

WHAT IS CLAIMED:

- 5 1. A purified high-intensity sweetener comprising at least 95% by weight Rebaudioside M and less than 20,000 ppm combined amount of Rebaudioside D, Rebaudioside B, and Rebaudioside A.
2. A purified high-intensity sweetener of claim 1 comprising less than 5000 ppm Rebaudioside
10 D, less than 4000 ppm Rebaudioside B, and less than 2000 ppm Rebaudioside A.
3. The purified high-intensity sweetener of claim 1 or 2, wherein the Rebaudioside D is less than 3200 ppm, the Rebaudioside B is less than 2000 ppm, and the Rebaudioside A is less than 1000
15 ppm.
4. The purified high-intensity sweetener of any one of the preceding claims, wherein the Rebaudioside D, Rebaudioside B, and Rebaudioside A are below the limit of quantification (LOQ) when also quantifying Rebaudioside M.
- 20 5. The purified high-intensity sweetener of any one of the preceding claims, wherein Rebaudioside M, Rebaudioside D, Rebaudioside B, and Rebaudioside A amounts are measured using high performance liquid chromatography (HPLC).
6. A table-top sweetener comprising the purified high-intensity sweetener of any one of claims 1
25 to 5.
7. The table-top sweetener of claim 6, further comprising a bulking agent.
8. The table-top sweetener of claim 7, wherein the bulking agent is selected from erythritol,
30 dextrin, inulin, polydextrose, and maltodextrin.

9. A sugar substitute comprising the purified high-intensity sweetener of any one of claims 1 to 5.
10. The sugar substitute of claim 9, further comprising one or more bulking agents.
11. The sugar substitute of claim 10, wherein the bulking agents are selected from erythritol, soluble fiber, dextrin, inulin, polydextrose, and maltodextrin.
12. The sugar substitute of any one of claims 9 to 11, wherein the sugar substitute comprises the same level of sweetness on a per weight basis as sucrose.
13. The sugar substitute of any one of claims 9 to 12 comprising from about 85% to about 90% erythritol by weight, from about 9% to about 15% soluble fiber by weight, and from about 0.1 % to about 1.0% of the purified high-intensity sweetener of any one of claims 1 to 4.
14. The sugar substitute of claim 13 comprising about 90% erythritol by weight, about 9.5% soluble fiber by weight, and about 0.5% of the purified high-intensity sweetener of any one of claims 1 to 4.
15. The sugar substitute of claim 13 or claim 14, wherein the soluble fiber is selected from beta-glucans, glucomannan, pectin, gum guar, inulin, fructo-oligosaccharide, digestion resistant dextrin, and polydextrose.
16. The sugar substitute of claim 15, wherein the digestion resistant dextrin is NUTRIOSE FM10.
17. The sugar substitute of any one of claims 9 to 16, wherein the high-intensity sweetener is agglomerated with the one or more bulking agents.
18. A method of preparing the purified high-intensity sweetener of any one of claims 1 to 5 comprising:

obtaining a cleared fermentation broth comprising rebaudioside M;
filtering the cleared fermentation broth with an ultrafilter to generate a ultrafiltration permeate;
filtering the ultrafiltration permeate with a nanofilter to generate a nanofiltration flow-
5 through;
washing the nanofiltration flow-through; and
spray drying the washed nanofiltration flow-through to obtain the purified high-intensity sweetener of any one of claims 1 to 5.

10 19. The method of claim 18, wherein the ultrafilter has an ultrafiltration cutoff from about 2kDa to about 100kDa.

20. The method of claim 19, wherein the ultrafilter has an ultrafiltration cutoff of about 20kDa.

15 21. The method of any one of claims 18 to 20, wherein the nanofilter has a nanofiltration cutoff from about 200Da to about 1000Da.

22. The method of claim 20, wherein the nanofilter has a nanofiltration cutoff of about 300Da to about 500Da.

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23. The method of any one of claims 18 to 22, wherein the cleared fermentation broth is pH adjusted to have a pH greater than pH7.

24. The method of claim 23, wherein the cleared fermentation broth has a pH of about pH10.

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25. The method of claim 23 or claim 24, wherein the nanofiltration flow-through is washed after being acidified with an acid solution.

26. The method of claim 25, wherein the acid solution comprises citric acid.

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27. A method of making the sugar substitute of any one of claims 9 to 17, comprising:

- adding a first bulking agent to a mixer;
precoating the mixer with the first bulking agent;
adding a second bulking agent, and the purified high-intensity sweetener of any one of
claims 1 to 5;
5 mixing the first bulking agent, second bulking agent, and high potency sweetener;
 adding water to the mix;
 mixing the first bulking agent, second bulking agent, high potency sweetener, and water;
 drying the mixture.
- 10 28. The method of claim 27, wherein the first bulking agent is erythritol.
29. The method of claim 27, wherein the second bulking agent is a soluble fiber.
30. The method of claim 29, wherein the soluble fiber is digestion resistant dextrin.
- 15 31. The method of claim 30, wherein the digestion resistant dextrin is NUTRIOSE FM10.