

Managing Sweet/Sour Balance

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Explore how sweeteners and acidulants can be applied to produce more well-rounded and appealing taste profiles.

- Applying sweeteners and acidulants
 - Formulating to reduce sugar
 - Substituting one sweetener system for another
1. Consider the temporal (time x intensity) characteristics of the sweetener
 2. Match sweetener and acidulant accordingly. Hint: Try blending for best results.

Quickly Dissipating Sweeteners	Lingering Sweeteners
Sugar Fructose Acesulfame K	Stevia and Monk Fruit Sucralose Aspartame
Quickly Dissipating Acidulants	Lingering Acidulants
Citric Acid Phosphoric Acid	Malic, Lactic Fumaric Acids

Taste Test

Sample A:	Sucrose + Citric Acid
Sample B:	Stevia + Citric Acid
Sample C:	Stevia + Citric-Malic Acid Blend

Benefits

- More pleasant and well-rounded taste balance
- Good foundation for layering flavors
- Saves time and money

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Product Development from Concept to Commercialization

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