



(43) International Publication Date
25 April 2013 (25.04.2013)

(10) International Publication Number
WO 2013/058871 A1

(51) International Patent Classification:
A23L 1/236 (2006.01)

(21) International Application Number:
PCT/US2012/052665

(22) International Filing Date:
28 August 2012 (28.08.2012)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
61/548,818 19 October 2011 (19.10.2011) US
61/580,274 26 December 2011 (26.12.2011) US
13/567,707 6 August 2012 (06.08.2012) US

(71) Applicant (for all designated States except US): **PURE-CIRCLE USA INC.** [US/US]; 915 Harger Road, Suite 250, Oak Brook, IL 60523-1492 (US).

(72) Inventor; and

(75) Inventor/Applicant (for US only): **MARKOSYAN, Avetik** [AM/AM]; 10-54 Babajanyan Street, Yerevan, 375064 (AM).

(74) Agents: **CHAMPLIN, Aleya, R.** et al.; Briggs and Morgan, P.A., 2200 IDS Center, 80 South Eighth Street, Minneapolis, MN 55402 (US).

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) Title: GLUCOSYL STEVIA COMPOSITION

(57) Abstract: Glucosyl stevia compositions are prepared from steviol glycosides of *Stevia rebaudiana* Bertoni. The glucosylation was performed by cyclodextrin glucanotransferase using the starch as source of glucose residues. The compositions were purified to >95% content of total steviol glycosides. The compositions can be used as sweetness enhancers, flavor enhancers and sweeteners in foods, beverages, cosmetics and pharmaceuticals.



WO 2013/058871 A1

GLUCOSYL STEVIA COMPOSITION

Field Of The Invention

The invention relates to a process for producing a highly purified food ingredient
5 from the extract of the *Stevia rebaudiana* Bertoni plant and its use in various food products and beverages.

Description Of The Related Art

Nowadays sugar alternatives are receiving increasing attention due to awareness of many diseases in conjunction with consumption of high-sugar foods and beverages.
10 However many artificial sweeteners such as dulcin, sodium cyclamate and saccharin were banned or restricted in some countries due to concerns on their safety. Therefore non-caloric sweeteners of natural origin are becoming increasingly popular. The sweet herb *Stevia rebaudiana* Bertoni, produces a number of diterpene glycosides which feature high intensity sweetness and sensory properties superior to those of many other high potency
15 sweeteners.

The above-mentioned sweet glycosides, have a common aglycon, steviol, and differ by the number and type of carbohydrate residues at the C13 and C19 positions. The leaves of Stevia are able to accumulate up to 10-20% (on dry weight basis) steviol glycosides. The major glycosides found in Stevia leaves are Rebaudioside A (2-10%),
20 Stevioside (2-10%), and Rebaudioside C (1-2%). Other glycosides such as Rebaudioside B, D, E, and F, Steviolbioside and Rubusoside are found at much lower levels (approx. 0-0.2%).

Two major glycosides - Stevioside and Rebaudioside A, were extensively studied and characterized in terms of their suitability as commercial high intensity sweeteners.
25 Stability studies in carbonated beverages confirmed their heat and pH stability (Chang S.S., Cook, J.M. (1983) Stability studies of stevioside and Rebaudioside A in carbonated beverages. *J. Agric. Food Chem.* 31: 409-412.)

Steviol glycosides differ from each other not only by molecular structure, but also by their taste properties. Usually stevioside is found to be 110-270 times sweeter than
30 sucrose, Rebaudioside A between 150 and 320 times, and Rebaudioside C between 40-60

times sweeter than sucrose. Dulcoside A is 30 times sweeter than sucrose. Rebaudioside A has the least astringent, the least bitter, and the least persistent aftertaste thus possessing the most favorable sensory attributes in major steviol glycosides (Tanaka O. (1987) Improvement of taste of natural sweeteners. *Pure Appl. Chem.* 69:675-683; Phillips K.C. (1989) Stevia: steps in developing a new sweetener. In: Grenby T.H. ed. *Developments in sweeteners*, vol. 3. Elsevier Applied Science, London. 1-43.)

Methods for the extraction and purification of sweet glycosides from the *Stevia rebaudiana* plant using water or organic solvents are described in, for example, U.S. Patent Numbers 4,361,697; 4,082,858; 4,892,938; 5,972,120; 5,962,678; 7,838,044 and 7,862,845.

