CLAIMS

1. A sweetener composition comprising (i) brazzein or an analog thereof and (ii) at least one additional sweetener selected from a steviol glycoside sweetener and a mogroside sweetener.

2. The sweetener composition of claim 1 wherein the steviol glycoside sweetener is selected from Rebaudioside M ("Reb M"), RebM80, Rebaudioside D ("Reb D"), A95 and Rebaudioside A ("Reb A").

3. The sweetener composition of claim 1, wherein the mogroside sweetener is selected from siamenoside I and mogroside V.

4. A sweetener composition brazzein and high fructose corn syrup (HFCS).

5. A beverage or beverage product comprising the sweetener composition of any of claims 1-4.

6. The beverage or beverage product of claims 5, wherein the brazzein is present in an amount between about 1 ppm and about 50 ppm.

7. The beverage or beverage product of claim 5, wherein the brazzein is present in an amount between about 1 ppm and about 40 ppm.

8. The beverage or beverage product of claim 5, wherein the brazzein is present in an amount selected from an amount between about 1 ppm and about 30 ppm, about 1 ppm and about 25 ppm, about 1 ppm and about 20 ppm or about 1 ppm and about 15 ppm.

9. The beverage or beverage product of claim 6-8, 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 or flavor modifying 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.

10. The beverage or beverage product of claim 9, wherein the at least one improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

11. The beverage or beverage product of claim 9, wherein the at least one improved organoleptic property is an improvement in mouthfeel and the amount of brazzein is between about 1 ppm and about 40 ppm.

12. The beverage or beverage product of any of claims 6-8, wherein the beverage or beverage product is selected from a low-calorie or no-calorie beverage or beverage product.

13. The beverage or beverage product of any of claims 6-8, 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 (e.g., water with natural or synthetic flavorants), tea type (e.g. black tea, green tea, red tea, oolong tea), coffee, cocoa drink, beverage containing milk components (e.g. milk beverages, coffee containing milk components, café au lait, milk tea, fruit milk beverages).

14. 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.

15. The method of claim 14, wherein the steviol glycoside sweetener is selected from Rebaudioside M ("Reb M"), RebM80, Rebaudioside D ("Reb D"), A95 and Rebaudioside A ("Reb A").

16. The method of claim 14 or 15, 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.

17. The method of claim 16, wherein the improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

18. The method of claim 16, 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 about 1 ppm and about 40 ppm.

19. The method of claims 14 or 15, wherein brazzein is present in the beverage or beverage product in an amount between about 1 ppm and about 50 ppm.

20. The method of claims 14 or 15, wherein the brazzein is present in the beverage or beverage product in an amount selected from an amount between about 1 ppm and about 40 ppm, about 1 ppm and about 30 ppm, about 1 ppm and about 25 ppm, about 1 ppm and about 20 ppm or about 1 ppm and about 15 ppm.

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

22. The sweetener composition of claim 21, 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.

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

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

25. The sweetener composition of claim 1, wherein the mogroside sweetener is Mogroside V.

26. The sweetener composition of claim 2, wherein the Reb M has a purity of greater than about 95%.

27. The beverage or beverage product of claim 5, further comprising at least one organic acid additive salt that is a sodium, calcium, potassium, or magnesium salt of an organic acid.

28. The beverage or beverage product of claim 27, 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.

29. The method of claim 14, wherein the mogroside sweetener is selected from siamenoside I and mogroside V.

30. The method of claim 14, wherein the brazzein analog that differs from the wild-type brazzein by at least one amino acid.

31. The method of claim 30, 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.

32. The method of claim 14, wherein the brazzein has the amino acid sequence of SEQ ID NO: 1.

33. The method of claim 14, wherein the brazzein is pGlu-brazzein or des-pGlu1-brazzein.