## CLAIMS

1. A sweetness modifying composition comprising:

one or more high-intensity sweetener(s) selected from steviol glycosides and/or mogrosides; and

one or more low-potency sweetener(s) selected from cellobiose, psicose, cyclamate and/or 11-O-mogroside V;

wherein the sweetness modifying composition increases the sweetness of a sweetened composition by more than the sweetness of the sweetness modifying composition alone; and/or

wherein the ratio of the one or more high-intensity sweetener(s) to the one or more low-potency sweetener(s) ranges from about 2:1 to about 12:1.

2. The sweetness modifying composition of claim 1, wherein the sweetness modifying composition increases the sweetness of a sweetened composition by equal to or more than about 1.25 % sucrose equivalence.

3. The sweetness modifying composition of claim 1 or 2, wherein the ratio of the high-intensity sweetener(s) to the low-potency sweetener(s) ranges from about 5:1 to about 12:1 or from about 6:1 to about 10:1.

4. The sweetness modifying composition of any preceding claim, wherein the one or more high-intensity sweetener(s) includes a steviol glycoside such as 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 and Naringin Dihydrochalcone.

5. The sweetness modifying composition of any one of claims 1 to 4, wherein the one or more high-intensity sweetener(s) includes a mogroside such as mogroside III, mogroside IIIx, mogroside IV, siamenoside, neomogroside and mogroside V.

6. The sweetness modifying composition of any preceding claim, wherein the one or more high-intensity sweetener is mogroside V.

7. The sweetness modifying composition of any preceding claim, wherein the one or more low-potency sweetener is selected from one or more of cellobiose, psicose, and 11-O-mogroside V.

8. The sweetness modifying composition of any preceding claim, wherein the one or more low-potency sweetener is 11-O-mogroside V.

9. The sweetness modifying composition of any preceding claim, wherein one or both of the high-intensity sweetener(s) and the low-potency sweetener(s) is/are natural.

10. The sweetness modifying composition of any preceding claim, 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 one or more low-potency sweetener(s) in the sweetness modifying composition.

11. The sweetness modifying composition of any preceding claim, wherein the sweetness modifying composition weakens the lingering sweet taste of a sweetened composition compared to the lingering sweet taste of the sweetened composition in the absence of the one or more low-potency sweetener(s) in the sweetness modifying composition.

12. The sweetness modifying composition of any preceding claim, wherein the sweetness modifying composition weakens the bitter and/or astringent taste of a sweetened composition compared to the respective bitter and/or astringent taste of the sweetened composition in the absence of the one or more low-potency sweetener(s) in the sweetness modifying composition.

13. The sweetness modifying composition of any preceding claim, wherein the sweetness modifying composition is to be used in a sweetened composition in an amount having a sweetness less than 1.5 % (w/v) sucrose equivalence.

14. A sweetened composition comprising:

at least one sweetener present in an amount having a sweetness equal to or greater than 1.5 % (w/v) sucrose equivalence; and

the sweetness modifying composition of any preceding claim.

15. The sweetened composition of claim 14, wherein the sweetness modifying composition is present in the composition in an amount having a sweetness less than 1.5 % (w/v) sucrose equivalence.

16. The sweetened composition of claim 14 or 15, wherein the one or more high-intensity sweetener(s) of the sweetness modifying composition are present in the sweetened composition in a total amount equal to or greater than about 15 ppm and optionally equal to or less than about 50 ppm.

17. The sweetened composition of any of claims 14 to 16, wherein the one or more high-intensity sweetener(s) of the sweetness modifying composition are present in the sweetened composition in a total amount ranging from about 15 ppm to about 30 ppm.

18. The sweetened composition of any of claims 14 to 17, wherein the one or more low-potency sweetener(s) of the sweetness modifying composition are present in the sweetened composition in a total amount equal to or greater than about 2 ppm and optionally equal to or less than about 12 ppm.

19. The sweetened composition of any of claims 14 to 18, wherein the one or more low-potency sweetener(s) of the sweetness modifying composition are present in the sweetened composition in a total amount ranging from about 2 ppm to about 10 ppm.

20. The sweetened composition of any of claims 14 to 19, wherein the at least one sweetener is a nutritive or non-nutritive sweetener.