However, even in a highly purified state, steviol glycosides still possess undesirable taste attributes such as bitterness, sweet aftertaste, licorice flavor, etc. One of the main obstacles for the successful commercialization of stevia sweeteners are these undesirable taste attributes. It was shown that these flavor notes become more prominent as the concentration of steviol glycosides increases (Prakash I., DuBois G.E., Clos J.F., Wilkens K.L., Fosdick L.E. (2008) Development of rebiana, a natural, non-caloric sweetener. *Food Chem. Toxicol.*, 46, S75–S82.)

Some of these undesirable properties can be reduced or eliminated by subjecting steviol glycosides to the reaction of intermolecular transglycosylation, when new carbohydrate residues are attached to initial molecule at C13 and C19 positions. Depending on the number of carbohydrate residues in these positions the quality and potency of the compounds taste will vary.

Pullulanase, isomaltase (Lobov S.V., Jasai R., Ohtani K., Tanaka O. Yamasaki K. (1991) Enzymatic production of sweet stevioside derivatives: transglycosylation by glucosidases. *Agric. Biol. Chem.* 55: 2959-2965), β -galactosidase (Kitahata S., Ishikawa S., Miyata T., Tanaka O. (1989) Production of rubusoside derivatives by transglycosylation of various β -galactosidase. *Agric. Biol. Chem.* 53: 2923-2928), and dextran saccharase (Yamamoto K., Yoshikawa K., Okada S. (1994) Effective production of glucosyl-stevioside by α -1,6-transglucosylation of dextran dextranase. *Biosci. Biotech. Biochem.* 58: 1657-1661) have been used as transglycosylating enzymes, together with pullulan, maltose, lactose, and partially hydrolyzed starch, respectively, as donors of glycosidic residues.

The transglucosylation of steviol glycosides was also performed by action of cyclodextrin glucanotransferases (CGTase) produced by *Bacillus stearotheophilus* (U.S. Patent Numbers 4,219,571, and 7,807,206) as a result α -1,4-glucosyl derivatives were formed with degree of polymerization up to 10.

5 It has to be noted also that many glucosyl stevia products contain up to 20% residual dextrans and impurities, such as various polyphenolic, flavonoid compounds and their glucosyl derivatives, etc. These admixtures do not possess significant functional properties, reduce the content of steviol glycosides in the product, and some of them affect the taste profile of final preparation.

10 The removal of these impurities using polymeric adsorbent resins usually yields products with total steviol glycosides' content of up to 90%, which means that ordinary adsorption – desorption technique can achieve only partial increase of total steviol glycosides' content. The remaining admixtures still affect the final product sensory characteristics limiting their usage in food applications.

15 Therefore it is necessary to develop highly purified glucosyl stevia products with lowest content of admixtures, which will provide the best combination of sweetness potency and flavor profile.

SUMMARY OF THE INVENTION

The present invention is aimed to overcome the disadvantages of existing Stevia sweeteners. The invention describes a process for producing a high purity food ingredient
5 from the extract of the *Stevia rebaudiana* Bertoni plant and use thereof in various food products and beverages as a sweetness and flavor modifier.

The invention, in part, pertains to an ingredient comprising glucosylated derivatives of steviol glycosides of *Stevia rebaudiana* Bertoni plant. The steviol glycosides are selected from the group consisting of stevioside, Rebaudioside A,
10 Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside E, Rebaudioside F, dulcoside A, steviolbioside, rubusoside, as well as other steviol glycosides found in *Stevia rebaudiana* Bertoni plant and mixtures thereof.

The invention, in part, pertains to a process for producing an ingredient containing glucosylated forms of stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C,
15 Rebaudioside D, Rebaudioside E, Rebaudioside F, dulcoside A, steviolbioside, rubusoside, as well as other steviol glycosides found in *Stevia rebaudiana* Bertoni plant. The process can be an enzymatic transglucosylation process using CGTases produced by cultures of *Bacillus stearothermophilus*. The process can also have a step of post-transglucosylation enzymatic treatment using various glucosidases. The process can also have the steps of
20 decolorizing, desalting and removing dextrans and various impurities. The decolorizing can be performed using activated carbon. The desalting can be performed by passing through ion exchange resins and/or membrane filters. Removing the dextrans and impurities can be performed by passing through macroporous polymeric resin.

In the invention, Stevia extract commercialized by PureCircle (JiangXi) Co., Ltd.
25 (China), containing stevioside (28-30%), Rebaudioside A (50-55%), Rebaudioside C (9-12%), Rebaudioside F (1-3%) and other glycosides amounting to total steviol glycosides' content of at least 95%, was used as a starting material. Alternatively stevia extracts with different ratio of steviol glycosides as well as highly purified steviol glycosides such as Rebaudioside A, stevioside, Rebaudioside D, rubusoside etc, may be used as starting
30 materials.

