

Title (en)
SWEETENING AGENT

Title (de)
SÜSSUNGSMITTEL

Title (fr)
AGENT EDULCORANT

Publication
EP 1049388 A1 20001108 (EN)

Application
EP 99905549 A 19990129

Priority
• US 9901992 W 19990129
• US 1625698 A 19980130

Abstract (en)
[origin: WO9938390A1] The present invention relates to a sweetening agent for use in various ready-to-eat/drink and instant foods and beverages. Said agent comprises: 1. from about 90 to about 99.5 % sucrose, fructose, lactose, glucose, or any mixtures thereof; 2. from about 0.001 to about 5 % aspartame; and 3. from about 0.001 to about 5 % acesulfame K. The sweetening agent of the present invention can be used in medicinal, as well as food and beverage products. It is particularly preferred in those food compositions where a high content of solid materials (e.g. generally greater than 12 %) have been conventionally used. The sweetening agent is suitable for use in instant and ready-to-serve beverages (flavored and unflavored coffees and teas, hot chocolate, juice-containing beverages, nutritional drinks in the form of shakes, malts, and the like (e.g. Ensure³; puddings; sauces; gravies; dressings; mousses; ice cream; yogurt; cream cheese; cheese dips and/or spreads; sour cream; vegetable dips and/or spreads; icings; whipped toppings; frozen confections; milk; coffee whitener; coffee lighteners; and dips and spreads. The blend of sugar (sucrose, fructose, lactose, glucose or any mixture thereof) and alternative sweeteners (aspartame and acesulfame K) allows for the reduction of solids (quantity of powder) needed to prepare a many food or beverage products (e.g. soft drink, gelatin dessert, frozen desserts and the like). The blend of sugar and sweeteners show a higher increase in sweetness than would be expected from adding the three together. The sweetening agent of the present invention also imparts increase in flavor and richness of the beverage or food prepared; alternative sweeteners act as flavor enhancers. Additionally, the sweetening agent of the present invention does not produce the typical aftertaste associated with the alternative sweeteners, generally attributed to be a bitter aftertaste of aspartame.

IPC 1-7
A23L 1/09; A23L 1/236; A23L 2/60; A61K 31/70; C13F 3/00; A23F 3/14; A23F 5/14

IPC 8 full level
A23F 3/14 (2006.01); **A23F 3/30** (2006.01); **A23F 5/14** (2006.01); **A23G 3/34** (2006.01); **A23G 9/52** (2006.01); **A23L 1/09** (2006.01); **A23L 1/22** (2006.01); **A23L 1/236** (2006.01); **A23L 2/60** (2006.01); **A23L 27/00** (2016.01); **A23L 27/30** (2016.01); **A61K 47/22** (2006.01); **A61K 47/26** (2006.01); **A61K 47/42** (2006.01); **C13B 50/00** (2011.01); **C13F 3/00** (2006.01)

CPC (source: EP)
A23F 3/30 (2013.01); **A23G 3/346** (2013.01); **A23G 9/52** (2013.01); **A23L 2/60** (2013.01); **A23L 27/32** (2016.07); **A23L 27/33** (2016.07); **C13B 50/002** (2013.01); **A23G 2200/06** (2013.01)

Citation (search report)
See references of WO 9938390A1

Designated contracting state (EPC)
AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU NL PT SE

DOCDB simple family (publication)
WO 9938390 A1 19990805; AU 2568899 A 19990816; BR 9907991 A 20001024; CA 2319059 A1 19990805; CN 1291868 A 20010418; EP 1049388 A1 20001108; JP 2002501732 A 20020122

DOCDB simple family (application)
US 9901992 W 19990129; AU 2568899 A 19990129; BR 9907991 A 19990129; CA 2319059 A 19990129; CN 99803490 A 19990129; EP 99905549 A 19990129; JP 2000529137 A 19990129