21. The sweetened composition of any of claims 14 to 20, wherein the at least one sweetener is selected from the group consisting of sucrose, high fructose corn syrup, acesulfame potassium (AceK), aspartame, steviol glycosides and sucralose.

22. The sweetened composition of any of claims 14 to 21, wherein one or more sweetness characteristic(s) of the sweetened composition are improved compared to the respective one or more sweetness characteristic(s) of the sweetened composition in the absence of the one or more low-potency sweetener in the sweetness modifying composition.

23. The sweetened composition of any of claims 14 to 22, wherein the lingering sweet taste of the sweetened composition is less than the lingering sweet taste of the sweetened composition in the absence of the one or more low-potency sweetener in the sweetness modifying composition.

24. The sweetened composition of any of claims 14 to 23, wherein the bitter and/or astringent taste of the sweetened composition is less than the respective bitter and/or astringent taste of the sweetened composition in the absence of the one or more low-potency sweetener in the sweetness modifying composition.

25. The sweetened composition of any of claims 14 to 24, wherein the sweetened composition is a wet/liquid soup, a dehydrated and culinary food, a meal solution product, a meal embellishment product, a beverage or a dairy product such as milk, cheese and yoghurt.

26. Use of one or more low-potency sweetener(s) selected from cellobiose, psicose, cyclamate and/or 11-O-mogroside V to improve one or more sweetness characteristic(s) of a sweetened composition comprising one or more high-intensity sweetener(s) selected from steviol glycosides and/or mogrosides, wherein the total amount of the low-potency sweetener(s) and the high-intensity sweetener(s) has a sweetness of less than 1.5 % (w/v) sucrose equivalence.

27. The use of claim 26, wherein the one or more low-potency sweetener(s) weaken the lingering sweet taste of the sweetened composition.

28. The use of claim 26 or 27, wherein the one or more low-potency sweetener(s) weaken the bitter and/or astringent taste of the sweetened composition.

29. The use of any of claims 26 to 28, wherein the ratio of the high-intensity sweetener(s) to the low-potency sweetener(s) ranges from about 2:1 to about 12:1.

30. The use of any of claims 26 to 29, wherein the ratio of the high-intensity sweetener(s) to the low-potency sweetener(s) ranges from about 5:1 to about 12:1 or from about 6:1 to about 10:1.

31. The use of any of claims 26 to 30, wherein the one or more high-intensity sweetener(s) includes a steviol glycoside such as 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 and Naringin Dihydrochalcone.

32. The use of any of claims 26 to 31, wherein the one or more high-intensity sweetener(s) includes a mogroside such as mogroside III, mogroside IIIx, mogroside IV, siamenoside, neomogroside and mogroside V.

33. The use of any of claims 26 to 32, wherein the one or more high-intensity sweetener is mogroside V.

34. The use of any of claims 26 to 33, wherein the one or more low-potency sweetener(s) is selected from one or more of cellobiose, psicose and 11-O-mogroside V.

35. The use of any of claims 26 to 34, wherein the one or more low-potency sweetener is 11-O-mogroside V.

36. The use of any of claims 26 to 35, wherein the combination of the one or more low-potency sweetener(s) and one or more high-intensity sweetener(s) is used to increase the sweetness of the sweetened composition by an amount more than the sweetness of the combination of the low-potency sweetener(s) and the high-intensity sweetener(s) alone.

37. The use of any of claims 26 to 36, wherein the sweetened composition is a wet/liquid soup, a dehydrated and culinary food, a meal solution product, a meal embellishment product, a beverage or a dairy product such as milk, cheese and yoghurt.

38. The use of any of claims 26 to 37, wherein the one or more high-intensity sweetener(s) are present in the sweetened composition in a total amount equal to or greater than about 15 ppm and optionally equal to or less than about 50 ppm.

39. The use of any of claims 26 to 38, wherein the one or more high-intensity sweetener(s) are present in the sweetened composition in a total amount ranging from about 15 ppm to about 30 ppm.

40. The use of any of claims 26 to 39, wherein the one or more low-potency sweetener(s) are present in the sweetened composition in a total amount equal to or greater than about 2 ppm and optionally equal to or less than about 12 ppm.

