

GRANULAR SUCRALOSE, AND METHOD OF MAKING IT

CROSS REFERENCE TO RELATED APPLICATIONS

This application claims priority of U.S. Patent Application No. 11/084,444, filed March 18, 2005.

BACKGROUND OF THE INVENTION

5 High-intensity sweeteners can provide the sweetness of sugar, with various taste qualities. Because they are many times sweeter than sugar, however, much less of the sweetener is required to replace the sugar. High-intensity sweeteners have a wide range of chemically distinct structures and hence possess varying properties.

10 In order for a high-intensity sweetener to be conveniently used for dry blending and tableting, several criteria should be met. These include good flow properties, little dust formation during processing, absence of static electric problems, and good mechanical strength.

Sucralose (1,6-dichloro-1,6-dideoxy- β -D-fructofuranosyl-4-chloro-4-deoxy- α -D-galactopyranoside) is a high-intensity sweetener made by the selective
15 chlorination of sucrose. Sucralose is a white, crystalline, nonhygroscopic powder in its pure form. It is highly soluble in water, ethanol, and methanol and has a negligible effect on the pH of solutions. Sucralose is frequently sold in the form of needle-like crystals resulting from the final purification of the product after synthesis, or in the
20 form of "micronized" product produced by milling the crystalline form.

Commercially available sucralose in either of these forms, by virtue of being a particulate solid, may be subject to some of the inconveniences commonly

encountered in handling any particulate material, including flow and dusting issues. Thus, advances in these areas would be of value in commercial applications.

SUMMARY OF THE INVENTION

In one aspect, the invention provides granules comprising sucralose,
5 each of said granules having an outer surface region thereof comprising solution-coated sucralose.

In another aspect, the invention provides a method of preparing granules comprising sucralose. The method includes:

10 a) fluidizing starting particles comprising sucralose and having a d_{50} value between 5 and 200 μ m on a fluidized bed; and

b) applying to the starting particles an aqueous particle growth mixture comprising dissolved sucralose to produce wet particles comprising solid sucralose with a layer of aqueous sucralose thereon, while simultaneously drying the wet particles.

15 Steps a) and b) are repeated as required such that between 5 and 100% of a total weight of sucralose in the granules is provided by the aqueous particle growth mixture.

BRIEF DESCRIPTION OF THE DRAWINGS

FIGS. 1a and 1b are photomicrographs of prior art sucralose crystals.

20 FIGS. 2a and 2b are photomicrographs of exemplary sucralose granules of this invention.

FIGS. 3a and 3b are photomicrographs of additional exemplary sucralose granules of this invention.

25 FIGS. 4a and 4b are photomicrographs of further examples of sucralose granules of this invention.

FIGS. 5a and 5b are photomicrographs of yet further examples of sucralose granules of this invention.

DETAILED DESCRIPTION OF THE INVENTION

The present invention discloses sucralose-containing granules, and processes for making such granules. The term "granules" as used herein means particles that have been formed by a solution coating process. In this process, a sucralose solution is coated onto smaller particles and the solvent is evaporated to provide an outer surface region containing the sucralose. This process typically results in granules having a surface that is smoother and rounder than that provided when sucralose is recrystallized for purposes of purification, such as during the production of neat sucralose. Agglomeration of smaller particles may also occur, with the solution-coated sucralose binding them together. The granules typically have good flow properties, low dusting tendency, good mechanical strength, little tendency to generate static electric charge, and acceptable storage stability. The granules typically contain (other than incorporated moisture) at least 90 wt% sucralose, more typically at least 98 wt%, and most typically at least 99.9 wt%.

Sucralose granules according to the invention may be of any size. Typically they will have a d_{50} between 100 and 1000 μ m in size, as determined by screening, where d_{50} is the median granule size. More typically, the granules are within a more tightly controlled specific range whose limits depend upon the particular application for which the sucralose is intended. Granules having a d_{50} of 100 - 300 μ m may be particularly useful for dry mix applications, while those with a d_{50} of 300 - 1000 μ m may be more suitable for tableting applications. In one embodiment of the invention, the granules have a d_{50} between 400 and 800 μ m in size, and are especially useful in tableting applications. Sucralose granules according to the invention are typically such that at least 99 wt% of them cannot pass through a 25- μ m screen. The applicants have found that product meeting this requirement produces very little dust during handling.

Granulated sucralose made according to the invention is typically of a relatively narrow particle size distribution, consisting largely of relatively large particles and very little fines or dust, with the particles having a relatively low length to diameter (L/D) ratio. The portion of the granules of size greater than 25 μ m generally have an L/D ratio of less than 2.0, typically less than 1.70, and more typically less than 1.50 on a number average basis, as indicted by inspection under an optical microscope. As used herein, the granule length is taken as the length of the

longest dimension of the granule, and the diameter is the greatest width measurable at right angles to the longest dimension as viewed under the microscope. At least partially as a result of the size and shape characteristics of the granules of this invention, the product tends to be very free-flowing, usually better in this regard than
5 typical crystalline sucralose or micronized sucralose, which additionally have the problem of tending to cake during storage.

The granulated sucralose particles of this invention tend to be round or bead-like in shape and, as such, tend to minimize the dusting and clumping problems associated with conventional micronized product. The sucralose compositions of this
10 invention typically exhibit excellent flow properties.

Typically, the granules of this invention have a bulk density between 400 and 900 g/L, more typically between 600 and 850 g/L. Typically, sucralose granules according to the invention have a moisture content between 0.05 and 1.0 wt%, more typically between 0.1 and 0.5 wt%. One notable characteristic of the
15 granules is that, even at moisture contents as high as 0.5% wt%, they resist caking during storage and exhibit good flow properties. For example, typical sucralose granules of this invention have an angle of repose between 20° and 50°, more typically between 25° and 35°, indicating very good flow characteristics, when measured by the method used by Sankey, US 5,932,720. Similarly, high Flow Rate
20 Index numbers are typically obtained with the sucralose granules of this invention, as detailed below in the Examples section. The coefficient of variation of the granule size of the inventive sucralose granules is typically less than 35%, indicating that the particles are of relatively uniform size. For purposes of this invention, coefficient of variation is as defined in the above-mentioned Sankey patent. A low coefficient of
25 variation may help provide good flow properties. It will be appreciated by those of ordinary skill in the art that good flow properties and resistance to caking are of major advantage in handling any dry material, such as solid sucralose.

