



Office de la Propriété
Intellectuelle
du Canada

Un organisme
d'Industrie Canada

Canadian
Intellectual Property
Office

An agency of
Industry Canada

CA 2331768 C 2008/06/17

(11)(21) **2 331 768**

(12) **BREVET CANADIEN
CANADIAN PATENT**

(13) **C**

(86) Date de dépôt PCT/PCT Filing Date: 1999/04/26

(87) Date publication PCT/PCT Publication Date: 1999/11/18

(45) Date de délivrance/Issue Date: 2008/06/17

(85) Entrée phase nationale/National Entry: 2000/11/06

(86) N° demande PCT/PCT Application No.: JP 1999/002198

(87) N° publication PCT/PCT Publication No.: 1999/057998

(30) Priorité/Priority: 1998/05/08 (JP10/125989)

(51) Cl.Int./Int.Cl. *A23L 1/236* (2006.01),
A23L 1/22 (2006.01), *A23L 2/60* (2006.01),
C07K 5/072 (2006.01)

(72) Inventeurs/Inventors:
ISHIDA, HIROTOSHI, JP;
KISHISHITA, AKIHIRO, JP;
NAGAI, TAKESHI, JP;
NAGASHIMA, KAZUTAKA, JP;
HIRANO, ATSUHIKO, JP

(73) Propriétaire/Owner:
AJINOMOTO CO., INC., JP

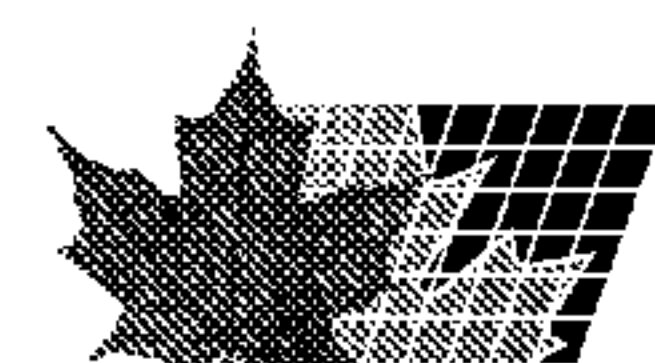
(74) Agent: OGILVY RENAULT LLP/S.E.N.C.R.L.,S.R.L.

(54) Titre : COMPOSITION EDULCORANTE

(54) Title: SWEETENER COMPOSITION

(57) **Abrégé/Abstract:**

There is provided a novel sweetener composition with improvements in solubility (dissolution rate) comprising N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and Aspartame as active ingredients, wherein the ratio of Aspartame to the total amount of both of them is in the range of 10 to 99.5 % by weight.



ABSTRACT

There is provided a novel sweetener composition with improvements in solubility (dissolution rate) comprising N- [N- (3,3-dimethylbutyl) -L- α -aspartyl] -L-phenylalanine 1-methyl ester and Aspartame as active ingredients, wherein the ratio of Aspartame to the total amount of both of them is in the range of 10 to 99.5 % by weight.

SWEETENER COMPOSITION

TECHNICAL FIELD

The present invention relates to a powdery sweetener composition excellent in dissolution rate (solubility), comprising powdery N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester (Neotame, abbreviated hereinafter to "NM") and powdery Aspartame (abbreviated hereinafter to "APM") as active ingredients.

BACKGROUND ART

It is reported that the sweetness strength (sweetening potency) of a synthetic high-potency sweetener NM is about 10,000 times that of sucrose by weight ratio (Japanese patent Kohyou Publication JP-A-8-503206). The characteristics of its sweetness (properties in quality of sweetness) are not reported in detail, but according to the present applicant's findings, its early taste (sweet taste felt as quickly as sucrose when put in the mouth) is extremely weak, while its later taste (sweet taste felt later than sucrose when put in the mouth) is extremely strong. Further, its astringent taste is strong. Accordingly, the balance among the

properties in quality of sweetness is poor as compared with sucrose regarded generally as a standard for evaluation of the properties (characteristics) in quality of sweetness.