41. The use of any of claims 26 to 40, wherein the one or more low-potency sweetener(s) are present in the sweetened composition in a total amount ranging from about 2 ppm to about 10 ppm.

42. The use of any of claims 26 to 41, wherein the one or more low-potency sweetener(s) and one or more high-intensity sweetener(s) increase the sweetness of the sweetened composition by more than about 1.25 % (w/v) sucrose equivalence.

43. A method of modifying the sweetness of a sweetened composition, the method comprising providing a base composition comprising at least one sweetener in an amount above its sweetness recognition threshold and/or having a sweetness equal to or greater than about 1.5 % (w/v) sucrose equivalence, and adding one or more high-intensity sweetener(s) selected from steviol glycosides and/or mogrosides and one or more low-potency sweetener(s) selected from cellobiose, psicose, cyclamate and/or 11-O-mogroside V,

wherein the ratio of the one or more high-intensity sweetener(s) to the one or more low-potency sweetener(s) is from about 2:1 to about 12:1; and/or

wherein the one or more high-intensity sweetener(s) are added in a total amount equal to or greater than about 15 ppm and optionally equal to or less than about 50 ppm and the one or more low-potency sweetener(s) are added in a total amount equal to or greater than about 2 ppm and optionally equal to or less than about 12 ppm; and/or

wherein the total concentration of the one or more high-intensity sweetener(s) and the one or more low-potency sweetener(s) that are added has a sweetness less than 1.5 % (w/v) sucrose equivalence.

44. The method of claim 43, wherein one or more sweetness characteristic(s) of the composition is/are improved compared to the respective one or more sweetness characteristic(s) of the composition in the absence of the one or more low-potency sweetener(s).

45. The method of claim 43 or 44, wherein the sweetness of the composition is enhanced compared to the sweetness of the composition in the absence of the one or more low-potency sweetener(s).

46. The method of any one of claims 43 to 45, wherein the lingering sweet taste of the composition is weakened compared to the lingering sweet taste of the composition in the absence of the one or more low-potency sweetener(s).

47. The method of any one of claims 43 to 46, wherein the bitter and/or astringent taste of the composition is weakened compared to the bitter and/or astringent taste of the composition in the absence of the one or more low-potency sweetener(s).

48. The method of any of claims 43 to 47, wherein the ratio of the one or more high-intensity sweetener(s) to the one or more low-potency sweetener(s) is from about 5:1 to about 12:1 or from about 6:1 to about 12:1.

49. The method of any of claims 43 to 48, wherein the combination of the one or more high-intensity sweetener(s) and the one or more low-potency sweetener(s) increases the sweetness of the sweetened composition by equal to or more than about 1.25 % (w/v) sucrose equivalence.

50. The method of any of claims 43 to 49, wherein the one or more high-intensity sweetener(s) are added to the base composition in a total amount ranging from about 15 ppm to about 30 ppm or from about 20 ppm to about 30 ppm.

51. The method of any of claims 43 to 50, wherein the one or more low-potency sweetener(s) are added to the base composition in a total amount ranging from about 2 ppm to about 10 ppm.

52. The method of any of claims 43 to 51, wherein the one or more high-intensity sweetener(s) include a steviol glycoside such as 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 and Naringin Dihydrochalcone.

53. The method of any of claims 43 to 52, wherein the one or more high-intensity sweetener(s) include a mogroside such as mogroside III, mogroside IIIx, mogroside IV, siamenoside, neomogroside and mogroside V.

54. The method of any of claims 43 to 53, wherein the one or more high-intensity sweetener is mogroside V.

55. The method of any of claims 43 to 54, wherein the one or more low-potency sweetener are selected from one or more of cellobiose, psicose and 11-O-mogroside V.

56. The method of any of claims 43 to 55, wherein the one or more low-potency sweetener(s) is 11-O-mogroside V.

57. The method of any of claims 43 to 56, wherein the at least one other sweetener is selected from the group consisting of sucrose, high fructose corn syrup, acesulfame potassium (AceK), aspartame, steviol glycosides and sucralose.

58. The method of any of claims 43 to 57, wherein the base composition is a wet/liquid soup, a dehydrated and culinary food, a meal solution product, a meal embellishment product, a beverage or a dairy product such as milk, cheese and yoghurt.

