

CLAIMS:

1. A composition comprising:
 - (i) rebaudioside M,
 - (ii) a glucosylated steviol glycoside, and
 - 5 (iii) an effective amount of taste modifier,wherein the amount of said glucosylated steviol glycoside present in the sweetness modifying composition is greater than the amount of rebaudioside M present in the sweetness modifying composition.
- 10 2. The composition of claim 1, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said sweetness modifying composition is from about 1:1 to about 1:1.5.
3. The composition of claim 2, wherein the ratio of said rebaudioside M to said
15 glucosylated steviol glycoside in said sweetness modifying composition is selected from the group consisting of 1:1.1, 1:1.2, 1:1.3, 1:1.4 and 1:1.5.
4. The composition of claim 3, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said sweetness modifying composition is 1:1.2.
- 20 5. The composition of claim 1, wherein said glucosylated steviol glycoside is selected from the group consisting of glucosylated stevioside, glucosylated rebaudioside A, glucosylated rebaudioside B, glucosylated rebaudioside C, glucosylated rebaudioside D, glucosylated rebaudioside E, glucosylated rebaudioside
25 F, glucosylated rebaudioside G, glucosylated rebaudioside H, glucosylated rebaudioside I, glucosylated rebaudioside J, glucosylated rebaudioside K, glucosylated rebaudioside L, glucosylated rebaudioside M, glucosylated rebaudioside N, glucosylated rebaudioside O, glucosylated dulcoside A, glucosylated dulcoside B, glucosylated rubusoside, any other glucosylated steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.
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6. The composition of claim 1, wherein the sweetness modifying composition improves one or more sweetness characteristic(s) of a sweetened composition compared to the respective sweetness characteristic(s) of the sweetened composition in the absence of the sweetness modifying composition.

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7. The composition of claim 6, wherein the sweetness modifying composition improves the upfront sweetness of the sweetened composition compared to the upfront sweetness of the sweetened composition in the absence of the sweetness modifying composition.

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8. The composition of claim 1, wherein the sweetness modifying composition weakens the bitter off-note taste of a sweetened composition compared to the bitter off-note taste of the sweetened composition in the absence of the sweetness modifying composition.

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9. The composition of claim 1, wherein the sweetness modifying composition weakens the dry and/or astringent mouthfeel of a sweetened composition compared to the dry and/or astringent mouthfeel of the sweetened composition in the absence of the sweetness modifying composition.

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10. A sweetened composition comprising:

at least one sweetener, and

a composition comprising (i) rebaudioside M, (ii) a glucosylated steviol glycoside, and (iii) an effective amount of a taste modifier, wherein the amount of said glucosylated steviol glycoside present in the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the effective amount of a taste modifier is greater than the amount of rebaudioside M present in the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier.

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11. The sweetened composition of claim 10, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier is from about 1:1 to about 1:1.5.

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12. The sweetened composition of claim 11, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier is selected from the group consisting of 1:1.1, 1:1.2, 1:1.3, 1:1.4 and 1:1.5.

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13. The sweetened composition of claim 12, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier is 1:1.2.

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14. The sweetened composition of claim 10, wherein said glucosylated steviol glycoside is selected from the group consisting of glucosylated stevioside, glucosylated rebaudioside A, glucosylated rebaudioside B, glucosylated rebaudioside C, glucosylated rebaudioside D, glucosylated rebaudioside E, glucosylated rebaudioside F, glucosylated rebaudioside G, glucosylated rebaudioside H, glucosylated rebaudioside I, glucosylated rebaudioside J, glucosylated rebaudioside K, glucosylated rebaudioside L, glucosylated rebaudioside M, glucosylated rebaudioside N, glucosylated rebaudioside O, glucosylated dulcoside A, glucosylated dulcoside B, glucosylated rubusoside, any other glucosylated steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.

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15. The sweetened composition of claim 10, wherein the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier improves one or more sweetness characteristic(s) of the sweetened composition compared to the respective sweetness characteristic(s) of the sweetened composition in the absence of the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier.

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16. The sweetened composition of claim 15, wherein the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier improves the upfront sweetness of the sweetened composition compared to the upfront sweetness of the sweetened composition in the absence of the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier.

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17. The sweetened composition of claim 10, wherein the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier weakens the dry and/or astringent mouthfeel of the sweetened composition compared to the dry and/or astringent mouthfeel of the sweetened composition in the absence of the composition comprising the (i) rebaudioside M, (ii) the glucosylated steviol glycoside, and (iii) the taste modifier.

18. The sweetened composition of claim 10, wherein the at least one sweetener is selected from the group consisting of sucrose, fructose, glucose, xylose, arabinose, rhamnose, sugar alcohols, starch syrups, and mixtures thereof.

19. The sweetened composition of claim 18, wherein said sugar alcohol is selected from the group consisting of erythritol, xylitol, mannitol, sorbitol and inositol.

