

USE OF LNC SWEETENERS IN THE TURKISH FOOD INDUSTRY

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Our modern sedentary lifestyles have led to an increasing interest in weight management and thereby to a parallel increase in consumer demands for low calorie food products, with the expectation that these may help to contribute to our improved overall health. The global modern food industry has duly responded to these demands by creating an innovative new segment of food supply consisting of many different types of novel foods and drinks created with low or no calorie sweeteners (LNC). "LNC sweeteners" is the term used to describe food additive compounds which have such an intensely sweet taste that they can be used in food products at concentrations low enough not to contribute significantly to their caloric content. LNC sweeteners are now being used globally in a variety of food and drink products, including beverages, ice creams, chewing gum, jams and jellies, some confectionery, cake and dessert mixes. The presentation will cover a detailed evaluation of the unique technical characteristics of major LNC sweeteners being used by the Turkish food industry, as well as some experimental hints to tailor these characteristics to the specific demands of an individual type of product and to consumers' sensory preferences, whilst taking into account the limiting factors such as conformance to regulations, product stability and costs. Typical examples of such formulae developed during previously conducted research studies will also be cited.

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