

CONTENTS

1. The Rational Discovery of Sweeteners	1
SWEETENER DISCOVERY AND STRUCTURE-TASTE STUDIES	
2. New Highly Sweet Compounds from Natural Sources	14
3. Sweet Proteins: Biochemical Studies and Genetic Engineering	28
4. Sweet Peptides and Proteins: Synthetic Studies	41
5. Development and Uses of Alitame: A Novel Dipeptide Amide Sweetener	57
6. Sucralose: How To Make Sugar Sweeter	68
7. Design of Sweeteners: A Rational Approach	88
8. Tetrazoles as Carboxylic Acid Surrogates: High-Potency Sweeteners	100
9. High-Potency Sweeteners Derived from β -Amino Acids	113
SWEETENER AND SWEET TASTE RECEPTOR MODELING	
10. Molecular Basis of Taste: A Stereoisomeric Approach	128
11. Structure-Activity Relationship of Sweet Molecules	143
12. Molecular Mechanics of Cyclopropane Peptide Analogs of Aspartame: Implications for Three-Dimensional Requirements of the Sweet Taste Receptor	162
13. Shape of Sweet Receptors Studied by Computer Modeling	176
14. Electrostatic Recognition Patterns of Sweet-Tasting Compounds	193
15. Why Does a Sweetener Taste Sweet? A New Model	206
16. Three-Dimensional Model for the Sweet Taste Receptor: Development and Use	214
MECHANISMS OF SWEET TASTE PERCEPTION	
17. Sweet Taste Transduction: A Molecular-Biological Analysis	226
18. Mechanisms of Sweet Taste Transduction	237
19. Phenoxyalkanoic Acid Sweetness Inhibitors	251
20. Concentration-Response Relationships of Sweeteners: A Systematic Study	261
21. Time-Intensity Profiles of Dipeptide Sweeteners	277
22. Electrophysiological Evolution of Sweeteners	290
CONCLUSION	
23. Novel Sweeteners: Regulatory Issues and Implications	302
24. The future of Synthetic Sweeteners	313
Author Index	320
Affiliation Index	320
Subject Index	321