It is also reported that the sweetness strength of an amino acid type synthetic sweetener APM is about 200 times that of sucrose in weight ratio (See Japanese Patent Kokoku Publication JP-B-47-31031.). The quality of sweetness for APM are that the early taste is weak and the later taste is strong as compared with sucrose regarded as a standard for evaluation of quality of the sweetness.

Various proposals have been made for the improvement in quality of the sweetness of NM and APM, particularly for the improvement in quality of the sweetness of the latter, thus achieving considerable effects. However, NM and APM have a further problem with dissolution characteristics; that is, NM and APM powders (crystalline raw powders) have poor dissolution characteristics in water (that is, they are not readily dissolved due to their easy formation of agglomerates, or their dissolution rate is low, etc.). Poor dissolution characteristics resulting from formation of agglomerates or the like is significantly disadvantageous to industrial production, since it causes a reduction in the production yield of foods and drinks such as soft drinks having NM or APM

incorporated into it to confer sweetness.

For improvement of the dissolution rate of APM, various proposals using pelletizing methods (granulations) have been made. However, these methods are not satisfactory in that they require further improvement of dissolution rate (See Japanese Patent Kokai Publication JP-A-4-346769 etc.) and require the simultaneous use of a relatively large amounts of excipients (See Japanese Patent Kokai Publications JP-A-49-126855, JP-A-50-19965, JP-A-57150361 etc.).

SUMMARY OF THE INVENTION

One aspect of the present invention is to improve the dissolution rate of NM and APM.

The present inventors have unexpectedly found that the dissolution rate of NM, and particularly that of a specific crystal of NM (which may be also called "C-type crystal") is improved by APM in a certain range, and vice versa, and further that the dissolution rate of a mixture of both of them at a specific mixing range is higher than not only that of NM alone but also that of APM alone, and this phenomenon is particularly remarkable and significant when NM is in the form of C-type crystal.

In accordance with one aspect of the present invention, there is provided a sweetener composition comprising powdery N- [N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and powdery Aspartame as active ingredients, wherein the ratio of Aspartame in the composition is in the range of 50 to 97 % by weight.

In accordance with another aspect of the present invention, there is provided a drink composition, comprising: (A) a mixture, comprising (a) N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester; and (b) aspartame; and (B) a potable liquid, wherein said aspartame is present in said mixture in an amount of 50 to 97% by weight based on the total amount of said aspartame and said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester.

In accordance with yet another aspect of the present invention, there is provided a method for preparing a sweetener composition, comprising: (1) drying A-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester to obtain C-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester; and (2) mixing said C-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, to obtain said sweetener composition, wherein said aspartame is present in said sweetener composition in an amount of 50 to 97% by weight based on the total weight of said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

In accordance with still another aspect of the present invention, there is provided a method for producing a sweetener, comprising: mixing N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, to obtain said sweetener composition, wherein said aspartame is present in said sweetener composition in an amount of 50 to 97% by weight based on the total weight of said N-[N-

(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

In accordance with yet still another aspect of the present invention, there is provided a method for improving the dissolution rate of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester, comprising: mixing said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, prior to dissolving said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester, wherein said aspartame is mixed with said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester in an amount of 50 to 97% by weight based on the total weight of said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

BRIEF DESCRIPTION OF THE FIGURES

A more complete appreciation of the invention and many of the attendant advantages thereof will be readily obtained as the same becomes better understood by reference to the following detailed description when considered in connection with the accompanying drawings, wherein:

FIG. 1: A powder X-ray diffraction pattern of A-type crystals.

FIG. 2: A powder X-ray diffraction pattern of C-type crystals.

DESCRIPTION OF THE PREFERRED EMBODIMENTS

Various other objects, features and attendant advantages of the present invention will be more fully appreciated as the same becomes better understood from the following detailed description of the preferred embodiments of the invention.

