

Title Different sweeteners in peach nectar: Ideal and equivalent sweetness
Author Juliana Maria Porto Cardoso and Helena Maria André Bolini
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Abstract

Many articles have been published with negative visions related to sugar, because people believe that its intake is related to obesity. For this reason, artificial sweeteners have received special attention. In order to substitute sucrose successfully, it is necessary to know previously sweetener concentrations that would be used and their sweetness equivalency related to sucrose. Hence, the objectives of this study were to determine the ideal sweetness in a peach nectar sweetened with sucrose, using a just-about-right scale, and the equivalent sweetness of samples sweetened with aspartame; cyclamate/saccharin blend 2:1; stevia; sucralose and acesulfame-K, using Magnitude Estimation. The concentration of sucrose considered as ideal by the consumers was 10%, with sweeteners' equivalent concentrations of 0.054% for aspartame; 0.036% for cyclamate/saccharin blend 2:1; 0.10% for stevia; 0.016% for sucralose and 0.053% for acesulfame-K.