20. A sweetened consumable comprising:
a food or beverage base composition comprising at least one sweetener present in an amount at or above its sweetness recognition threshold and/or having a sweetness equal to or greater than about 1.5 % (w/v) sucrose equivalence, and
a composition comprising (i) rebaudioside M, (ii) a glucosylated steviol glycoside, and (iii) an effective amount of an off-note masking and mouthfeel improving ingredient, wherein the amount of said glucosylated steviol glycoside present in the composition is greater than the amount of rebaudioside M present in the composition.

21. The sweetened consumable of claim 20, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition is from about 1:1 to about 1:1.5.

22. The sweetened consumable of claim 21, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition is selected from the group consisting of 1:1.1, 1:1.2, 1:1.3, 1:1.4 and 1:1.5.

23. The sweetened consumable of claim 22, wherein the ratio of said rebaudioside M to said glucosylated steviol glycoside in said composition is 1:1.2.

24. The sweetened consumable of claim 20, wherein said glucosylated steviol glycoside is selected from the group consisting of glucosylated stevioside, glucosylated

- rebaudioside A, glucosylated rebaudioside B, glucosylated rebaudioside C, glucosylated rebaudioside D, glucosylated rebaudioside E, glucosylated rebaudioside F, glucosylated rebaudioside G, glucosylated rebaudioside H, glucosylated rebaudioside I, glucosylated rebaudioside J, glucosylated rebaudioside K, glucosylated rebaudioside L, glucosylated rebaudioside M, glucosylated rebaudioside N, glucosylated rebaudioside O, glucosylated dulcoside A, glucosylated dulcoside B, glucosylated rubusoside, any other glucosylated steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.
25. The sweetened consumable of claim 20, wherein said consumable comprises a carbonated beverage having a carbon dioxide gas content of about 2.0 percent to about 3.5 percent by volume based on the total volume of the carbonated beverage.
26. The sweetened consumable of claim 20, wherein the composition improves one or more sweetness characteristic(s) of the sweetened consumable compared to the respective sweetness characteristic(s) of the sweetened consumable in the absence of the composition.
27. The sweetened consumable of claim 26, wherein the composition improves the upfront sweetness of the sweetened consumable compared to the upfront sweetness of the sweetened consumable in the absence of the composition.
28. The sweetened consumable of claim 20, wherein the sweetness modifying composition weakens the bitter off-note taste of the sweetened consumable compared to the bitter off-note taste of the sweetened consumable in the absence of the composition.
29. The sweetened consumable of claim 20, wherein the composition weakens the dry and/or astringent mouthfeel of the sweetened consumable compared to the dry and/or astringent mouthfeel of the sweetened consumable in the absence of the composition.

30. A method of enhancing the sweetness of a sweetened composition, the method comprising:

providing a base composition comprising at least one sweetener present in an amount at or above its sweetness recognition threshold and/or having a sweetness equal to or greater than about 1.5 % (w/v) sucrose equivalence, and

adding a composition to said base composition, the sweetness comprising (i) rebaudioside M, (ii) a glucosylated steviol glycoside, and (iii) an effective amount of a taste modifier, wherein the amount of said glucosylated steviol glycoside present in the composition is greater than the amount of rebaudioside M present in the composition.

31. A method of reducing the amount of sugar in a sweetened composition, the method comprising:

providing a base composition comprising at least one sweetener present in an amount at or above its sweetness recognition threshold and/or having a sweetness equal to or greater than about 1.5 % (w/v) sucrose equivalence, and

adding a composition to said base composition, the composition comprising (i) rebaudioside M, (ii) a glucosylated steviol glycoside, and (iii) an effective amount of a taste modifier, wherein the amount of said glucosylated steviol glycoside present in the composition is greater than the amount of rebaudioside M present in the composition.

32. The method of claim 31, wherein the amount of sugar replaced in the sweetened composition is from about 30 percent to about 100 percent.

33. The method of claim 32, wherein the amount of sugar replaced in the sweetened composition is from about 30 percent to about 70 percent.

34. The method of claim 32, wherein the amount of sugar replaced in the sweetened composition is from about 50 percent to about 100 percent.

35. The method of claim 34, wherein the amount of sugar replaced in the sweetened composition is from about 50 percent to about 80 percent.

36. The method of claim 35, wherein the amount of sugar replaced in the sweetened composition is from about 50 percent to about 70 percent.

37. The composition of claim 5, wherein said glucosylated steviol glycoside comprises a blend of at least one glucosylated steviol glycoside and at least one residual steviol glycoside is selected from the group consisting of stevioside, rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, any other residual steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.
38. The sweetened composition of claim 14, wherein said glucosylated steviol glycoside comprises a blend of at least one glucosylated steviol glycoside and at least one residual steviol glycoside is selected from the group consisting of stevioside, rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, any other residual steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.
39. The sweetened consumable of claim 24, wherein said glucosylated steviol glycoside comprises a blend of at least one glucosylated steviol glycoside and at least one residual steviol glycoside is selected from the group consisting of stevioside, rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, any other residual steviol glycoside derived from *Stevia rebaudiana* and mixtures thereof.