The crystalline form of powdery NM that is one of the active ingredients in the novel sweetener composition of the present invention is not particularly limited. For example, it may be either the known crystals (which may be also called "A-type crystal(s)") or the "C-type" crystal(s) described below. The C-type is significantly superior to the former and is thus most preferred.

In an additional remark, the crystal structure of known NM as disclosed in W095/30689, the entire contents of which are hereby incorporated by reference, is described as IR spectrum data therein. Further, the present inventors analyzed the structure of its single crystal, and as a result, they confirmed that this crystal is a monohydrate, and when measured by powder X-ray diffractometry, the crystal shows characteristic peaks in diffractive X-ray (X-ray diffraction pattern) at diffraction angles of at least 6.0° , 24.8° , 8.2° , and 16.5° (2θ , $\text{CuK}\alpha$ radiation (ray;line)). For the sake of convenience, the present inventors referred to this crystal as "A-type crystal".

The present inventors have also found that the water content of dry A-type crystal is usually in the range of 3 to 6% by weight (including crystal water), but if this A-type crystal is

further dried until its water content is reduced to less than 3 %, a novel crystal of N-(3,3-dimethylbutyl)-APM with improved dissolution rate wherein the crystal water has been eliminated, is obtained, and this novel crystal was referred to as "C-type crystal".

When measured by powder X-ray diffractometry using CuK α radiation), this C-type crystal shows characteristic peaks in diffractive X-ray (X-ray diffraction pattern) at diffraction angles different from those of the A-type crystal, that is, at diffraction angles (2θ) of at least 7.1° , 19.8° , 17.3° , and 17.7° . Reference is made to Reference Examples 1 to 3 below.

Powdery APM that is the other active ingredient in the novel powdery sweetener composition of the present invention can be used in the form of e.g. the hydrated crystals, to which it is not particularly limited.

The mixing ratio of NM and APM used in the novel sweetener composition of the present invention is in the range of 10 to 99.5 % by weight in terms of the ratio of APM to both of them. If the ratio of APM used therein is less than 10 % by weight, the effect of APM on the promotion of NM dissolution is decreased, whereas with the ratio of more than 99.5 % by weight, the effect of APM on the promotion of NM dissolution is hardly observed. C-type crystals when mixed with APM in this range have significant

promoting effect on dissolution rate and are thus superior to A type crystals, as can be seen from Tables 1 and 2 below. If C-type crystals are used as powdery NM, the ratio of APM to the total amount of NM and APM used therein is preferably in the range of 10 to 97 % by weight. The dissolution rate of a mixture of NM C-type crystals and APM in the range of 10 to 90 % by weight of APM thereto is higher than that of NM A-type crystals alone, and the dissolution rate of a mixture of NM C-type crystals and APM in the range of 50 to 97 % by weight of APM thereto is higher than the dissolution rate of not only that of NM C-type crystals alone but also that of APM alone.

If powdery NM and powdery APM are separately and at the same time added to water (separate addition) without previously mixing both of them at the predetermined ratio (that is, without using the sweetener composition of the present invention), both of them do not affect their mutual dissolution rate, and in this case, the dissolution rate as a whole is low but identical to the dissolution rate of one of them which has a lower dissolution rate when used alone (Experimental Example 3 below).

For the purpose of easy application or improvement in quality of sweetness, the novel sweetener composition of the present invention, similar to the case of conventional high-potency sweetener compositions, can

incorporate diluents (thinners) and excipients such as sugar alcohols, oligosaccharide, food fibers (dietary fibers) and the like, or other synthetic high-potency sweeteners such as Alitame, saccharin, Acesulfame K etc. as necessary in an amount within such a range as not to spoil the NM and APM dissolution rate (solubilities) improved by the present invention. The diluents and excipients in this case include low-potency sweeteners such as sucrose, glucose or the like.

BEST MODE FOR CARRYING OUT THE INVENTION

Hereinafter, the present invention is explained in more detail by reference to Reference Examples and Experimental Examples.

