Claims

1. A sweetener composition comprising (i) brazzein or an analog thereof and (ii) Rebaudioside M ("Reb M"); wherein the analog of brazzein has not more than 10 amino acids replaced, deleted or inserted compared to wild type brazzein.

2. A beverage or beverage product comprising the sweetener composition of claim 1; wherein the beverage comprises a liquid matrix and the sweetener composition of claim 1; and wherein the beverage product beverage product is a beverage concentrate, a beverage syrup, or a powdered beverage from which full strength beverages can be prepared by adding water.

3. The beverage or beverage product of claim 2, wherein the brazzein is present in an amount between 10 ppm and 50 ppm.

4. The beverage or beverage product of claim 2, wherein the brazzein is present in an amount between 10 ppm and 40 ppm.

5. The beverage or beverage product of claim 2, wherein the brazzein is present in an amount selected from an amount between 10 ppm and 30 ppm.

6. The beverage or beverage product of claim 3, wherein the beverage or beverage product has at least one improved organoleptic property compared to a beverage or beverage product that does not contain the sweetener composition, wherein the organoleptic property is selected from the group consisting of temporal profile, flavor profile, taste, bitter aftertaste, sweetness linger, mouthfeel or a combination thereof.

7. The beverage or beverage product of claim 6, wherein the at least one improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

8. The beverage or beverage product of claim 6, wherein the at least one improved organoleptic property is an improvement in mouthfeel and the amount of brazzein is between 10 ppm and 40 ppm.

9. The beverage or beverage product of claim 3, wherein the beverage or beverage product is selected from a low-calorie or no-calorie beverage or beverage product.

10. The beverage or beverage product of claim 3, wherein the beverage is selected from the group consisting of cola, ginger-ale, soft drinks, root beer, fruit juice, fruit-flavored juice, vegetable juice, vegetable-flavored juice, sports drinks, energy drinks, plant protein beverage, near water drinks, tea type, coffee, cocoa drink, beverage containing milk components.

11. A method of improving at least one organoleptic property of a beverage or beverage product, comprising adding a sweetener composition of claim 1 to a liquid matrix thereby providing a beverage or beverage product having at least one improved organoleptic property.

12. The method of claim 11, wherein the improved organoleptic property is selected from the group consisting of temporal profile, flavor profile, taste, bitter aftertaste, sweetness linger, mouthfeel or a combination thereof.

13. The method of claim 12, wherein the improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

14. The method of claim 12, wherein the improved organoleptic property is an improvement in mouthfeel and the amount of brazzein present in the beverage or beverage product is an amount between 10 ppm and 40 ppm.

15. The method of claim 11, wherein brazzein is present in the beverage or beverage product in an amount between 10 ppm and 50 ppm.

16. The method of claim 11, wherein the brazzein is present in the beverage or beverage product in an amount selected from an amount between 10 ppm and 40 ppm.

17. The sweetener composition of claim 1, wherein the brazzein analog differs from the wild-type brazzein by at least one amino acid.

18. The sweetener composition of claim 17, wherein the brazzein analog has one of the at least one of the following: Asp40Lys, Glu41Ala, Lys42Ala, Asp50Lys, Tyr54Trp, Asp29Ala, Asp29Asn/Glu41Lys and Asp29Lys/Glu41Lys.

19. The sweetener composition of claim 1, wherein the brazzein has the amino acid sequence of SEQ ID NO: 1.

20. The sweetener composition of claim 1, wherein the brazzein is pGlu-brazzein or des-pGlu1-brazzein.

21. The sweetener composition of claim 1, wherein the Reb M has a purity of greater than 95%.

22. The beverage or beverage product of claim 2, further comprising at least one organic acid additive salt that is a sodium, calcium, potassium, or magnesium salt of an organic acid.

23. The beverage or beverage product of claim 22, wherein the organic acid is selected from the group consisting of citric acid, malic acid, tartaric acid, fumaric acid, lactic acid, alginic acid, ascorbic acid, benzoic acid and adipic acid.

24. The method of claim 11, wherein the brazzein analog that differs from the wild-type brazzein by at least one amino acid.

25. The method of claim 24, wherein the brazzein analog has one of the at least one of the following: Asp40Lys, Glu41Ala, Lys42Ala, Asp50Lys, Tyr54Trp, Asp29Ala, Asp29Asn/Glu41Lys and Asp29Lys/Glu41Lys.

26. The method of claim 11, wherein the brazzein has the amino acid sequence of SEQ ID NO: 1.

27. The method of claim 11, wherein the brazzein is pGlu-brazzein or des-pGlu1-brazzein.