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(54) Title: FORMULATION FOR IMPROVING SWEETNESS OF THE RARE SUGARS WITHOUT ALTERING THE TEXTURE AND FLAVOUR AND TO THE METHOD THEREOF

(57) Abstract: Disclosed herein is a formulation comprising sweet protein with rare sugars for improving the sweetness of the rare sugars with low glycemic index without changing the texture and flavours of said rare sugars and to the method for improving the sweetness of the rare sugars. More particularly, the present invention discloses method for improving the sweetness of the rare sugars without changing the sweetness profile, texture and flavours of the primary sugars. The present invention further discloses addition of Brazzein with Liquid Rare sugars before crystallization or at pre caramalization stage or post caramalization stage of rare sugars at different temperatures during the synthesis of rare sugars to increase the sweetness. Brazzein increases the sweetness of Rare sugars but not limited to D-Allulose, D-tagatose, D-Allose, Isomaltulose, Trehalulose, Sorbose, turanose, Leucrose, etc. The present invention further provides evaluation of non-nutritive sweeteners such as aspartame, acesulfame-K, Cyclamate, Neotame, Saccharin, Sucralose, Stevia etc., as each one has limitations for taste quality if used with Rare sugars. However, the use of Brazzein did not change the flavour and texture of the rare sugars and the taste profile matches the sucrose.

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