Reference Example 1: Preparation of NM

The followings were introduced successively under stirring to a reactor equipped with an agitating blade for ensuring very efficient transfer of gaseous hydrogen to a liquid layer. That is, 700 ml ion exchanged water, 4.21 ml of acetic acid, 20 g of 10 % palladium carbon, 1,300 ml of methanol, 56 g of Aspartame and 25 ml of 3,3-dimethylbutylaldehyde were introduced.

The reactor was filled with a nitrogen gas stream, and then the reaction mixture was hydrogenated at a H₂ gas

flow rate of 200 ml/min. at room temperature. The progress of this reaction was monitored by sampling the reaction mixture and analyzing the product in high performance liquid chromatography (HPLC). After the hydrogenation reaction for 6 hours, this reaction was terminated by filling the reactor with a nitrogen gas and filtering the reaction mixture through a fine pore filter (0.45 μ m) to remove the catalyst.

As a result of the analysis of the resulting filtrate (1,494 g), the yield was 81 %. Subsequently, this filtrate was concentrated to 281 g to remove the methanol, and crystals were precipitated under stirring at 10 °C overnight. Finally, 87 g white wet crystals of NM (yield: 77 %) were obtained at a high purity (99 % or more, HPLC).

Reference Example 2: Production of A-type crystals

A part of NM prepared in Reference Example 1 was used to prepare 100 g aqueous solution of NM at a concentration of 3 % by weight (dissolved at 60 °C). Then, the solution was cooled from 60 °C to 30 °C for 5 minutes under stirring. When the liquid temperature was reached to 30 °C, crystallization of white crystals was initiated. After overnight aging under the liquid temperature kept at 30 °C, the crystals were collected on a filter paper.

(a) The diffractive X-ray (X-ray diffraction pattern) of

the wet crystals obtained above was measured by powder X-ray diffractometry (diffractometer) using CuK α ray(radiation). The obtained powder X-ray diffraction pattern is shown in Fig. 1.

As is evident from the pattern of the figure, the wet crystals showed characteristic diffraction peaks at least 6.0°, 24.8°, 8.2° and 16.5°, and they were A-type crystals.

Further, (b) the wet crystals were placed in a vacuum dryer set at 50 °C, and dried until their water content was reduced to 5 % by weight. The dried crystals thus obtained were measured by powder X-ray diffractometer using CuK α Radiation (ray), indicating that the crystals were A-type crystals as well.

Further, as a result of IR spectrum (KBr) measurement, its values agreed with those described in W095/30689.

Reference Example 3: Production of C-type crystals

The dried A-type crystals with a water content of 5 % by weight described above were continued to be dried in the vacuum dryer until their water content was reduced to 0.8 % by weight.

The X-ray diffraction pattern of the dried crystals was measured by powder X-ray diffractometry (diffractometer) using CuK α ray. The thus obtained

powder X-ray diffraction pattern is shown in Fig. 2.

As is evident from the pattern of the figure, the dried crystals showed characteristic diffraction peaks at least at 7.1° , 19.8° , 17.3° , and 17.7° . As described above, the crystals are C-type crystals.

Experimental Example 1 (Dissolution rate of raw (original) powders each from NM C-type crystals and APM, and a mixture thereof)

A predetermined amount of the sample was introduced into 900 ml water (20°C) in a 1-L elution tester (the Japanese Pharmacopoeia, Paddle method, 100 rpm) and its dissolution time was measured (end point was visually confirmed).

Specifically, 1 g of sample taken from each mixture consisting of NM C-type crystal raw powder (average particle size of about $100\text{ }\mu\text{m}$) and APM raw powder (average particle size of about $15\text{ }\mu\text{m}$, IB-type bundled crystals) at the predetermined various ratios (APM content (% by weight)) shown in Table 1 below, was weighed, and then measured for its dissolution time. For comparison, 1.00 g, 0.90 g, 0.50 g, 0.10 g, 0.03 g, and 0.005 g samples were taken from said NM raw powder, and then their dissolution times were determined in the same manner as above. For the same purpose, 1.00 g, 0.97 g, 0.90 g, 0.50 g, and 0.10

g samples were taken from said APM raw powder, and then their dissolution times were determined in the same manner.