The granules produced by the methods of the invention may be essentially solid, by which it is meant that they have few or no hollows or voids in
30 them. Such particles tend to form when a significant amount of the sucralose mass in the particle is provided by particle growth mixture containing dissolved sucralose, as will be described in detail below. Alternatively, the particles may have a rather open structure representing what appears to be an assembly of smaller particles bonded

together at the contact points by sucralose from the growth mixture. Such particles tend to form when the amount of sucralose added from the growth mixture is relatively small, so that the sucralose produces bridges between the smaller particles but does not fill in all of the interstitial spaces between them. Particles with such an open structure are generally of lower bulk density than those that are essentially solid. In either case, the mechanical strength of the product has been found to be very good, as evidenced by the relative absence of dust due to particle breakage. Mechanical strength of a particle is meant to describe the ability of the particle to retain its form while it is mixed and handled, for example in a packaging process. A particularly desirable feature for a high-intensity sweetener such as sucralose is the ability to retain good mixing and handling capabilities so as to avoid breaking apart and losing its form and effectiveness. The granular sucralose of the invention has good mechanical strength, one beneficial result of which is that there is relatively little breakage and consequent formation of fines during handling, the presence of which can cause uneven sucralose distribution in formulations containing the product.

Due to the high solubility of sucralose in water, even large granules dissolve rapidly with mild stirring at room temperature, and those with the relatively open structure described above tend to dissolve even more rapidly than solid particles of the same size. This property is important to many manufacturers of both dry powder mixes as well as liquid applications. For example, the carbonated soft drink industry currently packages dry agglomerated aspartame, another high-intensity sweetener, in high-speed form-fill-seal packaging lines for use in diet soft drink manufacture. Larger particles allow the product to be packaged at higher line speeds, but larger particles are more difficult for the end user to dissolve, and thus the poor dissolution properties of aspartame limit its maximum particle size to around 400 μ m, thus limiting packaging line speed. Larger, rapidly dissolving particles of sweetener may therefore offer a significant operational benefit to primary purchasers of sucralose. In some embodiments of the invention, the sucralose-containing granules have a d_{50} value between 800 and 2000 μ m, and are especially suitable for packaging. In other embodiments, particles having a d_{50} value between 100 and 300 μ m, or between 400 and 800 μ m, are preferable for certain applications. All of these may be prepared by the methods of this invention.

Sucralose

Sucralose suitable for use in making the granulated product of this invention may be obtained by any means known in the chemical art, and is not restricted to any particular synthesis method. Exemplary procedures are set forth in U.S. Patent Nos. 4,362,869; 4,380,476; 4,801,700; 4,950,746; 5,470,969; and 5,498,709. In all of these procedures, a final step in the synthesis of sucralose requires a deacylation followed by a crystallization of the sucralose. Typically, after completion of deacylation, the resulting crude sucralose is worked up with a preliminary purification and then crystallized. The crystals that are formed are separated from the mother liquor by centrifugation to form a "wet cake", which typically has a moisture content of about 3-5 wt%. The wet cake is typically then dried to a moisture content less than about 0.1 wt%. The resulting product, referred to herein as "neat" sucralose, has a needle-shaped or otherwise elongated crystalline form, such as seen in FIG. 1, often with significant amounts of fine particulate matter due to breakage of the crystals.

Granulation of Sucralose

Granulated sucralose according to some embodiments of the invention may be produced by fluidizing a charge of starting sucralose particles, for example neat sucralose or micronized sucralose, on a fluid bed agglomerator such as a GPCG-60 unit (available from Glatt Air Techniques, Inc. of Ramsey, NJ), and spraying an aqueous solution of sucralose, referred to herein as a "particle growth mixture," on the fluid bed to agglomerate and/or coat the sucralose particles while adding sucralose mass to them. Thus, by applying to the starting particles an aqueous sucralose solution and then drying the particles, this embodiment of the invention differs from processes in which crystal reshaping or redefinition is the main mode of action, and also differs from those in which agglomeration may occur but without addition of sucralose mass. The solids component of the growth mixture typically contains at least 90 wt% sucralose, more typically at least 98 wt%, and most typically at least 99.9 wt%. Typically, the only ingredients of the growth mixture are water and sucralose.

The amount of this aqueous particle growth mixture may be varied to change the bulk density and average particle size of the granular product. For example, increasing the amount and/or concentration of the particle growth mixture

applied to the starting particles tends to give a higher bulk density and a larger average particle. In general, temperatures should be kept low to protect the sucralose from chemical degradation. The GPCG-60 fluid bed unit may be operated in normal fluid bed agglomeration and/or coating mode (top spray or bottom spray) or in Wurster coating mode.

Typically, the particle growth mixture will contain a concentration of between 0.1 and 65 wt% of dissolved sucralose, more typically between 5 and 65 wt%, and most typically between 20 and 55 wt%. In some embodiments, a solution of about 25 wt% of sucralose in water is used. In other embodiments, an approximately 50% sucralose solution, heated to about 140°F (60°C) to keep the sucralose dissolved, may also be used to agglomerate and/or coat neat sucralose. Use of such high concentrations may be beneficial in that they reduce the amount of water that must be removed in order to provide dry product. The 50% sucralose solution may also rapidly produce crystalline sucralose as it cools on the surface of the sprayed particles. In some embodiments of the invention, essentially all of the sucralose in the syrup is dissolved. In other embodiments, a combination of dissolved and undissolved sucralose may be used.

