

Title (en)
HEAT STABILIZED PEPTIDE SWEETENERS.

Title (de)
WÄRMESTABILISIERTE PEPTIDSÜSSSTOFFE.

Title (fr)
EDULCORANTS PEPTIDIQUES THERMOSTABLES.

Publication
EP 0204826 A4 19890209 (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 dipptide 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^o F for 30 minutes.

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

IPC 8 full level
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)

Citation (search report)
• [XE] EP 0135429 A1 19850327 - UNIV GEORGIA RES FOUND [US]
• See references of WO 8603378A1

Designated contracting state (EPC)
CH DE LI NL SE

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