The dissolution time (min) (time needed for the dissolution) of each sample is shown in Table 1 below.

Table 1:

Dissolution times of NM C-type crystals, APM raw (original) powder, and mixture thereof

NM C-type crystals alone (original powder)		APM alone (original powder)	
Weight of NM C-type crystals	Dissolution time	Weight of APM	Dissolution time
1.00 g	62 min	0.10 g	10 min
0.90	60	0.50	20
0.50	55	0.90	27
0.10	40	0.97	29
0.03	30	1.00	30
0.005	4	-	-
Mixture (1 g)			
Content of APM original powder	Weight of APM	Weight of NM	Dissolution time
10 weight-%	0.10 g	0.90 g	25 min
50	0.50	0.50	15
90	0.90	0.10	8
97	0.97	0.03	18
99.5	0.995	0.005	25

As can be seen from this table, the dissolution rate (solubility) of the mixture thereof (the sweetener composition of the present invention) is always remarkably and significantly improved as compared with not only those of the NM C-type raw (original) crystals alone but also those of the APM alone.

The degrees of sweetness of NM and APM are

respectively about 10,000 and about 200 times that of sucrose, as described above. From this viewpoint, the dissolution time of 1 g mixture should be compared with the dissolution time of an amount of NM necessary to achieve the same degree of sweetness, but even in such comparison, there is the promoting action of APM on the dissolution of NM, as follows. That is, the sweetness of 1 g mixture containing 50 % APM raw (original) powder is equal to the sweetness of 0.51 g of NM alone, and the dissolution time of the former is 15 minutes, while the dissolution time of the latter is about 55 minutes, so there is a significant difference therebetween.

Experimental Example 2 (Dissolution rate of raw (original) powders each from NM A-type crystals and APM, and a mixture thereof)

The same experiment as that in Experimental Example 1 was conducted except that NM A-type crystal original powder (average particle size of 100 μm) was used in place of NM C-type crystal original powder.

The dissolution time (min) of each sample is shown in Table 2.

Table 2:

Dissolution times of NM A-type crystals, APM original powder, and mixture thereof

NM A-type crystal alone (original powder)		APM alone (original powder)	
Weight of NM A-type crystals	Dissolution time	Weight of APM	Dissolution time
1.00 g	42 min	0.10 g	10 min
0.90	40	0.50	20
0.50	35	0.90	27
0.10	16	0.97	29
0.03	10	1.00	30
0.005	-	-	-
Mixture (1 g)			
Content of APM original powder	Weight of APM	Weight of NM	Dissolution time
10 weight-%	0.10 g	0.90 g	35 min
50	0.50	0.50	25
90	0.90	0.10	23
97	0.97	0.03	29
99.5	0.995	0.005	30

As can be seen from this table, the dissolution rate of the mixture (the sweetener composition of the present invention) is improved remarkably and significantly as compared with NM A-type crystals original powder alone.

It can also be seen that the dissolution rate of the mixture at a range of the certain mixing ratios (50 to 97 % by weight of APM) is superior to that of APM powder alone (original powder).

In a similar comparison to that in Experimental Example 1, there is the promoting action of APM on the dissolution of NM, for example, as follows. That is, the sweetness of 1 g mixture containing 50 % APM original

powder is equal to the sweetness of 0.51 g of NM alone, and the dissolution time of the former is 25 minutes, while the dissolution time of the latter is about 35 minutes, so there is a significant difference therebetween.

Experimental Example 3 (Separate addition of NM original powder and APM original powder)

The same NM and APM as in Experimental Example 1 were used, and the dissolution time was determined in the same manner as that in Experimental Example 1.

That is, 0.5 g each of both of them was weighed (1.0 g in total) and introduced simultaneously without being previously mixed, into the elution tester (separate addition). The results are shown in Table 3 below. For reference, the dissolution time of 0.5 g NM original powder alone (Experimental Example 1) is also shown together in the table.