In some embodiments of the invention, the aqueous particle growth mixture may comprise a buffer and have a pH in a range of 4.0 to 7.0. In some embodiments, the pH is in a range of 4.2 to 5.0, and typically the range will be 4.2 to 4.6. If present, the buffer will usually comprise combination of a weak acid and a salt of a weak acid, most commonly (but not necessarily) the salt of the same weak acid. Combinations of weak acids and/or combinations of salts of weak acids, rather than single weak acids or salts, may also be used. In some embodiments of the invention, the aqueous particle growth mixture comprises from 0.05 to 2.0 wt% of a combination of a weak acid a salt of a weak acid. Typically, from 0.1 to 1.0 wt% of such a combination will be used. Any buffer known in the art may be employed. Suitable exemplary buffer systems include citric acid and sodium citrate or potassium citrate; phosphoric acid and sodium phosphate or potassium phosphate; amino acid bases and their acids such as arginine and arginine HCl, lysine and lysine HCl; tartaric acid and sodium tartrate or potassium tartrate; adipic acid and sodium adipate or potassium adipate; malic acid and sodium malate or potassium malate; sodium phosphate monobasic and sodium phosphate dibasic; and the like.

The granulation process may be either batch or continuous, and various types of commercially available equipment may be used to prepare the product. These include, as nonlimiting examples, Littleford mixers and pan agglomerators. In some embodiments, a continuous moving bed fluidizer is used, an exemplary model
5 being the Glatt model GFG 20. It has been found that if high temperatures occur in the granulation process, the storage stability of the product tends to be compromised, and therefore the granulation process is typically run at a temperature between 15 and 40°C.

In one embodiment of the invention, the method involves fluidizing
10 starting particles comprising sucralose and having a d_{50} value between 5 and 200 μ m on a fluidized bed, and applying to the starting particles an aqueous particle growth mixture. More typically, the starting particles will have a d_{50} value between 5 and 100 μ m. The mixture contains dissolved sucralose, and typically essentially all of the sucralose in the mixture is in fact dissolved. However, the mixture may optionally also
15 contain undissolved sucralose. The mixture wets the starting particles, and the wetted particles are simultaneously dried by an upward current of air (or other gas) flowing in a volume sufficient to fluidize the mass. This results in deposition of solid sucralose onto the particles as the particle growth mixture dries. It will be appreciated that the application of the particle growth mixture, which is typically performed by spraying,
20 occurs while drying takes place, and therefore the particles may become wetted and dried numerous times during the process, which may be a batch, continuous, or semi-batch process. Some or all of the particles may dry only partially before they are coated with more particle growth mixture, or some or all of them may dry to the point of being liquid-free during the process. Regardless, the particle size builds up. The
25 increase in particle size may be partially due to agglomeration of the starting particles, but the inventors have found that mere agglomeration (such as might be obtained by spraying only with water, as opposed to an aqueous mixture containing sucralose) does not give both the low L/D ratio and the low angle of repose and low coefficient of variation provided by the invention. Rather, an important aspect of the methods of
30 this invention is that they involve application of a sucralose solution to the particles, and deposition of sucralose from that solution to grow the particles.

Without wishing to be bound by any particular theory or explanation, the inventors currently believe that sucralose from this mixture crystallizes rapidly

upon application to the surface of the particles under the drying conditions of a fluidized bed, and that the sucralose thereby laid down on any agglomerates that may be present acts to fill in gaps and holes in the agglomerate. The agglomeration process may be run so that agglomeration occurs early in the process, followed by coating of the agglomerate. Whatever the mechanism, the result is that there is very little dusting in the product, perhaps due to increased mechanical integrity in the granules. Thus, typically between 5 and 100% of the total weight of sucralose in the granules is provided by the aqueous particle growth mixture, with the remainder being provided by the starting sucralose particles. The proportion of sucralose so provided is typically between 25 and 50 wt% for agglomerated sucralose, and between 25 and 100% for spray granulated sucralose. It will be appreciated by the person of skill in the art that the distinction between agglomeration and coating is somewhat arbitrary when both involve the addition of sucralose from solution, with subsequent drying to form the particles. At the start, the granules may each comprise a plurality of starting sucralose particles agglomerated together and having on their surface a layer of deposited sucralose, wherein the layer of deposited sucralose bridges the starting sucralose particles to adhere them together, thereby forming the granules. This structure may be rather porous, and may be collected as the final product. Such a product will have a relatively low density. One example of such a product is shown in FIGS. 5a and 5b.

At some point, if more growth mixture continues to be added, sucralose from solution fills in the interstices to a significant extent and begins to cover the outside of the agglomerate, and the particle begins to closely resemble one that has been grown solely by coating a single small, solid particle. The proportion of sucralose in the granular product that is contributed by the growth mixture can be varied by varying the size of the starting particles and the amount and/or concentration of the particle growth mixture added. Larger amounts and/or concentrations of particle growth mixture result in increasing percentages of sucralose in the granules being contributed by this source.

The starting particles may be of any size and shape, and may be fed to a batch process. Such a method may produce either agglomerated particles with interstitial openings, or essentially solid particles. Alternatively, the starting particles may be fed to a continuous process throughout its operation, or only at the beginning.

In the latter embodiment, once the system has been running for a period of time, all of the sucralose granules exiting the process will contain only sucralose that originated from the particle growth mixture, without any component of sucralose that was fed as a solid to the fluidized bed. Thus, in some embodiments of the invention, the sucralose in the granules is at least 90 wt% derived from the particle growth mixture, and typically the figure is 99-100 wt%.

EXAMPLES

General Procedures

Particle size measurements were determined using an oscillating particle size table. The oscillations were set at 20-second intervals for 3 minutes with an amplitude of 75. Different screen sizes were chosen based on the desired particle size of the product. The screens were placed on a pan to collect the fines. The top of the particle size table was fastened on to the screen stack and the oscillations were started. After 3 minutes, the screens were removed and weighed to determine percent of product on designated screen. The results were then recorded as a percentage of total weight loaded on to screens.

Moisture determination was performed on a Sartorius moisture balance. First, the weigh pan was tared and approximately 2 grams of material was spread evenly over the balance pan. The sample was then heated up to a temperature of 80°C. After 10 minutes, the loss on drying was determined and the percent moisture based on initial weight was displayed. The results were recorded as percent of as-is sample.

