

# Food Sweeteners:

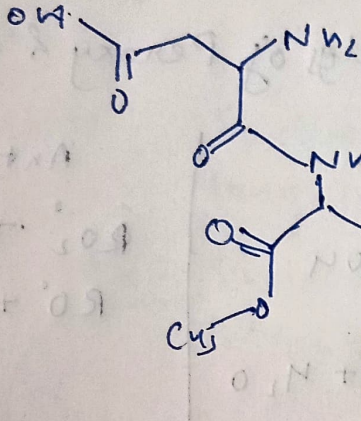
↳ Natural  
(High nutrition value)

↳ Artificial  
(No nutritional value).

## Artificial Sweetener:

① Aspartame:

L-aspartyl-L-phenylalanine methyl ester.



200 times more sweeter than sugar.

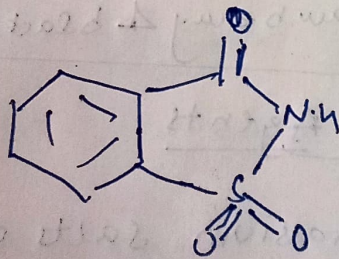
## Saccharin:

[1,2 benzothiazol-3(2H)-one 1,1-dioxide]

↳ It is non-nutritive.

↳ 550 times sweeter.

↳ Sparingly soluble in water.

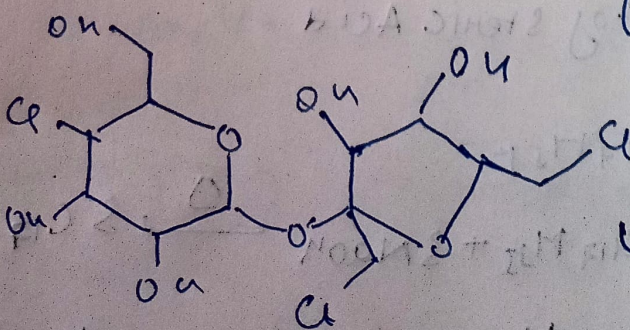


## Sucralose:

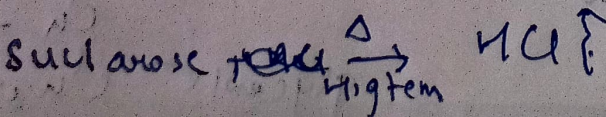
(Used in Canada, Australia, USA)

↳ 600 times sweeter.

↳ Trichloro derivative of sucrose.



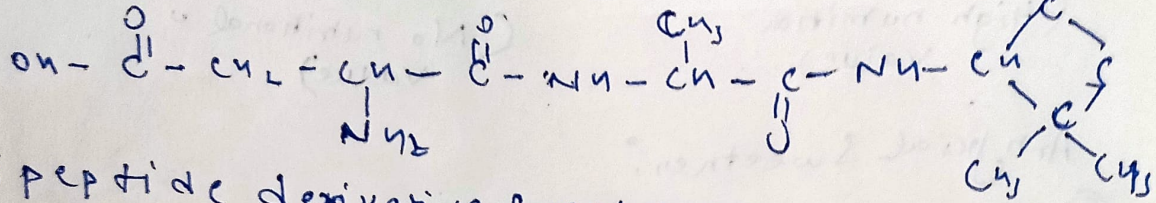
↳ Stable over high temperature.





Alitame.

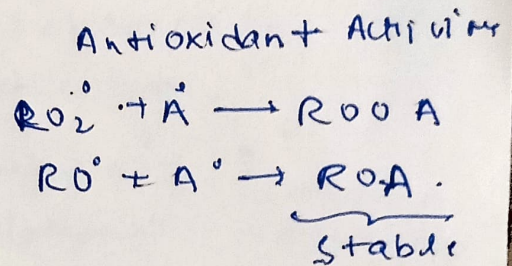
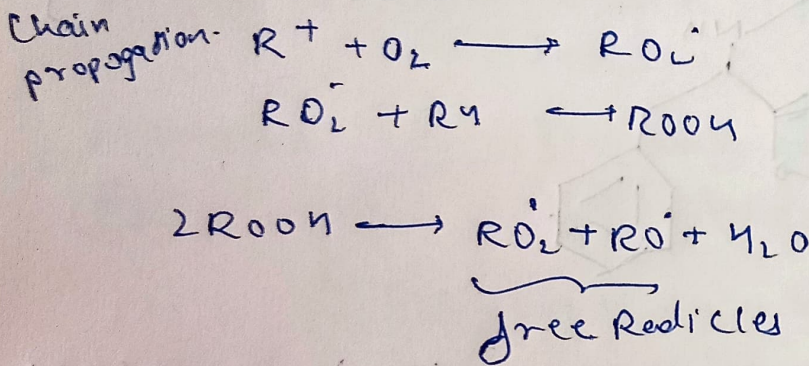
↳ 2000 times sweeter than sugar.



↳ Dipeptide derivative sweetener.

Anti oxidants:

↳ Scavenge free Radicals of Peroxy & oxy form.

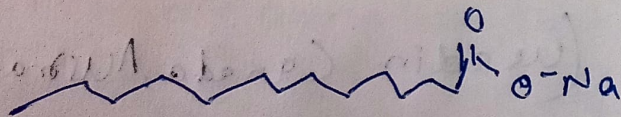


Vitamin E / Tocopherol is a good Antioxidant.

Anthocyanin is Strawberry & black berry.

Cleansing Agents.

Soaps: Sodium / Potassium salts of Fatty acid.



↳ Salt of stearic Acid

