664.1 SYM

CONTENTS

1.	SWEETENERS: NEW CHALLENGES AND CONCEPTS	1
2.	BIOPHYSICS OF SWEETNESS	10
3.	SENSORY PERCEPTION OF SWEETNESS	23
4.	SWEETENER ECONOMICS	45
5.	SUCROSE	63
6.	SUCROSE CHEMICALS AND THEIR INDUSTRIAL USES	74
7.	CORN SWEETENER INDUSTRY	78
8.	HIGH FRUCTOSE CORN SYRUP	87
9.	SWEETNESS AND SENSORY PROPERTIES OF DEXTROSE-LEVULOSE SYRUP	97
10.	MAPLE SYRUP AND HONEY	111
11.	SYNTHETIC SWEETENERS: PAST, PRESENT, AND FUTURE	131
12.	SACCHARIN	141
13.	LONG TERM FEEDING OF SACCHARIN IN RATS	145
14.	ASPARTIC ACID BASED SWEETENERS	159
15.	SWEETNESS, CHARACTER, AND APPLICATIONS OF ASPARTIC ACID BASED	
	SWEETENERS	164
16.	DIHYDROCHALCONE SWEETENERS	182
17.	MIRACLE FRUIT, KATEMFE, AND SERENDIPITY BERRY	194
18.	MIRACLE FRUIT CONCENTRATE	204
19.	GLYCYRRHIZIN	211
20.	STRUCTURAL ASPECTS OF GLYCOSIDIC SWEET-ENERS CONTAINING	
	(1'→2)-LINKED DISAC-CHARIDES	216
INE	INDEX	