The starting material was subjected to the enzymatic transglucosylation by action of cyclodextrin glycosyltransferase (CGTase) in the presence of starch as a glucose donor.

As a result α -1,4-glucosyl derivatives of initial steviol glycoside were formed. Then the reaction mixture was subjected to treatment with α -amylase to reduce the number of impurities capable of adsorbing on macroporous adsorbent resin in further processing steps.

5 The impurities from obtained reaction mixture were removed by Amberlite XAD7 HP resin, and then purified reaction mixture was decolorized, deionized, concentrated and spray dried.

 The obtained products were applied in various foods and beverages as sweeteners, sweetener enhancers and flavor modifiers, including ice cream, cookies, bread, fruit juices,
10 milk products, baked goods and confectionary products.

 It is to be understood that both the foregoing general description and the following detailed description are exemplary and explanatory and are intended to provide further explanation of the invention as claimed.

BRIEF DESCRIPTION OF THE DRAWINGS

15 None.

DETAILED DESCRIPTION OF THE INVENTION

 Advantages of the present invention will become more apparent from the detailed
20 description given hereinafter. However, it should be understood that the detailed description and specific examples, while indicating preferred embodiments of the invention, are given by way of illustration only, since various changes and modifications within the spirit and scope of the invention will become apparent to those skilled in the art from this detailed description.

25 Stevia extract commercialized by PureCircle (JiangXi) Co., Ltd. (China), containing stevioside (28-30%), Rebaudioside A (50-55%), Rebaudioside C (9-12%), Rebaudioside F (1-3%) and other glycosides (hereinafter collectively, "steviol glycosides") amounting to total steviol glycosides content of at least 95%, was used as a starting material. Alternatively stevia extracts with different ratio of steviol glycosides as
30 well as highly purified steviol glycosides such as Rebaudioside A, stevioside, Rebaudioside D, rubusoside etc, may be used as starting materials.

The HPLC analysis of the raw materials and products was performed on Agilent Technologies 1200 Series (USA) liquid chromatograph, equipped with Zorbax-NH₂ (4.6X250mm) column. The mobile phase was acetonitrile-water gradient from 80:20, v/v (0-2 min) to 50:50, v/v (2-70 min). A diode array detector set at 210 nm was used as the
5 detector.

The total steviol glycosides content was determined according to “ α -Glucosyltransferase Treated Stevia”, Japan's Specifications and Standards for Food Additives, 8th edition, 2009. p 257-258.

The transglucosylation was accomplished by cyclomaltodextrin
10 glucanotransferases (CGTases; EC 2.4.1.19) produced by *Bacillus stearothermophilus* St-88 (PureCircle Sdn Bhd Collection of Industrial Microorganisms - Malaysia). However, any other CGTase or enzyme possessing intermolecular transglucosylation activity may be applied as well. The enzyme can be in a form of cell-free culture broth, concentrated liquid cell-free culture broth, spray dried or freeze dried cell-free culture broth, or high purity
15 protein. Free and immobilized enzyme preparations can be used.

The activity of CGTase preparations was determined according to the procedure described in Hale W.S., Rawlins L.C. (1951) Amylase of *Bacillus macerans*. Cereal Chem. 28, 49-58.

Starches of different origin may be used as donors of glucosyl units such as,
20 derived from wheat, corn, potato, tapioca, and sago.

Starch was subjected to partial hydrolysis (liquefaction) prior to the transglycosylation reaction. The dextrose equivalent of the partially hydrolyzed starch can be in the range of about 10-25, preferably about 12-16. Any enzyme capable of starch hydrolysis may be used for liquefaction, such as α -amylases, β -amylases etc. In one
25 embodiment, CGTase and α -amylase mixtures as liquefying enzymes are preferred.

α -Amylase activity is expressed in Kilo Novo α -amylase Units (KNU). One KNU is the amount of α -amylase which, under standard conditions (pH 7.1; 37°C), dextrinizes 5.26 g starch dry substance per hour.

The liquefaction mixture contains about 0.001-0.2 KNU, preferably about 0.05-0.1
30 KNU of α -amylase per one unit of CGTase.

The use of α -amylase in liquefaction allows achieving higher throughputs in further activated carbon filtration. When the CGTase is used as the only liquefying enzyme

the filtration rate is approximately 10-15 L/hr per 1m² of filter surface. In case of liquefaction enzyme mixture (comprising α -amylase and CGTase) the filtration rate is twice as fast – approximately 20-30 L/hr per 1m² of filter surface.

The ratio of starch and CGTase in the liquefaction mixture is about 0.1-0.5 units per one gram of starch, preferably about 0.2-0.4 units per gram.

