

APPLICATIONS OF SUCRALOSE

METHOD OF APPLICATIONS :

- It fully replaces Sugar .
- Sucralose effectively reduces the Calorie, and does not promote Tooth Decay.
- It is advantageous for people with Diabetes and individuals on Diet.
- It partially replaces Sugar , it can upgrade the sweetness quality as well as reduce the Calories and cost .
- It meets the healthy demand of people nowadays.

Applications in Food :

Sucralose can be used anywhere to replace sugar.

It can be used to produce sugar- free or low-sugar healthy food .

Extra sugar intake can cause Adiposity, Hyperlipidemia , Diabetes , Heart disease and Tooth decay , which is harmful to people's health .

In food industry, it is used in following preparations :

1. Beverages
2. Dairy Products
3. Baking products
4. Food and vegetable procession
5. Sweet Food
6. Candy
7. Medical and Health Products
8. Others.



1. Beverages :

Raw juice , Carbonated Soft Drink , Fruit Juice and Tea.

In order to improve the flavor and reduce the cost, Sucralose can be used to partly replace Sugar in the Beverage . Sucralose's exceptionally heat stability makes it ideal for manufacturing processes .

Soybean Milk , Energy drinks and Sports drinks

Sucralose can be used to conceal the astringent Taste and other bad Taste produced by vitamin and other kinds of functionary materials .

Neutral Beverage such as Coffee and Cocoa

When the beverage is heated or even boiled, Sucralose can retain its sweetness and taste perfectly .

Alcoholic Beverage

Sucralose can be used to abate the pungent taste in the Alcoholic Beverage .



2. Dairy Products

Milk , Flavor Milk , Artificial Dairy Products

Sucralose can perfectly endure pasteurization or ultra - high Temp. instantaneous sterilization, and maintain its sweetness throughout shelf life.

Yogurt , Fermented Milk , Lactobacillus Beverage

Lactobacillus beverage , in the ferment process , produces unpleasant Taste that can not be eliminated by simply adding sugar . Furthermore , Acesulfame-K or Aspartame , when used in Acid , will reduce their sweetness. Sucralose can reduce the unpleasant taste while maintaining its stability in acid .



3. Baking products

**Bread , Cake and all kinds of Snacks,
Biscuit , Cookie.
Filling Food products , such as Moon cake**

Sucralose's thermal stability is much better than any other intensive sweeteners .
So it can be widely used in high - temp. food processing .



4. Fruit and Vegetable Procession

Confituned Fruit
Fruit Jam
Processing Vegetable and Vegetable Juice
Sucralose's excellent permeability makes it ideal for the production of canned fruit, confiture and so on.



5. Sweet Food

Chilled Desserts
Gel, Pudding and Jelly
Black sesame Paste
Cereal Breakfast
Tabletop Sweetener

6. Candy

Chewing Gum
Mint
Lozenge



7. Medical and health products

Cough Mixture
Chinese Antipyretic Herbs Beverage
(Herbal Tea)
Liquid Tonic
Nutritional Supplement
Granules



8. Others

Salad Sauce
Condiment
Natural Flavor Extracts
Meat Product
Soup and Mixture of Soup

Sucralose can be used as a condiment in the production of agricultural products, pasture products and aquatic products , because of its stability . Sucralose can soften the Taste of the salty food and Sour Food .

