



# NutraSweet® in Juice Beverages

## ADVANTAGES OF NUTRASWEET® IN JUICE BEVERAGES

- Adds clean, sweet taste
- Provides sweetness at low concentrations
- Delivers sweetness equivalency at a cost that is competitive with sucrose and corn syrup
- Enhances and extends certain flavors, especially citrus
- Calorie reduction possible in most beverages<sup>§</sup>
- No sugar added and light nutritional claims are possible with most beverages<sup>§</sup>
- Cost savings possible when blends of HFCS 42 and NutraSweet are used in existing sugar-sweetened juice drinks
- Easy to use in tunnel, UHT, HTST, batch, or aseptic manufacturing processes with good process stability (92-100% retention)

## WORKING WITH NUTRASWEET® IN JUICE BEVERAGES

- Use levels are 0.01 - 0.06% (100 - 600 ppm)
- NutraSweet® Granular™ is readily dispersible, with less dusting in liquid systems
- Custom Liquid 50™ can be used in:
  - continuous product systems
  - batch systems requiring liquid feed
  - viscous products
- Dissolves most readily in slightly acidified solutions
- Dissolves best at temperatures approaching 70°F (21°C). Sweetness loss is increased as temperature increases, so care should be taken when holding syrups with NutraSweet.
- In order to maintain maximum sweetness, syrup solutions containing NutraSweet should not be held for more than 8 hours
- In finished beverages, stability of NutraSweet is suitable for normal distribution and turnover

## LIGHT/REDUCED-SUGAR<sup>§</sup> GRAPE-FLAVORED 10% PEAR JUICE BEVERAGE MADE WITH NUTRASWEET®

Ingredient	%
Treated water	88.22
High fructose corn syrup 42	8.84
Citric acid	0.19
<b>NutraSweet® brand sweetener</b>	<b>0.02</b>
Pear juice concentrate, 70 Brix	2.22
Grape & other flavors	0.02
Color (1% solution)	0.49
	100.00%
<b>Nutrition Information per 8 fl.oz. serving</b>	
Calories	80
Carbohydrates (g)	19.3
Sugar (g)	17.8
Sugar Alcohols (g)	0.5
	BV20

## LIGHT/NO SUGAR ADDED<sup>§</sup> FRUIT PUNCH 10% JUICE BEVERAGE MADE WITH NUTRASWEET®

Ingredient	%
Treated water	96.94
Citric acid	0.18
<b>NutraSweet® brand sweetener</b>	<b>0.05</b>
Pear juice concentrate, 70 Brix	2.26
Fruit punch & berry flavors	0.08
Color (1% solution)	0.49
	100.00%
pH	3.06 ± 0.03
Brix	2.0 ± 0.2
<b>Nutrition Information per 8 fl.oz. serving</b>	
Calories	15
Carbohydrates (g)	3.8
Sugar (g)	3.1
Sugar Alcohols (g)	0.5
	BV21

<sup>§</sup> It is best to consult with a regulatory or legal consultant to determine the appropriate claims and final labeling requirements for your product.

**LIGHT/NO SUGAR ADDED<sup>S</sup> 30% ORANGE  
JUICE BEVERAGE MADE WITH  
NUTRASWEET<sup>®</sup>**

Ingredient	%
Treated water	93.37
Citric acid	0.17
<b>NutraSweet<sup>®</sup> brand sweetener</b>	<b>0.04</b>
Potassium citrate	0.02
Orange juice concentrate, 65 Brix	5.62
Orange flavor	0.09
Peach flavor	0.49
Color (1% solution)	0.20
	100.00%
pH	3.77 ± 0.03
Brix	4.40 ± 0.02
<b>Nutrition Information per 8 fl.oz. serving</b>	
Calories	35
Carbohydrates (g)	8.2
Sugar (g)	8
Sugar Alcohols (g)	0

BV14

**PROCESS DESCRIPTION FOR JUICE  
BEVERAGES WITH NUTRASWEET<sup>®</sup>**

1. Blend water with acid under agitation
2. Add NutraSweet and mix well
3. After NutraSweet dissolves, add other ingredients and blend thoroughly
4. Pasteurize as normal plant practice
5. Cool and pack

**PROCESS GUIDELINES**

- Tunnel: Process per plant pasteurization procedure. Cool product to 90°F or less prior to palletizing.
- UHT: Process for 15 seconds at 230°F (110°C).
- HTST: Process for 15-30 seconds at 180° to 205°F (82° - 96°C)
- If using neither UHT or HTST processing, adjust formulations as follows:
  - For pH 2.5-4.0, add 0.03-0.59% sodium/potassium benzoate (optimum functionality at pH 3.5-4.0)
  - For pH up to 6.5, add 0.025-0.04% potassium sorbate

**MORE INFORMATION IS AVAILABLE TO YOU**

This bulletin is intended to be general in nature. We are eager to work with you in the development of new products and processes. For additional information about our products, please call **1-800-323-5321 (USA/Canada)**



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[www.nutrasweet.com](http://www.nutrasweet.com)**

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