The concentration of starch in liquefaction mixture is about 15-40% (wt/wt), preferably about 20-30%.

The liquefaction is conducted at about 70-90°C during about 0.5-5 hours, preferably about 1-2 hours.

After liquefaction, the reaction mixture is subjected to thermal inactivation of α -amylase at low pH conditions. The preferred pH range for inactivation is about pH 2.5 to pH 3.0 and preferred temperature is about 95-105°C. The duration of thermal inactivation is about 5-10 minutes.

After the inactivation, the pH of the reaction mixture is adjusted to about pH 5.5-6.5 and the steviol glycosides are added to the mixture and dissolved. The preferred ratio of steviol glycosides to starch (kg of steviol glycosides per 1 kg of starch) is about 0.5-1.5, preferably about 0.8-1.2.

A second portion of CGTase preparation is added and the transglucosylation reaction is conducted at about 65°C for about 24-48 hours. The amount of the second portion of CGTase is about 0.2-4 units of CGTase per gram of solids, preferably about 0.5-1.2 units per gram of solids.

Upon completion of transglucosylation reaction, the reaction was stopped by heating at about 95°C for about 15 minutes to inactivate the CGTase, and the solution was treated a second portion of α -amylase of about 0.01-0.2 KNU, preferably about 0.05-0.1 KNU per gram of solids was added and the reaction was continued for about 12-16 hours at about 55-95°C, preferably about 65°C. α -Amylase derived from *Bacillus licheniformis* St-3501 (PureCircle Sdn Bhd Collection of Industrial Microorganisms - Malaysia) was used in this stage. However α -amylases and other glucosidases derived from any other source may be used as well.

Subsequently the reaction mixture was subjected to thermal inactivation of α -amylase at low pH conditions. The preferred pH range for inactivation is about pH 2.5 to pH 3.0 and preferred temperature is about 95-105°C. The duration of thermal

inactivation is about 5-10 minutes. Then the solution was treated with activated carbon, to obtain decolorized reaction mixture. The amount of activated carbon was about 0.02-0.4 grams per gram of solids, preferably about 0.05-0.2 grams per gram of solids.

5 The decolorized reaction mixture was desalted by passing through ion exchange resins, such as Amberlite FPC23 (H^+ type) and Amberlite FPA51 (OH^- type). Other appropriate decolorizing and desalting methods, such as membrane filtration, or other methods known in the art can be used.

10 The desalted reaction mixture was further concentrated by vacuum evaporator and dried by means of a spray dryer. Other appropriate concentrating and drying methods, such as membrane filtration, freeze drying, or other methods known to art can be used. The resulting product contains non-modified glycosides, α -1,4-glucosyl derivatives and impurities (Sample 1).

15 In order to prepare a product with higher content of total sweet glycosides (the sum of glycosylated and non-glycosylated glycosides), the impurities were removed using Amberlite XAD7 HP prior to the desalting treatment. The steviol glycosides and their glucosylated derivatives were adsorbed on the resin and subsequently eluted by aqueous ethanol. The resulted aqueous ethanol eluate, containing glucosyl steviol glycosides, was subsequently decolorized and desalted as described above and the glycosides solution, after the evaporation of eluting solvent, was powdered by spray drying. The resulting
20 highly purified glucosyl stevia product contains non-modified glycosides, and α -1,4-glucosyl derivatives (Sample 2).

Using a similar process as for Sample 2, with exclusion of the post-transglucosylation α -amylase treatment stage, another high purity glucosyl stevia product, containing non-modified glycosides and α -1,4-glucosyl-derivatives, was prepared (Sample
25 3).

The composition of the samples is summarized in Table 1.

Table 1
Composition of glucosyl steviol glycosides samples

Compounds	Content, %		
	Sample 1	Sample 2	Sample 3
Stevioside	1.7	2.1	1.9
Rebaudioside C	0.9	1.1	1.0
Rebaudioside A	3.9	4.7	4.4
Monoglucosyl-stevioside (StevG1)	8.9	10.8	10.1
Monoglucosyl-Rebaudioside A (RebAG1)	11.8	14.3	13.2
Diglucosyl-stevioside (StevG2)	7.6	9.2	8.5
Diglucosyl-Rebaudioside A (RebAG2)	9.9	12.1	11.1
Triglucosyl-stevioside (StevG3)	6.1	7.3	6.7
Triglucosyl-Rebaudioside A (RebAG3)	7.2	8.5	7.9
Tetraglucosyl-stevioside (StevG4)	3.3	3.9	3.7
Tetraglucosyl-Rebaudioside A (RebAG4)	5.2	6.2	5.8
Higher glucosylated derivatives	13.9	16.9	15.6
Total content of glycosides	80.4	97.1	89.9

The sensory assessment of samples was carried using aqueous solutions, with 20
5 panelists. Based on overall acceptance the most desirable and most undesirable samples
were chosen. The results are shown in Table 2.

