

Sweetener System for Soft Drinks

Sugar free soft drinks are very popular and worldwide part of the daily life for millions of consumers. The number one reason for a successful product launch remains the taste. No doubt, there is no standard formulation which matches all requirements. Different flavors, acidity or carbonation, just to mention a few of the many parameters that are influential, trigger a nearly countless amount of sweetener combinations used to find the best formulation for a sugar free soft drink. HYET Sweet has worked on this topic for more than 25 years and built up sound knowledge in application technology. We are ready to assist product development projects, making sure our customers start with their work from the pole position.

*Together, We will make a Happier,
Healthier and Sweeter life!*



HYET Sweet
No Compromise on Quality



The worldwide available sweeteners approved for use in soft drinks are made from very different raw materials and show a wide range of physical and chemical properties. This can be used for creating just the right mix for nearly all kind of applications.

With an increasing number of ingredients the number of options is growing exponential. To manage the huge number of combinations a software tool was developed to support our customers in finding the best option quickly. Please ask your HYET Sweet representative for more information.

Blends of sweeteners can offer synergistic effects. This is especially the case when the chemical structures of the concerned sweeteners are different. The more differences the molecules have, the higher is the probability that they do not bind at the same area of the sweetness receptor. This is fundamental for the desired effect of synergy and helps to create economically very attractive mixes. On the other hand, if molecules are similar the effect melts down to a minimum, as it can be observed e.g. with Saccharin and Ace-K. Together in a blend both sweeteners show nearly no synergistic effect.

Some sweeteners show in higher concentrations undesired taste profiles. Thus, not only the sweetening power is of interest. The taste profile and Time/Intensity

curve may influence a decision for or against a certain formulation. With some sweeteners it is recommended to stay below a certain concentration not to run into a disturbing taste profile. Some fruit flavors are not very sensitive in this respect, some flavors are. Slightest off notes may destroy the complete profile and lead to negative consumer reactions. HYET Sweet's expertise in formulating with intense sweeteners can help to avoid this negative effect.

Aspartame, known for its good taste profile, will degrade over time, as it is made from amino acids. Therefore it can break down into its components, like it happens with the naturally occurring proteins. Where needed, to enhance the presence of sweetness in a drink over an extended period, a mix with other sweeteners can be a solution.

Whatever your request is, HYET Sweet is prepared to help you solving the development task for your specific requirement.

More information and help is available under:
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