

Sweeteners Portfolio

Properties: White crystalline powder; odorless with a sweet taste <u>Aspartame</u>

Purpose: Flavor enhancer, sugar substitute, sweetener

Where Used: Beverage syrup base (carbonated), beverages (carbonated), beverages (dry base), breath mints, cereals (cold breakfast), chewable multivitamin food supplements, chewing gum, coffee (dry base instant), confections (frozen stick-type), dairy product analog topping (dry base), fruit flavored drinks and aides (noncarbonated refrigerated single strength and frozen concentrate), gelatins (dry base), imitation fruit flavored drinks and aids (noncarbonated refrigerated single strength and

frozen concentrate), puddings (dry base), tea beverages

Acesulfame-K *Properties:* White crystalline powder; odorless with sweet taste

Purpose: nonnutritive sweetener

Where Used: Beverage (dry base), chewing gum, coffee (instant), dairy product analogs (dry base), gelatins (dry base), puddings (dry base),

tabletop sweetener, tea (instant)

Properties: White crystalline powder Corn Dextrose

Purpose: Sweetener

Where Used: Doughnuts, candies, fondant, pre-packaged pastries and buns, sports and energy drinks, syrups, food colorings, seasoning mixes,

dehydrated soups, canned peas, meat products

Corn Maltodextrin *Properties:* White powder or solution from partial hydrolysis of corn

Purpose: Bodying agent, bulking agent, carrier, crystallization inhibitor,

texturizer

Where Used: Candy, crackers, puddings

Properties: White crystalline, odorless **Isomalt**

Purpose: Sugar substitute, sugar-free sweetener

Where Used: Baked goods, breakfast cereals and cereal bars, chewing gum coatings, chocolate, coated products, compressed tablets, hard boiled candies, low boiled candies, frozen desserts, fruit spreads

Properties: White powder; clear liquid **Maltitol**

Purpose: Functional sweetener

Where Used: Baked goods, chewing gum, sugar-free chocolates, hard

candies, ice cream, chocolate flavored coatings, frozen desserts,

confectionaries

- Since 1997

Properties: Colorless-to-white crystalline **Palatinose**

Purpose: Sweetener, sugar alternative derived from beet sugar Where Used: Baked goods, breakfast cereals and cereal bars, dairy products, frozen desserts, fruit juice beverages, malt beverages, powderbased drinks, special and clinical nutrition, sports beverages and energy

drinks, sugar and chocolate confectionary

Properties: White crystals or crystalline powder; odorless, very sweet **Saccharine**

(Calcium + Sodium) *Purpose:* Nonnutritive sweetener

> Where Used: Bacon, bakery products (nonstandardized), beverage mixes, beverages, chewing gum, desserts, fruit juice drinks, jam, relishes, vitamin

tablets (chewable)

Sorbitol **Properties:** White crystalline powder

Purpose: Sweetener, sugar substitute, provides texture and moisture

retention

Where Used: Baked goods, candies, chewing gum, gummy bears, mints,

toothpaste, cosmetics, pharmaceuticals

Properties: White-to-off-white crystalline powder **Sucralose**

Purpose: Sugar substitute, high-intensity sweetener, nonnutritive

sweetener, low calorie (no calorie) sweetener

Where Used: Diet sodas, chewing gum, sugar-free gelatin, salad dressings, maple syrup alternatives, flavored coffee syrups, barbecue sauces, sugarfree jams and fruit spreads, baked goods, sugar-free candy, frozen

desserts, condiments

Properties: White or off-white fine powder <u>Tapioca Dextrose</u>

Purpose: Functional sweetener, dispersant, humectant, bulking agent,

fermentation agent

Where Used: Baked goods, confectionaries, french fries, meat processing

Properties: White-to-off-white color; powder <u>Tapioca Maltodextrin</u>

Purpose: Bulking agent, stabilizer, fat replacer, carrying agent

Where Used: Desserts, cheese products, ice cream, dressings, sauces

Xylitol *Properties:* White crystals or crystalline powder; sweet taste with cooling

sensation

Purpose: Nutritive Sweetener

Where Used: Baked goods, cakes, muffins, pies