59. A method for preparing the sweetened composition of any of claims 14 to 25 comprising combining a base composition, one or more high-intensity sweetener(s) and one or more low-potency sweetener(s) and at least one other sweetener.

60. A method for preparing the sweetness modifying composition of any of claims 1 to 13 comprising combining one or more high-intensity sweetener(s) and one or more low-potency sweetener(s).

61. The method of claim 59 or 60, wherein one or more of the sweeteners are made by a biological process.

62. The method of any of claims 59 to 61, wherein one or more of the sweeteners are made by an enzymatic process.

~~63. The method of claim 59 or 60, wherein one or more of the sweeteners are made by a synthetic process.~~

~~64. A sweetened composition comprising:~~

~~at least one sweetener present in an amount having a sweetness equal to or greater than 1.5 % (w/v) sucrose equivalence; and~~

~~one or more sweetness enhancer(s) selected from mogroside IV, siamenoside and neomogroside.~~

~~65. The sweetened composition of claim 64, wherein the one or more sweetness enhancer(s) are present in the composition in a total amount having a sweetness less than 1.5 % (w/v) sucrose equivalence.~~

~~66. The sweetened composition of claim 64 or 65, wherein the one or more sweetness enhancer(s) are present in the sweetened composition in a total amount equal to or greater than about 15 ppm and optionally equal to or less than about 50 ppm.~~

~~67. The sweetened composition of any of claims 64 to 66, wherein the one or more sweetness enhancer(s) are present in the sweetened composition in a total amount ranging from about 15 ppm to about 35 ppm.~~

~~68. The sweetened composition of any of claims 64 to 67, wherein the at least one sweetener is a nutritive or non-nutritive sweetener.~~

~~69. The sweetened composition of any of claims 64 to 68, wherein the at least one sweetener is selected from the group consisting of sucrose, high fructose corn syrup, acesulfame potassium (AceK), aspartame, steviol glycosides and sucralose.~~

~~70. The sweetened composition of any of claims 64 to 69, wherein the sweetened composition is a wet/liquid soup, a dehydrated and culinary food, a meal solution product, a meal embellishment product, a beverage or a dairy product such as milk, cheese and yoghurt.~~

~~71. The sweetened composition of any of claims 64 to 70, wherein the one or more sweetness enhancers are at least 80 wt% pure.~~

72. Use of one or more of mogroside IV, siamenoside and neomogroside as a sweetness enhancer in a sweetened composition.

73. The use of claim 72, wherein the one or more sweetness enhancer(s) are used in the sweetened composition in a total amount having a sweetness less than 1.5 % (w/v) sucrose equivalence.

74. The use of claim 72 or 73, wherein the one or more sweetness enhancer(s) are used in the sweetened composition in a total amount equal to or greater than about 15 ppm and optionally equal to or less than about 50 ppm.

75. The use of any of claims 72 to 74, wherein the one or more sweetness enhancer(s) are used in the sweetened composition in a total amount ranging from about 15 ppm to about 35 ppm.

76. The use of any of claims 72 to 75, wherein the sweetened composition is a wet/liquid soup, a dehydrated and culinary food, a meal solution product, a meal embellishment product, a beverage or a dairy product such as milk, cheese and yoghurt.

77. The use of any of claims 72 to 76, wherein the one or more sweetness enhancers are at least 80 wt% pure.

78. A compound having the structure of Formula I or a salt thereof wherein the compound is in an isolated and/or purified form.

79. A compound having the structure of Formula II or a salt thereof wherein the compound is in an isolated and/or purified form.

80. Use of the compound of claim 78 or claim 79 as a sweetener.

81. Use of the compound of claim 78 or claim 79 as a sweetener modifier and/or sweetener enhancer in a sweetened composition.

82. A composition comprising the compound of claim 78 and the compound of claim 79 and optionally one or more additional compounds.

83. The composition of claim 82 wherein the one or more additional compounds are sweetener compounds, preferably mogroside sweetener compounds.

~~84. Use of the composition of claim 82 or claim 83 as a sweetener modifier and/or sweetener enhancer in a sweetened composition.~~

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1. An invention not claimed in any divisional application.