Loose bulk density measurements were performed using a typical funnel and cup method, such as is well known in the art. The sample cup was tared, and the sucralose sample was added to the hopper until it was full. The tared sample cup was placed under the hopper and the hopper was unloaded into the sample cup. Using a long blade scraper, the excess sample was scraped off the top of the sample cup. Care was taken not to shake or tap the sample cup so that there was minimal packing. The full sample cup was then weighed to determine the loose bulk density of the product. The results were recorded as grams per cubic centimeter.

A 20-gram portion of each sample of granular sucralose was placed in an 8-oz bottle and sealed for testing. Also, five 4-oz Whirl-Pak® bags (available from Nasco of Modesto, California) were labeled for each sample and filled with 25 grams of neat product. Each of the five filled 4-oz Whirl-Pak bags for each sample was then
5 sealed and placed into a separate 16-oz Whirl-Pak bag. The 16-oz bags were then sealed. Once all bags were prepared they were hung in a convection oven set at 50°C.

The samples were then monitored over a five-day period for changes in pH and appearance. On day zero, the contents of each 8-oz bottle were tested for these parameters and the results recorded. At 24 hours, and for each 24-hour period
10 thereafter for the next 5 days, one bag from each sample was removed from the 50°C oven and allowed to cool for 2 hours. At the end of the 2-hour period, the samples were moved into an 8-oz wide-mouth bottle and sealed. Each of these sample was then dissolved to a 10 wt% concentration in water that had been adjusted to have a pH between 5.8 and 6.2. The pH of the resulting solution was measured, with a drop
15 in pH greater than 1.0 pH unit indicating failure of the stability test.

The flow properties of selected samples were investigated using Johanson Indicizers, available from Johanson Innovations of San Luis Obispo, CA.

Example 1

Spray granulation of sucralose was performed according to the invention on a Glatt GFG-20 pilot scale continuous fluid bed unit, available from Glatt Air Techniques, Inc. of Ramsey, NJ. The unit was equipped with an internal filter system. An electric heater and a primary air valve system were used for inlet air conditioning of the four fluid bed sections. The filter cartridges were cleaned by compressed air
25 pressure shocks. The equilibrium of feed and product output was controlled by an rotary valve at the end of the discharge device. The liquid formulation was atomized by compressed air using two fluid nozzles. The metering of the spraying liquid of the three separate nozzles was realized using three peristaltic pumps. The run was started with about 20 kg of starting material, which consisted of neat sucralose and/or
30 granular product from earlier runs. After a short period of batch processing, the spraying of aqueous growth mixture and the continuous output of product were started, without the addition of any solid sucralose. The spray solution consisted of an

aqueous solution comprising 25% by weight dissolved sucralose, maintained at about 25°C, sprayed from the bottom using a steel air cap. The spray rate was between 20 and 24 kg/h, using an atomization air pressure of 2.3 - 1.5 bar at an atomization air temperature of 20°C. The results are given in Table 1, where the Time is time of day and the moisture content is of the product exiting the end of the continuous unit.

Note the change in sieving conditions between the first and second parts of the table, made necessary by the increase in granule size as the run continued.

Table 1

Time	9:45	10:45	11:30	13:00	13:55	15:00U
Moisture Content (%)	0.38	0.16	0.16	0.15	0.19	0.26
Loose Bulk Density (g/L)	844	845	850	824	818	835
On 400µm screen (%)	0.1	0.1	0.1	1.1	3.4	16.7
On 315µm screen (%)	0.7	0.4	0.7	4.4	11.3	21.2
On 250µm screen (%)	2	2.2	2.8	11.4	19.4	32.8
On 200µm screen (%)	10.4	12.8	14.1	25.7	36.2	22
On 160µm screen (%)	24.3	38.7	35	34.9	20	4.2
On 100µm screen (%)	43.3	35.6	32.2	17.8	7.9	2
On 63µm screen (%)	16.9	10.2	14.2	3.7	2	1.1
Thru 63µm screen (%)	1.2	0.2	0.9	0.6	0.3	0.1

Table 1 (contd)

Time	15:00S	16:00	17:00	17:50S	17:50U
Moisture Content (%)	0.19	0.28	0.16	0.2	0.36
Loose Bulk Density (g/L)	847	841	851	854	858
On 630µm screen (%)	6.7	14.9	16.5	21.7	30.2
On 500µm screen (%)	16.5	29.6	48	53	46.8
On 400µm screen (%)	28.9	45.4	29.6	18.7	16.6
On 315µm screen (%)	29.7	9	5.4	4.9	4.8
On 250µm screen (%)	10.2	1.6	0.8	1.2	1.2
On 200µm screen (%)	5.3	0.3	0.1	0.4	0.1
On 100µm screen (%)	2.5	0.1	0	0	0
Thru 100µm screen (%)	0.1	0.1	0	0	0

S = Screened, U = Unscreened

The results shown in Table 1 indicate that it is possible to produce granule sizes varying over a considerable range, using spray granulation methods according to the invention. The product had noticeably better flow properties and less dusting than the neat feed material.

Example 2

Spray agglomeration of neat sucralose was performed on a Glatt GPCG-60 batch particle coater, using an 18" Wurster insert available from Glatt, using the process conditions shown in Table 2.

5 Table 2

Run	Inlet Air Temp (°C)	Bowl Charge (kg)	Final Batch Wt. (kg)	Wt. Sucralose Soln./ conc. (kg/%)	Spray Rate (g/min)	Process Air Volume (cfm)	Atom-izer Press. (bar)	Final Bulk Dens. (g/cc)	Total Process Time (min)
7	60 - 91	20.0	55.0	100.0/35	300 - 900	900	2.0 - 2.5	0.84	179
8	50 - 91	20.0	70.0	143.0/35	350 - 900	900	2.0 - 2.5	0.88	196
9	60 - 99	20.0	70.0	143.0/35	500 - 1000	900	2.0 - 2.2	0.80	155

The results of these runs are shown below in Table 3.

