

CONTENTS

Main Participants in Symposium	v
<i>Opening Remarks</i>	I
 Session I (Chairman: Professor A. Spicer)	
<i>Paper 1. The Balance of Natural and Synthetic Sweeteners in Food</i>	7
<i>Discussion</i>	19
<i>Paper 2. The Psychology of Sweetness</i>	21
<i>Discussion</i>	29
<i>Paper 3. Intense Sweetness of natural Origin</i>	32
<i>Discussion</i>	40
 Session II (Chairman: Professor J. Yudkin)	
<i>Paper 4. The Theory of Sweetness</i>	42
<i>Discussion</i>	49
<i>Paper 5. The Metabolism of Sodium Cyclamate</i>	51
<i>Discussion</i>	66
<i>Paper 6. Dihydrochalcone Sweeteners</i>	69
<i>Discussion</i>	79
 Session III (Chairman: Dr. R. J. L. Allen)	
<i>Paper 7. The Physical Basis of the Sweet Response</i>	81
<i>Discussion</i>	93
<i>Paper 8. The Chemical Basis of Sweetness in Model Sugars</i>	95
<i>Discussion</i>	111
<i>Paper 9. Taste Panels and the Measurement of Sweetness</i>	112
<i>Discussion</i>	127

Session IV (Chairman: Dr. F. F. Crampton)

<i>Paper 10. The Industrial Potential of Cereal-Based Sweeteners</i>	130
Discussion	137
<i>Paper 11. Legislative Aspects of Artificial Sweeteners and Other Food Additives</i>	139
Discussion	158
<i>Open Forum (Chairman: Professor M. Stacey)</i>	160
<i>Concluding Remarks</i>	165
<i>Index</i>	167