



Sweetness Enhancement / Masking Flavors

Are you developing products with artificial sweeteners, soy proteins, vitamins, nutraceuticals, etc.?

Do they leave a bad taste in your mouth?

Want to lick bad taste?

Well, GSB has created a natural line of flavors that will improve your product's sweetness quality, mask off notes and help to enhance the sweetness perception in low carbohydrate products as well. They are:

Natural Soy Masking Flavor (Milk Type) P.F. #8236

Usage: 0.04% in ready-to-drink soy milk

-Supplies the rich milky notes missing in soy milk.

Natural Sweetness Masking Flavor W.S. #7895

Usage: 0.2% in finished diet drink

-This is a water soluble liquid flavor.

-Especially good with Splenda / Ace K artificial sweeteners.

Natural Masking Agent for Animal Protein O.S. #5187

Usage: 0.25% in veggie fish sausage

-This is an oil soluble liquid flavor.

-A powdered form is available.

-Adds a meaty, spicy flavor to bland, soy-based products.

Natural Masking Agent Flavor W.S. #5206

Usage: 0.05% in finished drink

-This is a water soluble liquid flavor.

-Adds a creamy, vanilla nuance to soy drinks.

Natural Masking Flavor W.S. #6500

Starting Usage: 0.15% in ready-to-drink soy protein drink

-This is a water soluble liquid flavor.

-Has very sweet, creamy notes that cover the beanie aftertaste of soy protein.

Natural Sugar Extender Type Flavor W.S. #8490

Starting Usage: 0.1 – 0.2% in finished beverage

-The use of this flavor allows for the reduction in the use of either sugar syrup or high fructose corn syrup, thereby reducing calories, but keeping the same sweetness level.