Table 3

Granule Size in μm , % of Total								
Run	>420	300 - 420	250 - 300	177 - 250	149 - 177	100 - 149	74 - 100	<74
7	1.3	1.0	9.0	36.2	28.9	21.6	2.6	0.4
8	0.2	0.3	1.9	13.7	23.0	48.8	11.6	0.4
9	0.1	0.3	0.8	6.8	17.2	61.6	10.4	2.9

10

Example 3

Spray agglomeration of neat sucralose was performed on a Glatt GPCG-60 batch particle coater, using a top spray without a Wurster insert, using the process conditions shown in Table 4.

15 Table 4

Run	Inlet Air Temp (°C)	Bowl Charge (kg)	Final Batch Wt. (kg)	Wt. Sucralose Soln./ conc. (kg/%)	Spray Rate (g/min)	Process Air Volume (cfm)	Atom-izer Press. (bar)	Final Bulk Dens. (g/cc)	Total Process Time (min)
10	60 - 86	100	144	120.0/35	1500 - 2500	1800	2.5	N/A	68
11	80 -	42	142	250.0/40	1500 -	1800	2.5	0.64	123

	93				2250		down to 2.0		
12	70 - 90	40	140	250.0/40	1500 - 2100	1800	4.0	0.74	120
13	70 - 83	40	140	250.0/40	1500 - 1900	1800	2.0 for 1h, then 4.0	0.81	138

The results of these runs are shown below in Table 5.

Table 5

Granule Size in μm , % of Total								
Run	>420	300 - 420	250 - 300	177 - 250	149 - 177	100 - 149	74 - 100	<74
10	Unable to Complete Run							
11	0.9	0.8	4.7	32.7	40.5	10.5	2.3	7.7
12	0.3	0.4	0.4	2.3	9.3	60.5	22.7	4.0
13	0.4	0.5	3.2	28.7	38.0	22.3	5.6	1.4

Surface micrographs were taken during processing, and these show the progression of growth. FIGS. 1a and 1b show the Example 2 starting material, which notably contains needles and fines, at different magnifications. FIGS. 2a and 2b show the final product from run 7 of Example 2, a Wurster batch run. It is seen that the needles are essentially absent. FIGS. 3a and 3b show the granules formed in run 13 of Example 3, a top spray batch. These represent agglomerates of the starting particles, which resembled those of FIG. 1, in which the agglomerates appear to have become coated with sucralose from the particle growth mixture. The result was granules having a relatively uniform size and rounded appearance, compared to the starting particles, and a rather smooth appearance due to the formation of a coating of sucralose on the surface.

Example 4

Agglomeration of neat sucralose was performed using a Glatt GPCG-1 lab-scale batch particle coater, using the processing conditions shown in Table 6, where the "solid component added" refers to neat sucralose. The neat sucralose had a d_{50} value of about $85\mu\text{m}$, and a particle shape resembling that shown in FIG. 1. The properties of the granular sucralose product are shown in Tables 6 and 7.

Table 6

	Test #1	Test #2	Test #3	Test #4	Test #5
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component Added (g)	200	200	200	200	800
Liquid Composition (% Sucralose)	50	50	50	50	50
Liquid Component Added (g)	400	400	400	400	1600
Moisture Content (%)	0.09	0.2	0.27	0.11	0.11
Loose Bulk Density (g/L)	719	671	616	704	679
Particle Size: On 630µm screen (%)		0	0	0	0
On 500µm screen (%)		0.2	0	0	0.1
On 400µm screen (%)		0.2	0.3	0.2	0.3
On 315µm screen (%)		4.7	10.4	1.4	2.2
On 250µm screen (%)		23	46	1.3	34
On 125µm screen (%)		66.2	38	73.6	48.8
Thru 125µm screen (%)		0.6	1.4	16.5	14.4

Table 6 (contd)

	Test #6	Test #7	Test #8	Test #9	Test #10
Spray Nozzle Location	Bottom	Bottom	Bottom	Top	Top
Solid Component Added (g)	800	800	400	400	200
Liquid Composition (% Sucralose)	50	50	35	50	50
Liquid Component Added (g)	1600	1600	1142	800	200
Moisture Content (%)	0.06	0.66	0.11	0.68	0.17
Loose Bulk Density (g/L)	621	527	689	516	633
Particle Size: On 630µm screen (%)	0.7	2.6	0.6	1.2	5.7
On 500µm screen (%)	1	2.3	0.2	5	2.3
On 400µm screen (%)	2.2	4.5	0.3	9.5	2.4
On 315µm screen (%)	7.6	13.1	1.7	27.7	7.1
On 250µm screen (%)	35.2	39	15	29.1	9.4
On 125µm screen (%)	55.8	37.4	76.7	25	56.1

	Thru 125 μ m screen (%)	5.1	0.9	5.7	2.1	12.8
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Properties of selected samples from Table 6 are shown in Table 7.

Table 7

Sample Identity	FRI	FDI	BDI	SBI	Mean Particle Size (μ m)
test 2	2039	46.2	48	1.10%	127
test 3	3642	42.7	44.1	1.20%	160
test 8	4191	44.2	45.4	1.20%	188
test 9	4638	43.2	44.5	1.20%	202
test 7	7241	46.5	47.7	1.30%	412

FRI - Flow Rate Index - Higher means better flow

5 FDI - Flow Density Index - similar to loose bulk density - lbs/ft³

BDI - Bin Density Index - similar to packed bulk density - lbs/ft³

SBI - Spring Back Index

By comparison, the flow properties obtained with neat sucralose from typical production runs are shown below in Table 8.

10 Table 8

Sample Identity	FRI	FDI	BDI	SBI	Mean Particle Size (μ m)
Neat	365	47.1	51.8	1.5%	85

Example 5

Spray granulation of neat sucralose was performed using a Glatt AGT-150 lab-scale continuous particle coater, using the processing conditions shown in Table 9. The properties of the granular sucralose product are shown in Tables 9 and 10. Feed rates of the sucralose solution varied, but were typically at a rate that provided between about 40 and about 60 wt% of the sucralose exiting the system when solid sucralose was also being fed, and at a similar rate even when no solid was being added simultaneously.

