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(54) Title: A FLAVOR MODIFYING COMPOSITION, USES THEREOF AND PRODUCTS COMPRISING THE SAME

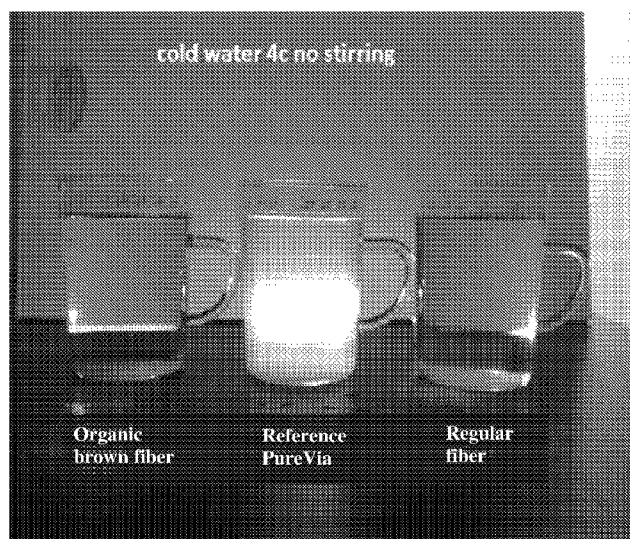


Fig. 1

(57) Abstract: The present disclosure provides a flavor modifying composition comprising a blend of a water soluble filler comprising plant fibers; and at least one sucrose substitute of natural source, wherein said flavor modifying composition comprises at least 90% w/w of the filler, the amount being determined when said composition is in dry form; and said flavor modifying composition is water soluble. The flavor modifying composition is particularly effective in enhancing sweet taste and/or aroma of a product. Also disclosed herein are products comprising the flavor modifying composition.

