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Sweegen makes further progress with Brazzein sweetener

US-based Sweegen has announced the commercialisation of its newest advancement in sweetness, the high-intensity sweetener brazzein.

By **Manbeena Chawla** | February 4, 2022



sweegen-makes-further-progress-with-brazzein-sweetener

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Brazzein is ideal for sugar reduction across various food and beverage applications

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Food and beverage brands seeking new ways to create better-for-you and reduced sugar products can begin product development activities with Sweegen’s Ultratia™ brazzein.

Samples are ready for brands interested in expanding their sugar reduction toolkits with cost-competitive ingredients to sugar. Brazzein is 500 to 2,000 times sweeter than regular sugar and low-calorie, making it an excellent alternative to sugar, artificial sweeteners, and old generation nature-based sweeteners such as stevia rebaudioside A.

Brazzein is a protein sweetener that promises little to no bitter aftertaste and helps reduce sweet linger, thereby reducing the taste challenges that have historically been a problem in the natural sweetener space.

Read online: https://nuffoodsspectrum.in/news/11/18551/sweegen-makes-further-progress-with-brazzein-sweetener.html
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