Table 9

	Test #1	Test #2	Test #3	Test #4	Test #5
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component Added (g/min) (neat sucralose)	5-15	5-15	5-15	5-15	5-15
Liquid Composition (% Sucralose)	50	50	50	50	50
Moisture Content (%)	0.18	0.3	0.29	0.37	0.33
Loose Bulk Density (g/L)	631	611	661	730	789
Particle Size: On 630µm screen (%)			5.4	4.7	5.5
On 500µm screen (%)			26.7	27.6	40.5
On 400µm screen (%)			38.6	41.6	41
On 315µm screen (%)			22.7	21.5	11.7
On 250µm screen (%)			4.8	3.4	1.3
On 125µm screen (%)			2.4	1	0.5
Thru 125µm screen (%)			1	0	0.1

Table 9 (contd)

	Test #6	Test #7	Test #8	Test #9	Test #10
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component Added (g/min) (neat sucralose)	5-15	5-15	5-15	5-15	5-15
Liquid Composition (% Sucralose)	50	50	50	50	50
Moisture Content (%)	0.31	0.32	0.18	0.19	0.18
Loose Bulk Density (g/L)	806	828	837	851	740
Particle Size: On 630µm screen (%)	7.9		12.7	23.8	45.2
On 500µm screen (%)	52.3		62.8	46.8	44.7
On 400µm screen (%)	32.1		21.1	13.4	9.1
On 315µm screen (%)	6.5		2.8	4.3	1
On 250µm screen (%)	1		0.2	2.9	0.1
On 125µm screen (%)	0.4		0.1	7.2	0.1

	Thru 125µm screen (%)	0	0.1	1.6	0.3
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Table 9 (contd)

		Test #11	Test #12	Test #13	Test #14	Test #15
Spray Nozzle Location		Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component Added (g/min) (neat sucralose)		none	none	none	none	none
Liquid Composition (% Sucralose)		50	50	50	50	50
Moisture Content (%)		0.29	0.31	0.38	0.36	0.47
Loose Bulk Density (g/L)		700	689	658	635	621
Particle Size:	On 630µm screen (%)	22.3	7.8	2.8	1	2.4
	On 500µm screen (%)	35.4	16.3	8	8.8	15.2
	On 400µm screen (%)	18.5	17.2	15.5	27.5	31.8
	On 315µm screen (%)	9.9	20.4	31.2	36	31.5
	On 250µm screen (%)	5.7	17.5	22.8	14.4	11.9
	On 125µm screen (%)	7.8	19.2	18.1	11.7	6.6
	Thru 125µm screen (%)	0.8	1.3	1.8	0.8	1

Table 9 (contd)

		Test #16	Test #17
Spray Nozzle Location		Bottom	Bottom
Solid Component Added (g/min) (neat sucralose)		none	none
Liquid Composition (% Sucralose)		50	50
Moisture Content (%)		0.37	0.29
Loose Bulk Density (g/L)		665	720
Particle Size:	On 630µm screen (%)	21.2	10.3
	On 500µm screen (%)	45.6	50.6
	On 400µm screen (%)	24.7	33.5
	On 315µm screen (%)	6.4	4.4

	On 250 μ m screen (%)	1.4	0.3
	On 125 μ m screen (%)	0.8	0
	Thru 125 μ m screen (%)	0.8	0.4

Properties of selected samples from Table 9 are shown in Table 10.

Table 10

Sample Identity	FRI	FDI	BDI	SBI	Mean Particle Size (μ m)
test 4	10233	51.6	52.7	1.20%	475
test 6	11072	53.4	54.6	1.30%	573
test 11	9144	48	50	1.20%	532
test 12	7676	48.3	49.6	1.20%	458
test 13	6970	46.2	47.4	1.10%	378
test 14	6586	45.5	46.9	1.20%	354
test 15	7576	45.6	46.8	1.10%	375
test 16	9408	44.9	45.8	1.10%	550

5 As can be seen, product having very good flow properties can be made according to the invention, as indicated by the very high FRI values.

Example 6

10 Spray agglomeration and/or granulation of neat sucralose was performed using a Glatt GFG-20 pilot-scale continuous particle coater, using the processing conditions shown in Tables 11 and 12. The run began with about 15 kg of neat sucralose as a start-up charge. The properties of the granular sucralose product are shown in Tables 11, 12, and 13. FIGS. 4a and 4b are photomicrographs at two different magnifications of test 7 product in Table 11.

Table 11

	Test #1	Test #2	Test #3	Test #4	Test #5
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component (neat sucralose) added?	no	no	yes	yes	yes
Liquid Composition (% Sucralose)	50%	50%	50%	50%	50%

Liquid Component Spray Rate (kg/h)		19-27	19-27	27-20	27-20	27-20
Moisture Content (%)		0.1	0.22	0.14	0.24	0.25
Loose Bulk Density (g/L)		700	749	772	768	803
Particle Size:	On 630µm screen (%)	0.7	0.6	2.7	5.4	24.5
	On 500µm screen (%)	0.3	0.5	4.4	14.9	32.1
	On 400µm screen (%)	0.7	1.4	11.6	25.9	24.6
	On 315µm screen (%)	2.7	7.6	28.9	30.3	13.4
	On 250µm screen (%)	8.9	16.6	27	15.2	3
	On 125µm screen (%)	71.1	65.4	23.6	7.3	1.4
	Thru 125µm screen (%)	13.4	7.1	0.9	0.6	0.2

Table 11 (contd)

		Test #6	Test #7	Test #8	Test #9	Test #10
Spray Nozzle Location		Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component (neat sucralose) added?		yes	yes	no	no	no
Liquid Composition (% Sucralose)		50%	50%	50%	50%	50%
Liquid Component Spray Rate (kg/h)		27-20	27-20	27-20	27-20	27-20
Moisture Content (%)		0.21	0.29	0.33	0.2	0.18
Loose Bulk Density (g/L)		813	805	820	835	838
Particle Size:	On 630µm screen (%)	29	34.9	46.5	53.8	59.9
	On 500µm screen (%)	23.4	17.3	19.4	22.8	24.2
	On 400µm screen (%)	14.7	13	17.4	14.8	10.4
	On 315µm screen (%)	10.9	17.4	11.8	5.9	3.3
	On 250µm screen (%)	7.7	9.6	2.6	1.1	0.9
	On 125µm screen (%)	9	4.3	1.4	0.7	0.9
	Thru 125µm screen (%)	0.2	0.3	0.3	0.3	0.2

