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CLAIMS JP2003274896A

1.

13 A bitter taste reducing agent for amino acids exhibiting bitter taste, comprising α, α -trehalose as an active ingredient.

2.

18 The agent for reducing bitterness of an amino acid according to claim 1, wherein the amino acid exhibiting bitterness is 1 or 2 or more selected from L-valine, L-leucine, L-isoleucine, L-phenylalanine, L-tryptophan, L-arginine, L-lysine, L-tyrosine, L-asparagine, L-methionine, and L-histidine.

3.

25 The agent for reducing bitterness of amino acids according to claim 1 or 2, comprising 1 or 2 or more high-intensity sweeteners selected from sucralose, acesulfame potassium, and L-aspartyl-L-phenylalanine methyl ester together with α, α -trehalose.

4.

31 The agent for reducing amino acid bitterness according to claim 3, wherein the α, α -trehalose is contained in an amount of 100 to 3500 times by weight based on sucralose or 50 to 500 times by weight based on acesulfame potassium and/or L-aspartyl-L-phenylalanine methyl ester in terms of anhydride.

5.

38 A method for reducing bitterness of an amino acid exhibiting bitterness, comprising adding the bitter taste reducing agent for an amino acid exhibiting bitterness according to any one of claims 1 to 4 to 1 or 2 or more types of amino acids exhibiting bitterness or a composition containing the same.

6.

45 The method for reducing amino acid bitterness according to claim 5, wherein α, α -trehalose is contained in an amount equal to or more than an equal weight to 1 or 2 or more bitter amino acids selected from L-valine, L-leucine, and L-isoleucine, or in an amount 5 times or more than a weight to 1 or 2 or more bitter amino acids selected from L-tryptophan, L-phenylalanine, L-arginine, and L-lysine, in terms of anhydride.

7.

53 The method for reducing amino acid bitterness according to any one of claims 5 and 6, wherein α, α -trehalose is contained in a concentration of 1 to 20% by weight.

8.

58 A method for reducing bitterness of an amino acid exhibiting bitterness, comprising: adding α, α -trehalose and 1 or 2 or more types of high-intensity sweeteners selected from sucralose, acesulfame potassium, and L-aspartyl-L-phenylalanine methyl ester to an amino acid exhibiting bitterness or a composition containing the same, wherein the α, α -trehalose is added in an amount of 100 to 3500 times by weight of sucralose or 50 to 500 times by weight of acesulfame potassium and/or L-aspartyl-L-phenylalanine methyl ester in terms of anhydride.

9.

68 The method for reducing bitterness of an amino acid according to claim 8, wherein the amino acid exhibiting bitterness is 1 or 2 or more selected from L-valine, L-leucine, L-isoleucine, L-phenylalanine, L-tryptophan, L-arginine, L-lysine, L-tyrosine, L-asparagine, L-methionine, and L-histidine.

10.

75 The concentration of α, α -trehalose was 0. The method for reducing bitterness of amino acids according to any one of claims 8 to 9, wherein the amino acid is contained in an amount of 2 to 20% by weight.

11.

⁸¹ A composition comprising α, α -trehalose and an amino acid exhibiting bitterness, wherein α, α -trehalose is contained in an amount equal to or more than an equal weight to 1 or 2 or more types of amino acids exhibiting bitterness selected from L-valine, L-leucine, and L-isoleucine in terms of anhydride, or in an amount 5 times or more the weight to 1 or 2 or more types of amino acids exhibiting bitterness selected from L-tryptophan, L-phenylalanine, L-arginine, and L-lysine.

12.

⁹⁰ The composition of claim 11, wherein the α, α -trehalose is contained in an amount of 150 to 3000 times by weight based on sucralose, or 50 to 400 times by weight based on acesulfame potassium and/or L-aspartyl-L-phenylalanine methyl ester, in terms of anhydride.

13.

⁹⁶ The composition with reduced bitterness according to any one of claims 11 and 12, wherein the composition with reduced bitterness of amino acids is any of food and drink, health functional food, cosmetics, quasi-drugs, pharmaceuticals, feed, food, raw materials thereof, or processed intermediates thereof.