

Title (en)  
HEAT STABILIZED PEPTIDE SWEETENERS.

Title (de)  
WÄRMESTABILISIERTE PEPTIDSÜSSSTOFFE.

Title (fr)  
EDULCORANTS PEPTIDIQUES THERMOSTABLES.

Publication  
**EP 0204826 A1 19861217 (EN)**

Application  
**EP 86900456 A 19851211**

Priority  
US 68034584 A 19841211

Abstract (en)  
[origin: WO8603378A1] A low calorie dipeptide sweetener composition comprising a complex of: (A) a minor amount of a dipeptide of this structural formula (I), and, (B) a major amount of a hydrocolloidal polysaccharide gum, such as gum acacia or gum tragacanth. The sweetener is heat stable at baking conditions of 360<math>\circ</math> F for 30 minutes.

Abstract (fr)  
Composition édulcorante dipeptidique à faible teneur en calories comprenant un complexe de A) une faible quantité d'un dipeptide de formule structurale (I), et B) une quantité importante de gomme d'un polysaccharide hydrocolloïdal, telle que la gomme acacia ou la gomme tragacanth. L'édulcorant est thermostable dans des conditions de cuisson à 360o F pendant 30 minutes.

IPC 1-7  
**A23L 1/236; C07K 5/06**

IPC 8 full level  
**A23L 1/227** (2006.01); **A23L 1/236** (2006.01); **A23L 27/21** (2016.01); **A23L 27/30** (2016.01); **C07K 1/00** (2006.01); **C07K 5/072** (2006.01); **C07K 5/075** (2006.01)

CPC (source: EP)  
**A23L 27/21** (2016.07); **A23L 27/32** (2016.07); **C07K 5/06113** (2013.01)

Designated contracting state (EPC)  
CH DE LI NL SE

DOCDB simple family (publication)  
**WO 8603378 A1 19860619**; EP 0204826 A1 19861217; EP 0204826 A4 19890209; JP S63500211 A 19880128; SE 8603380 D0 19860811

DOCDB simple family (application)  
**US 8502422 W 19851211**; EP 86900456 A 19851211; JP 50033686 A 19851211; SE 8603380 A 19860811