Table 12

	Test #3.1	Test #3.2	Test #3.3	Test #3.4	Test #3.5
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component (neat sucralose) Addn. Rate (kg/h)	8.4-10.7	8.4-10.7	8.4-10.7	8.4-10.7	8.4-10.7
Liquid Composition (% Sucralose)	50%	50%	50%	50%	50%
Liquid Component Spray Rate (kg/h)	20.0-23.5	20.0-23.5	20.0-23.5	20.0-23.5	20.0-23.5
Moisture Content (%)	0.17	0.14	0.16	0.19	0.19
Loose Bulk Density (g/L)	742	706	644	639	698
Particle Size:	On 630µm screen (%)				
	60.9	32.2	15	12.6	22.7
	On 500µm screen (%)				
	10.3	8.5	10.8	14	17
	On 400µm screen (%)				
	6.3	8.5	15.6	19.7	13.5
	On 315µm screen (%)				
	6.7	12.6	27.8	28.5	13.9
	On 250µm screen (%)				
	4.9	11.3	14.7	10.4	8.1
	On 125µm screen (%)				
	5.5	19.1	13.3	9	12.1
	Thru 125µm screen (%)				
	0.5	0.4	2.3	1.1	1.6

Table 12 (contd)

	Test #5.1	Test #5.2	Test #5.3	Test #5.4	Test #6.1
Spray Nozzle Location	Bottom	Bottom	Bottom	Bottom	Bottom
Solid Component (neat sucralose) Addn. Rate (kg/h)	9.6-7.0	9.6-7.0	9.6-7.0	9.6-7.0	8.3-10.2
Liquid Composition (% Sucralose)	50%	50%	50%	50%	50%
Liquid Component Spray Rate (kg/h)	22-28	22-28	22-28	22-28	13.2-17.0
Moisture Content (%)	0.15	0.1	0.12	0.1	0.48
Loose Bulk Density (g/L)	655	651	643	640	519
Particle Size:	On 630µm screen (%)				
	8.1	5.3	6.9	17.3	2.4
	On 500µm screen (%)				
	13.8	8.8	10.5	24.9	18.5
	On 400µm screen (%)				
	20.5	13.7	17.7	25.1	37.5
	On 315µm screen (%)				
	26.8	25.6	25	16.6	32.1

	On 250µm screen (%)	11.6	21.5	18	6.6	2.6
	On 125µm screen (%)	15.2	26.2	19.7	7.1	2.8
	Thru 125µm screen (%)	2.4	2	2.3	2.3	2.4

Properties of selected samples from Tables 11 and 12 are shown in Table 13.

Table 13

Sample Identity	FRI	FDI	BDI	SBI	Mean Particle Size (µm)
3.1	9849	47.2	48.7	1.20%	811
3.4	7690	41.8	43	1.10%	408
5.2	6514	44.9	46.1	1.20%	313
5.4	8267	47.3	48.5	1.20%	579
6.1	5959	35.4	36.4	1.10%	213

The flow properties of agglomerated/spray granulated sucralose are very good compared to other dry forms of sucralose such as neat or micronized. Table 14 summarizes the flow properties by comparing the angle of repose for selected samples.

Table 14

	Sample Name	AOR 1	AOR 2	AOR 3	Mean
Agglomerated (syrup)	PM050007	28	28	29	28
Agglomerated (syrup)	PM050013	27	25	27	26
Micronized (as-is)	Toll	39	37	35	37
Neat (as-is)	H2804B3NTA	35	36	36	36
Micronized (Screened)	Toll	45	42	45	44
Agglomerated (water)	6919-008	43	45	49	46
Neat (screened)	6919-008 Feed	45	47	47	46
Agglomerated (syrup)	200-04/267 test 1	27	28	28	28
Agglomerated (syrup)	200-04/267 test 2	31	32	30	31
Agglomerated (syrup)	200-04/267 test 6	29	30	31	30
Agglomerated (syrup)	200-04/267 test 9	26	32	32	30
Neat (screened)	H2804B3NTA	38.25	38.27	37.62	38.05
Agglomerated (water)	6919-010	32.71	30.51	31.49	31.57
Agglomerated (syrup)	6839-063B	30	32	32	31.33
Agglomerated (syrup)	6839-064A	29	29	29	29.00
Agglomerated (syrup)	6839-067	38	41	39	39.33
Agglomerated (syrup)	6839-068C	31	32	29	30.67
Agglomerated (syrup)	6839-069	33	33	30	32.00
Agglomerated (syrup)	6839-078	28	29	28	28.33
Agglomerated (syrup)	6839-082	30	31	31	30.67
Agglomerated (syrup)	6839-083A	36	33	40	36.33
Agglomerated (syrup)	6839-115	28	27	29	28.00
Agglomerated (syrup)	6839-117	32	30	29	30.33
Agglomerated (syrup)	6839-122	31	31	31	31.00
Agglomerated (syrup)	6839-126A	42	38	38	39.33
Agglomerated (syrup)	6839-126B	28	26	28	27.33
Agglomerated (syrup)	6717-141	28	28	29	28.33

The PM050007 and PM050013 samples are those reported in Table 2 (run 7) and Table 4 (run 13), respectively. Sample 6919-008 was micronized sucralose that had subsequently been subjected to a crystal redefinition process according to the methods described in US 5,932,720 to Sankey, and sample 6919-010 was neat sucralose that had been similarly treated. The product noted as "screened" was a commercial micronized sucralose, screened to remove large clumps. The 6839 and 6717 series runs all represent neat sucralose that had been agglomerated using a Glatt GPGC-1 unit with 10-50% aqueous sucralose being sprayed from the top, in a

manner similar to the runs of Example 4. FIGS. 5a and 5b are photomicrographs of sample 6839-082 from Table 14, shown at two different magnifications. The granules have formed by agglomeration of starting particles, which are still visible, with a relatively small amount of particle growth mixture. The granules are relatively large, and have an open structure with a large amount of exposed surface area. Due to this large surface area, such granules would be expected to be very rapidly soluble during formulation into a sweetened product, and thus would be very desirable in commercial use. Despite this, however, they would still be expected to produce very little dusting, an added advantage.

