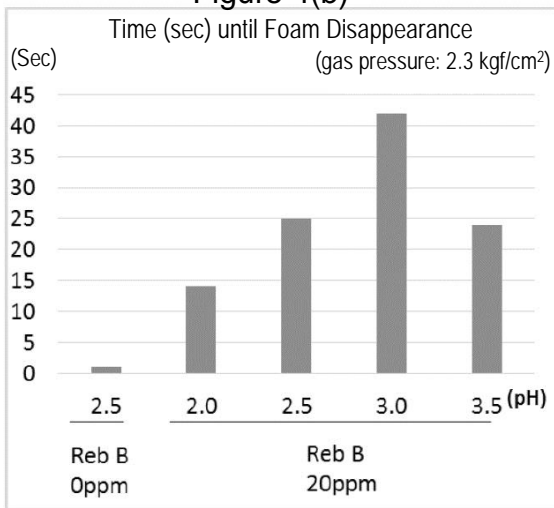


Figure 4(c)

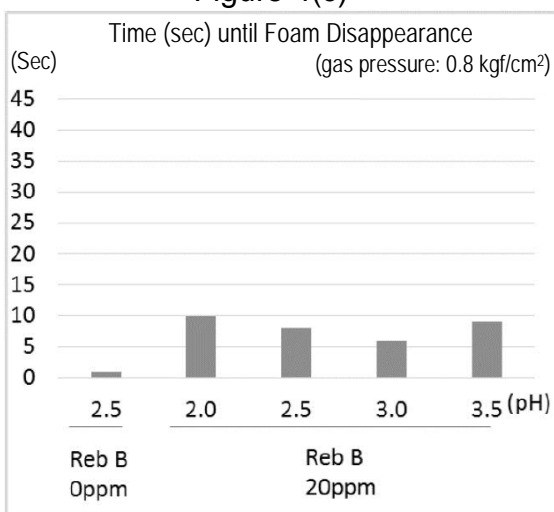


Figure 5

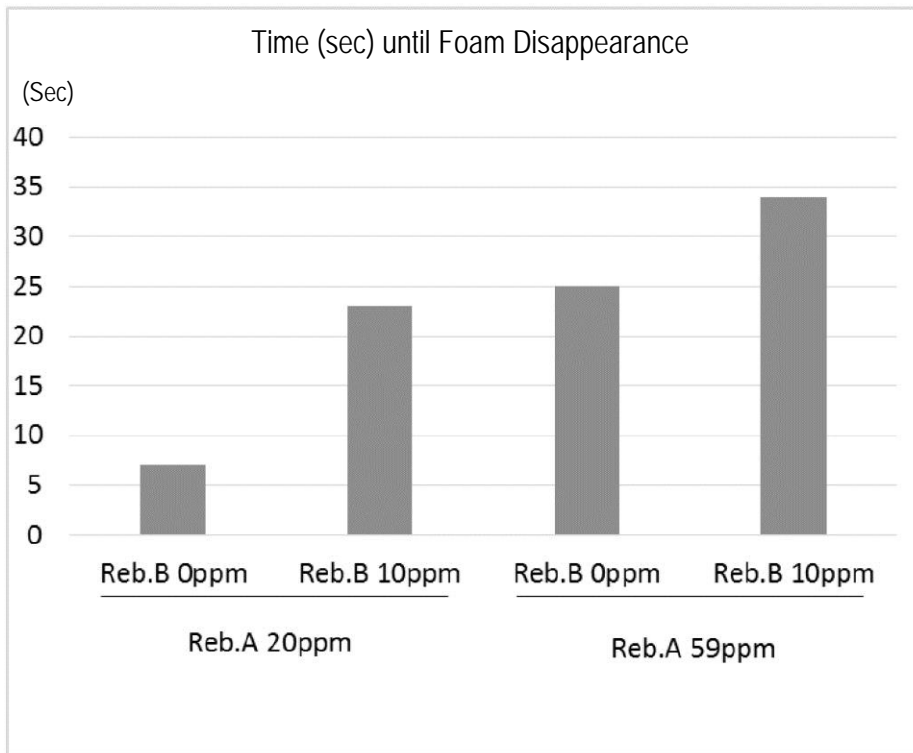


Figure 6