Table 3:

Dissolution time of NM and APM when separately added

NM C-type crystals alone (0.5 g)	Separate addition (1 g in total) (0.5 g NM C-type crystals/0.5 g APM original powder)
55 minutes	55 minutes

From this table, the improvement of NM dissolution rate (solubility) by APM is not observed when NM and APM are separately added without being previously mixed.

According to the present invention, Aspartame (APM) is mixed with Neotame (NM) whereby poor dissolution characteristics of NM can be significantly improved, and further, the dissolution rate of APM can also be improved depending on the mixing ratio.

BRIEF DESCRIPTION OF DRAWINGS

FIG. 1: A powder X-ray diffraction pattern of A-type crystals.

FIG. 2: A powder X-ray diffraction pattern of C-type crystals.

INDUSTRIAL APPLICABILITY

According to the present invention, Aspartame (APM) is mixed with Neotame (NM) whereby the poor dissolution characteristics (solubility) of NM can be significantly improved, and simultaneously a sweetener excellent in quality of sweetness can be easily obtained. Accordingly, the present invention is advantageous particularly for use in drinks where a sweetener is dissolved in industrial production, but the present invention is not limited thereto and can be used as an improved sweetener composition in any uses.

CLAIMS:

1. A sweetener composition comprising powdery N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and powdery Aspartame as active ingredients, wherein the ratio of Aspartame in the composition is in the range of 50 to 97 % by weight.

2. The sweetener composition according to claim 1, wherein said powdery N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester is C-type crystal.

3. The sweetener composition of claim 1 or 2, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester is a dry powder.

4. The sweetener composition of any one of claims 1 to 3, wherein said aspartame is a dry powder.

5. The sweetener composition of claim 1, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises a C-type crystal which exhibits CuK α (2 θ) X-ray diffraction peaks of at least 7.1°, 19.8°, 17.3°, and 17.7°.

6. The sweetener composition of claim 1, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises a C-type crystal having a water content of less than 3% by weight.

7. The sweetener composition of claim 1, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises an A-type crystal.

8. The sweetener composition of claim 1, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises an A-type crystal having a water content in the range of 3 to 6% by weight.

9. The sweetener composition of claim 1, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises an A-type crystal which exhibits CuK α (2 θ) X-ray diffraction peaks of at least 6.0°, 24.8°, 8.2°, and 16.5°.

10. The sweetener composition of claim 1, further comprising at least one ingredient selected from the group consisting of diluents, thinners, excipients, sugar alcohols, oligosaccharides, food fibers, dietary fibers, synthetic high-potency sweeteners, Acesulfame K, Alitame, saccharin, low-potency sweeteners, sucrose, glucose and mixtures thereof.

11. A drink composition, comprising:

(A) a mixture, comprising

(a) N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester;

and

(b) aspartame;

and

(B) a potable liquid, wherein said aspartame is present in said mixture in an amount of 50 to 97% by weight based on the total amount of said aspartame and said N-[N-

(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester.

12. A method for preparing a sweetener composition, comprising:

(1) drying A-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester to obtain C-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester; and

(2) mixing said C-type crystals of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, to obtain said sweetener composition, wherein said aspartame is present in said sweetener composition in an amount of 50 to 97% by weight based on the total weight of said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

13. A method for producing a sweetener, comprising:

mixing N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, to obtain said sweetener composition,

wherein said aspartame is present in said sweetener composition in an amount of 50 to 97% by weight based on the total weight of said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

14. The method of claim 13, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises a C-type crystal having a water content of less than 3% by weight.

15. A method for improving the dissolution rate of N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester, comprising:

mixing said N-[N-(3,3 -dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester with aspartame, prior to dissolving said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester,

wherein said aspartame is mixed with said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester in an amount of 50 to 97% by weight based on the total weight of said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester and said aspartame.

16. The method of claim 15, wherein said N-[N-(3,3-dimethylbutyl)-L- α -aspartyl]-L-phenylalanine 1-methyl ester comprises a C-type crystal having a water content of less than 3% by weight.