The coefficient of variation of the particle size distribution can be used as an indication of the narrowness or breadth of the distribution. A large coefficient of variation indicates a broad distribution of particle sizes within the sample, and a small coefficient of variation indicates a narrow distribution. Table 15 summarizes the coefficient of variation (given in %) and mean particle size for various sucralose samples.

Table 15

Sample	C.V.	Mean Particle Size (microns)
Neat Sucralose	57.76	83.81
Micronized Sucralose	78.07	4.05
Sucralose/Water	52.76	90.41
Wurster coated Sucralose	32.44	180.55
Top Spray Agglomerated Sucralose	31.38	172.14

The entry marked "Sucralose/Water" is sample 6919-10 from Table 14. The "Wurster Coated Sucralose" sample is from run 7 of Example 2, and the "Top Spray Agglomerated Sucralose" sample is run 13 from Example 3.

As can be seen, the flow properties of sucralose particles can be greatly affected by agglomeration and coating. The methods discussed in this application can produce sucralose particles with a very narrow particle size distribution and very good flow properties as shown by the angle of repose and coefficient of variation.

Although the invention is illustrated and described herein with reference to specific embodiments, it is not intended that the subjoined claims be limited to the

details shown. Rather, it is expected that various modifications may be made in these details by those skilled in the art, which modifications may still be within the spirit and scope of the claimed subject matter and it is intended that these claims be construed accordingly.

What is Claimed:

1. Granules comprising sucralose, each of said granules having an outer surface region thereof comprising solution-coated sucralose.
2. The granules of claim 1, each of the granules further comprising one or more starting sucralose particles, said outer surface region residing on the one or more starting sucralose particles.
3. The granules of claim 2, wherein each of the granules comprises a plurality of the starting sucralose particles, and wherein the outer surface region comprising solution-coated sucralose bridges the starting sucralose particles, thereby adhering them together and forming the granules.
4. The granules of claim 1, wherein a portion of the granules cannot pass through a 25- μ m screen, said portion having a number average length to diameter ratio of at most 2.0 and constituting at least 99 wt% of the granules.
5. The granules of claim 1, wherein the granules have a d_{50} between 800 and 2000 μ m.
6. The granules of claim 1, wherein the granules have a d_{50} between 400 and 800 μ m.
7. The granules of claim 1, wherein the granules have a d_{50} between 100 and 300 μ m.
8. The granules of claim 1, wherein the granules have a moisture content between 0.05 and 1.0 wt%.
9. The granules of claim 1, wherein the granules have a moisture content between 0.1 and 0.5 wt%.
10. The granules of claim 1, wherein the granules have an angle of repose between 20° and 50°.
11. The granules of claim 1, wherein the granules have a bulk density between 400 and 900 g/L.
12. The granules of claim 1, wherein the granules have a bulk density between 600 and 850 g/L.

13. The granules of claim 1, wherein the granules have a coefficient of variation less than 35%.

14. The granules of claim 1, wherein the granules have a bulk density between 750 and 850 g/L, a d_{50} value between 100 and 300 μ m, and an angle of repose from 25° to 35°.

15. A method of preparing granules comprising sucralose, the method comprising:

a) fluidizing starting particles comprising sucralose on a fluidized bed; and

b) applying to the starting particles an aqueous particle growth mixture comprising dissolved sucralose to produce wet particles comprising solid sucralose with a layer of aqueous sucralose thereon, while simultaneously drying the wet particles;

wherein steps a) and b) are repeated as required such that between 5 and 100% of a total weight of sucralose in the granules is provided by the aqueous particle growth mixture.

16. The method of claim 15, wherein steps a) and b) are repeated such that the granules produced thereby have a d_{50} value between 800 and 2000 μ m.

17. The method of claim 15, wherein steps a) and b) are repeated such that the granules produced thereby have a d_{50} value between 400 and 800 μ m.

18. The method of claim 15, wherein steps a) and b) are repeated such that the granules produced thereby have a d_{50} value between 100 and 300 μ m.

19. The method of claim 15, wherein the dissolved sucralose constitutes substantially all of the sucralose in the aqueous particle growth mixture.

20. The method of claim 15, wherein the fluidized bed is a continuous moving bed.

21. The method of claim 15, wherein the operating temperature of the fluidized bed is between 15 and 40°C.

22. The method of claim 15, wherein the dissolved sucralose constitutes between 0.1 and 65 wt% of the aqueous particle growth mixture.

23. The method of claim 15, wherein the dissolved sucralose constitutes between 5 and 65 wt% of the aqueous particle growth mixture.
24. The method of claim 15, wherein the dissolved sucralose constitutes between 20 and 55 wt% of the aqueous particle growth mixture.
25. The method of claim 15, wherein between 25 and 50% of a total weight of sucralose in the granules is provided by the aqueous particle growth mixture.
26. The method of claim 15, wherein at least 90% of a total weight of sucralose in the granules is provided by the aqueous particle growth mixture.
27. The method of claim 15, wherein the method is a continuous preparation method in which step a) is performed only once at the beginning thereof, and step b) is performed continuously thereafter.
28. The method of claim 15, wherein the aqueous particle growth mixture comprises a buffer and has a pH in a range of 4.0 to 7.0.
29. The method of claim 15, wherein the pH is in a range of 4.2 to 5.0.
30. The method of claim 15, wherein the pH is in a range of 4.2 to 4.6.
31. The method of claim 15, wherein the buffer comprises from 0.05 to 2.0 wt% of a combination of a weak acid a salt of a weak acid.
32. The method of claim 15, wherein the buffer comprises from 0.1 to 1.0 wt% of a combination of a weak acid a salt of a weak acid.
33. The method of claim 15, wherein the buffer comprises citric acid and sodium citrate.