



▶ Surveys show that calorie-conscious consumers want additional low-calorie food and beverage choices. The development and approval of a variety of safe low-calorie sweeteners, fat substitutes and bulking agents is helping to meet this demand. **These ingredients can be best used in combination to create great tasting low-calorie foods and beverages.**

▶ **The United States FDA-approved low calorie sweeteners are Acesulfame Potassium, Aspartame, Neotame, Saccharin, Sucralose and Stevia.**

▶ **The Ingredient House currently offers RightSweet™ High Intensity Sweeteners:**
Acesulfame K, Aspartame, Saccharin, Stevia and Lo Han Guo.



RightSweet™ Acesulfame Potassium

Acesulfame K is a non-caloric sweetener with a clean, quickly perceptible sweet taste. It's excellent heat stability and solubility make Acesulfame K suitable for numerous products. Acesulfame K is most often used in combination with Aspartame or Sucralose to improve the onset and linger of sweetness of these two ingredients. It is approximately 200 times sweeter than sucrose, is not metabolized by the body and is excreted unchanged. Acesulfame K is currently used in thousands of foods, beverages, oral hygiene and pharmaceutical products.

Features & Benefits

- ❖ **Reduces Calories** – Acesulfame K contributes no calories in foods & beverages.
- ❖ **Helps Reduce Cost** – Acesulfame K is 200 times sweeter than sugar, but its cost price is not 200 times more expensive.
- ❖ **Tastes Sweet and Clean** – Acesulfame K has a clean, quickly perceptible sweet taste that does not linger.
- ❖ **Synergistic** – Acesulfame K provides synergistic sweetening, especially with **Aspartame, Sucralose** and **Erythritol**.
- ❖ **Remains Stable Under High Temperatures** – Sweetness remains unchanged during baking or pasteurization.
- ❖ **Useful in Diabetic Diets** – Diabetics may incorporate products containing acesulfame K into their balanced diet.
- ❖ **Does Not Promote Tooth Decay** – Does not contribute to dental caries.
- ❖ **Excellent Shelf Life** – Acesulfame K is stable over a wide range of pH & temperatures.
- ❖ **Can be Used in Global Formulations** – Acesulfame K has received broad International approval.



Applications

In the United States, Acesulfame K was granted general purpose approval in December, 2003. **It can be used in any category** including chewing gum, dry beverage mixes, dry dessert mixes, dairy analog bases, tabletop sweeteners, confections, soft candy, hard candy (including breath mints, cough drops and lozenges), baked goods, dairy products, carbonated or still beverages and alcoholic beverages.

Safety

Discovered in 1967, more than 90 studies have demonstrated the safety of Acesulfame K. Acesulfame K has been used in Europe since 1983, and in the U.S. since 1988. The FDA has reaffirmed acesulfame K's safety on nine separate occasions by broadening its approval. **A general use approval was granted by the FDA in December of 2003.**

Future

Acesulfame K has shown excellent performance in soft drinks, juices, fruit preparations and dairy products. It is also an excellent sweetener for use in baked goods and is well suited for use in toothpaste, mouthwashes and pharmaceuticals. **Acesulfame K's good taste, stability and solubility make it suitable for numerous products.**



▶ Consumer research shows that low- and reduced-calorie foods and beverages have become part of the lifestyle of millions of men and women. **High Intensity Sweeteners have helped provide calorie-conscious consumers with a wide variety of good-tasting, low- and reduced-calorie products that are easily incorporated into a healthful lifestyle.**

Their excellent taste and suitability for a wide variety of products make them an appropriate choice for people who desire a **sweet taste without all the calories of sugar.**

RightSweet™ Aspartame

Aspartame is a low-calorie sweetener with a clean slightly delayed and lingering sweet taste.

Aspartame was the first high-intensity sweetener approved after saccharin and revolutionized the quality and popularity of low-calorie foods and beverages. Today, Aspartame is most often used in combination with Acesulfame K to achieve a more rounded sweetness profile. It is approximately 200 times sweeter than sucrose. Aspartame is unique among high-intensity sweeteners in that it is completely broken down by the body to its components (aspartic acid, phenylalanine, and a small amount of methanol). Aspartame is found in more than 6,000 products and is consumed by over 200 million people around the world.



▶ Features & Benefits

- ❖ **Helps Reduce Calories** – Aspartame (a high intensity, but caloric sweetener) contributes few calories since it is used in minute quantities.
- ❖ **Helps Reduce Cost** – Aspartame is 200 times sweeter than sugar, but its cost price is not 200 times more expensive.
- ❖ **Tastes Sweet and Clean** – Aspartame has a slight delay in sweetness onset and a slight linger.
- ❖ **Synergistic** – Aspartame is synergistic with **Acesulfame K**. When combined, these sweeteners offer a **taste improvement** (qualitative synergy) and **cost improvement** (quantitative synergy).
- ❖ **Enhances and Extends Flavors** – Aspartame intensifies and extends fruit flavors in foods and beverages.
- ❖ **Does Not Promote Tooth Decay** – Does not contribute to dental caries.
- ❖ **Useful in Diabetic Diets** – Diabetics may incorporate products containing aspartame into their balanced diet.
- ❖ **Can be Used in Global Formulations** – Aspartame has received broad International approval.

▶ Applications

In the United States, aspartame was granted general purpose approval in 1996. **It can be used in any category**, including carbonated soft drinks, powdered soft drinks, chewing gum, confections, gelatins, dessert mixes, puddings and fillings, frozen desserts, yogurt, tabletop sweeteners, and some pharmaceuticals such as vitamins and sugar-free cough drops.

▶ Safety

Discovered in 1965, Aspartame is one of the most thoroughly studied food ingredients ever, with more than 200 scientific studies confirming its safety. Aspartame received its first approval by FDA in 1981 for use in table top sweeteners. This was followed in 1983 for use in beverages, and Aspartame finally received **general use approval in foods and beverages in 1996.**

▶ Future

Aspartame has established itself as an important component in thousands of foods and beverages.