FIG. 1

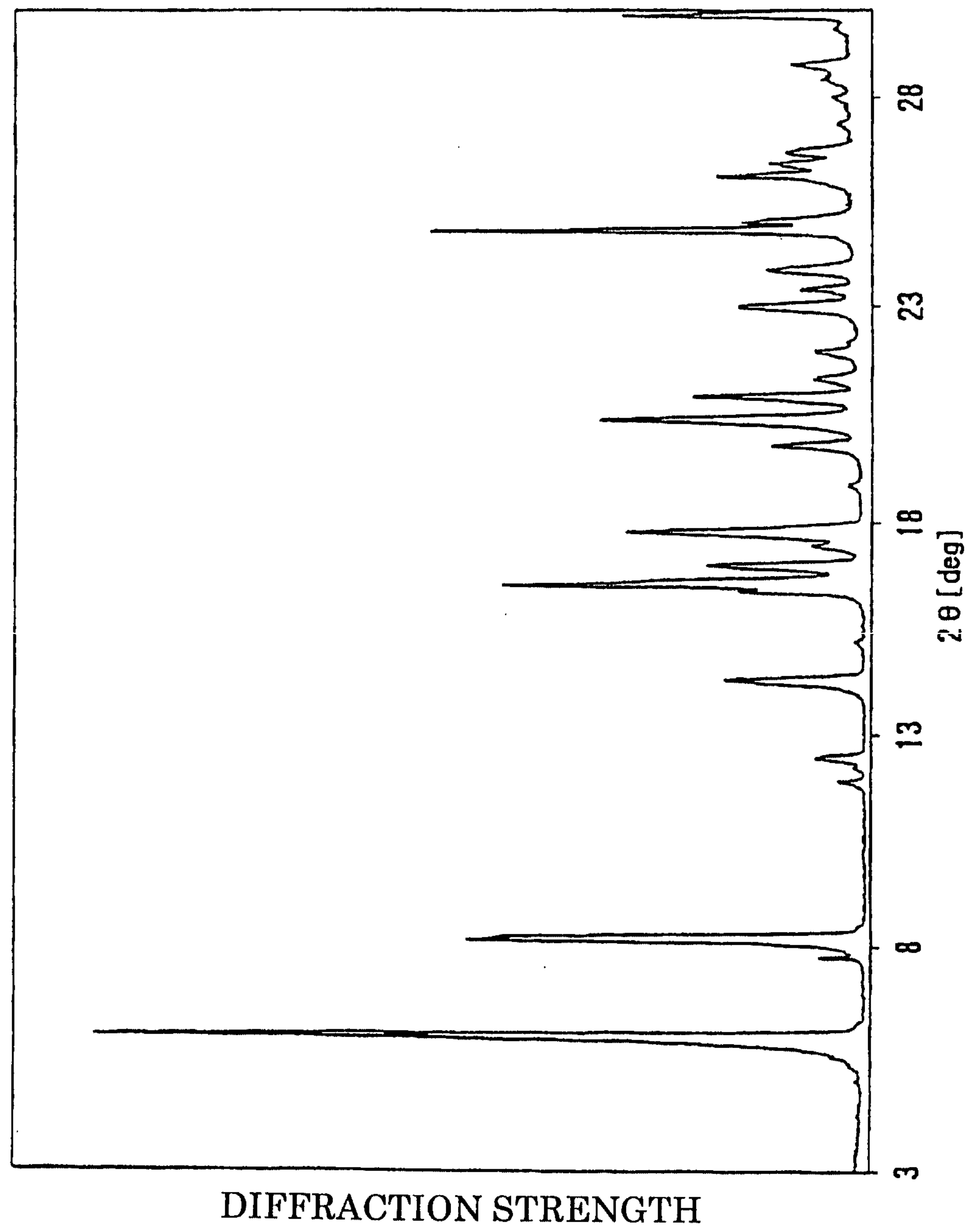


FIG. 2

