CLAIMS:

1. A sweetener composition comprising allulose and a salt,

wherein the salt is present in an amount of 0.005 parts by weight to 5 parts by weight relative to 100 parts by weight of the allulose,

wherein the allulose is in a form coated with the salt.

2. The sweetener composition according to claim 1, wherein the allulose is a crystalline allulose.

3. The sweetener composition according to claim 1, wherein the salt is at least one selected from among sodium chloride, potassium chloride, magnesium chloride, calcium chloride, sodium glutamate, and sodium succinate.

4. The sweetener composition according to claim 1, wherein the sweetener composition has a mean aperture of 350 μm or more.

5. The sweetener composition according to claim 1, wherein the sweetener composition has a coefficient of variation in size distribution of 32% or less.

6. The sweetener composition according to claim 1, wherein the sweetener composition has a bulk density of 69 g/100 ml or more.

7. The sweetener composition according to claim 1, wherein the sweetener composition has an angle of repose of 30° or less.

8. The sweetener composition according to claim 1, wherein the sweetener composition has improved taste.

9. The sweetener composition according to claim 8, wherein improvement in taste

comprises reduction in bitterness, acridity, off-taste, off-flavor, or a combination thereof.

10. A method of improving taste of a sweetener composition containing allulose, comprising: coating the allulose with a salt,

wherein the salt is present in an amount of 0.005 parts by weight to 5 parts by weight relative to 100 parts by weight of the allulose.

11. The method according to claim 10, wherein coating the allulose is performed by spraying the salt onto the allulose.

12. The method according to claim 11, wherein spraying the salt is performed under gravity-free conditions.

13. The method according to claim 10, further comprising: drying the salt-coated allulose.