Claims

1. A beverage or beverage product comprising: (i) brazzein; and (ii) Rebaudioside M; wherein the beverage comprises (i) brazzein in an amount between 10 ppm and 50 ppm; (ii) Rebaudioside M in an amount of 100 to 450 ppm; and (iii) a liquid matrix; and

wherein the beverage product is a beverage concentrate, a beverage syrup, or a powdered beverage from which full strength beverages can be prepared by adding water; and the resulting full strength beverage comprises (i) brazzein in an amount between 10 ppm and 50 ppm; (ii) Rebaudioside M in an amount of 100 to 450 ppm.

2. The beverage or beverage product of claim 1, wherein the brazzein is present in an amount between 10 ppm and 40 ppm.

3. The beverage or beverage product of claim 1, wherein the brazzein is present in an amount selected from an amount between 10 ppm and 30 ppm.

4. The beverage or beverage product of claim 1, wherein the beverage or beverage product has at least one improved organoleptic property compared to a beverage or beverage product that does not contain the sweetener composition, wherein the organoleptic property is selected from the group consisting of temporal profile, flavor profile, taste, bitter aftertaste, sweetness linger, mouthfeel or a combination thereof.

5. The beverage or beverage product of claim 4, wherein the at least one improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

6. The beverage or beverage product of claim 4, wherein the at least one improved organoleptic property is an improvement in mouthfeel and the amount of brazzein is between 10 ppm and 40 ppm.

7. The beverage or beverage product of claim 1, wherein the beverage or beverage product is selected from a low-calorie or no-calorie beverage or beverage product.

8. The beverage or beverage product of claim 1, wherein the beverage is selected from the group consisting of cola, ginger-ale, soft drinks, root beer, fruit juice, fruit-flavored juice,

vegetable juice, vegetable-flavored juice, sports drinks, energy drinks, plant protein beverage, near water drinks, tea type, coffee, cocoa drink, beverage containing milk components.

9. A method of improving at least one organoleptic property of a beverage, comprising adding i) brazzein in an amount between 10 ppm and 50 ppm; and (ii) Rebaudioside M in an amount of 100 to 450 ppm to a liquid matrix thereby providing a beverage having at least one improved organoleptic property.

10. The method of claim 9, wherein the improved organoleptic property is selected from the group consisting of temporal profile, flavor profile, taste, bitter aftertaste, sweetness linger, mouthfeel or a combination thereof.

11. The method of claim 10, wherein the improved organoleptic property is a reduction in bitter aftertaste or an improvement in mouthfeel.

12. The method of claim 10, wherein the improved organoleptic property is an improvement in mouthfeel and the amount of brazzein present in the beverage is an amount between 10 ppm and 40 ppm.

13. The method of claim 9, wherein brazzein is present in the beverage in an amount between 10 ppm and 50 ppm.

14. The method of claim 9, wherein the brazzein is present in the beverage in an amount selected from an amount between 10 ppm and 40 ppm.

15. The beverage or beverage product of claim 1, wherein the brazzein has the amino acid sequence of SEQ ID NO: 1.

16. The beverage or beverage product of claim 1, wherein the brazzein is pGlu-brazzein or des-pGlu1-brazzein.

17. The beverage or beverage product of claim 1, wherein the Reb M has a purity of greater than 95%.

18. The beverage or beverage product of claim 1, further comprising at least one organic acid additive salt that is a sodium, calcium, potassium, or magnesium salt of an organic acid.

19. The beverage or beverage product of claim 18, wherein the organic acid is selected from the group consisting of citric acid, malic acid, tartaric acid, fumaric acid, lactic acid, alginic acid, ascorbic acid, benzoic acid and adipic acid.

20. The method of claim 9, wherein the brazzein has the amino acid sequence of SEQ ID NO: 1.

21. The method of claim 9, wherein the brazzein is pGlu-brazzein or des-pGlu1-brazzein.