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Czech J. Food Sci.

K. Čmejlová, Z. Panovská, A. Váchová,

D. Lukešová: Time-Intensity Studies of Sweeteners

Czech J. Food Sci., 27 (2009): S327-S329

We used time-intensity studies in this work for evaluating the perception of sweet taste of sucralose, aspartame, and saccharose over time. In second part of this study the mixture of sweeteners and zinc sulphate, which modifies sweet taste perception, was used. We determined the following parameters from the assessor ' s charts of time profile: maximum intensity of sweet taste and the time which was needed to get to its maximum, the time period of perception of sweet taste and the area under the curve. For evaluation each assessor received 20 ml of a water solution with the sweetener followed by the mixture of the same sweetener with zinc sulphate. The intensity of sweet taste was measured before and after spitting out the solution. Then it was measured at intervals of 5 s for 70 seconds. It can be seen from the charts that sucralose has a more gentle sweet taste perception in

the zinc sulphate modifies the sweet taste but it does not inhibit it absolutely.

Keywords:
aspartame; saccharose; sucralose; time-intensity studies; zinc sulphate

[fulltext]