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(54) **COMPOSITIONS CONTAINING SUCRALOSE AND APPLICATION THEREOF**

(57) Novel utilization of sucralose which is a high intense sweetener. Compositions containing sucralose including: sweetening compositions having excellent sweetness qualities based on the characteristics of sucralose; foods with a masked unpleasant smell and unpleasant taste; performance food compositions (viscous food compositions, gel food compositions, emulsified food compositions); foods with improved flavors; pre-

servatives and foods with improved quality of taste; and flavor compositions with improved flavors. Novel utilization of sucralose as a sweetness improver, a masking agent for unpleasant smell/unpleasant taste, a flavor improver, a function improver (viscosity, gelling properties, emulsification properties), a taste characteristic improver, and a flavor improver/enhancer.