

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
22 November 2007 (22.11.2007)

PCT

(10) International Publication Number
WO 2007/133374 A1

(51) International Patent Classification:

A23L 1/22 (2006.01) C13F 3/00 (2006.01)
A23L 1/236 (2006.01)

(21) International Application Number:

PCT/US2007/009378

(22) International Filing Date: 18 April 2007 (18.04.2007)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:

11/432,594 11 May 2006 (11.05.2006) US

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

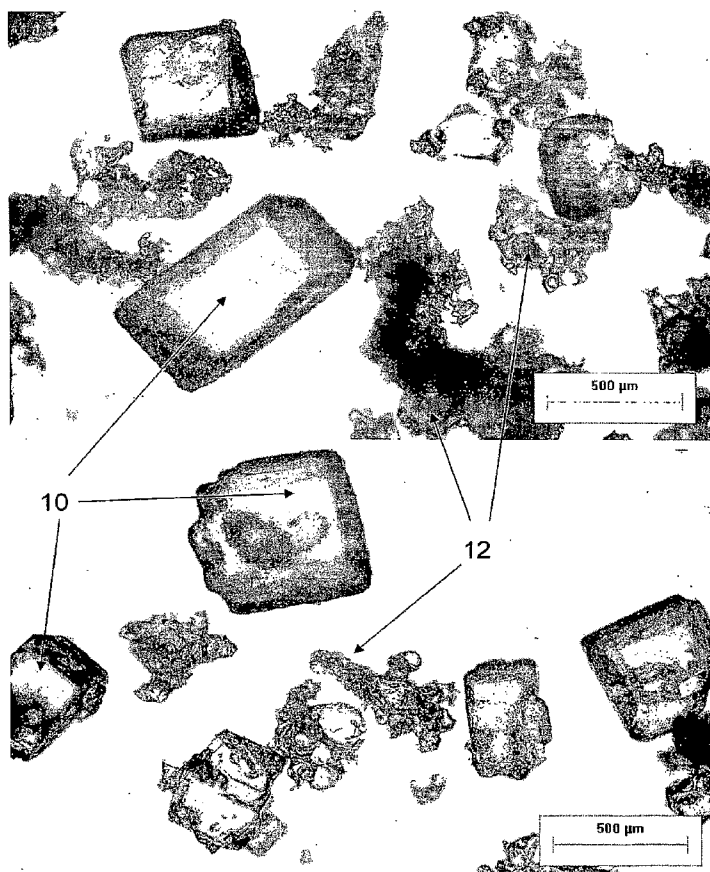
(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

[Continued on next page]

(54) Title: SPARKLING AGGLOMERATED SWEETENER, AND METHOD OF MAKING IT



(57) Abstract: A low calorie sweetener composition includes large sucrose crystals and agglomerated particles each containing a high intensity sweetener, a plurality of small sucrose crystals and a binder. The composition may have about one half the bulk density, and about one half the calories on a volume basis, of standard table sugar. The composition typically has a sparkling appearance that causes it to resemble common table sugar, and it may be used in such applications as baking and for sweetening drinks such as coffee, tea, and the like.

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