Table 2
Sensory assessment of samples in water system

Judgment	Sample 1	Sample 2	Sample 3
Most desirable	2	13	5
Most undesirable	13	0	7
Sweetness power	120	160	140
Comments	Sweet, slightly bitter, astringent, slight lingering aftertaste, sweetness onset is slow	Sweet, light, soft, round, pleasant, similar to sucrose, no lingering aftertaste, sweetness onset is rapid	Sweet, slightly bitter, astringent, no lingering aftertaste, sweetness onset is moderate

As apparent from the results in Table 2, the sweetness quality of the Sample 2 was
10 rated as most superior. Overall the samples with higher total steviol glycoside content
possessed better taste profile.

Sample 2 had the highest sweetness power (160 times sweeter compared to a 5% sucrose solution).

The compositions of this invention can be used as sweetness enhancers, flavor enhancers and sweeteners in various food and beverage products. Non-limiting examples of food and beverage products include carbonated soft drinks, ready to drink beverages, energy drinks, isotonic drinks, low-calorie drinks, zero-calorie drinks, sports drinks, teas, fruit and vegetable juices, juice drinks, dairy drinks, yoghurt drinks, alcohol beverages, powdered beverages, bakery products, cookies, biscuits, baking mixes, cereals, confectioneries, candies, toffees, chewing gum, dairy products, flavored milk, yoghurts, flavored yoghurts, cultured milk, soy sauce and other soy base products, salad dressings, mayonnaise, vinegar, frozen-desserts, meat products, fish-meat products, bottled and canned foods, tabletop sweeteners, fruits and vegetables.

Additionally the compositions can be used in drug or pharmaceutical preparations and cosmetics, including but not limited to toothpaste, mouthwash, cough syrup, chewable tablets, lozenges, vitamin preparations, and the like.

The compositions can be used "as-is" or in combination with other sweeteners, flavors and food ingredients.

Non-limiting examples of sweeteners include steviol glycosides, stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside E, Rebaudioside F, dulcoside A, steviolbioside, rubusoside, as well as other steviol glycosides found in *Stevia rebaudiana* Bertoni plant and mixtures thereof, stevia extract, Luo Han Guo extract, mogrosides, high-fructose corn syrup, corn syrup, invert sugar, fructooligosaccharides, inulin, inulooligosaccharides, coupling sugar, maltooligosaccharides, maltodextrins, corn syrup solids, glucose, maltose, sucrose, lactose, aspartame, saccharin, sucralose, sugar alcohols.

Non-limiting examples of flavors include lemon, orange, fruity, banana, grape, pear, pineapple, bitter almond, cola, cinnamon, sugar, cotton candy, vanilla flavors.

Non-limiting examples of other food ingredients include flavors, acidulants, organic and amino acids, coloring agents, bulking agents, modified starches, gums, texturizers, preservatives, antioxidants, emulsifiers, stabilisers, thickeners, gelling agents.

The following examples illustrate various embodiments of the invention. It will be understood that the invention is not limited to the materials, proportions, conditions and procedures set forth in the examples, which are only illustrative.

EXAMPLE 1

5 Preparation of CGTase

A strain of *Bacillus stearothermophilus* St-88 was inoculated in 2,000 liters of sterilized culture medium containing 1.0% starch, 0.25% corn extract, 0.5% (NH₄)₂SO₄, and 0.2% CaCO₃ (pH 7.0–7.5) at 56°C for 24 hrs with continuous aeration (2,000 L/min) and agitation (150rpm). The obtained culture broth was filtered using Kerasep 0.1 μm
10 ceramic membrane (Novasep, France) to separate the cells. The cell-free permeate was further concentrated 2-fold on Persep 10kDa ultrafilters (Orelis, France). The activity of the enzyme was determined according to Hale, Rawlins (1951). A crude enzyme preparation with activity of about 2 unit/mL was obtained.

EXAMPLE 2

15 Preparation of α-amylase

A strain of *Bacillus licheniformis* St-3501 was inoculated in 400 liters of sterilized culture medium containing 1.0% starch, 1.0% corn extract, 0.5% NaCl, 0.1% CaCO₃, and 0.002% MnSO₄ (pH 7.2–7.3) at 56°C for 24 hrs with continuous aeration (400 L/min) and agitation (250rpm). The obtained culture broth was filtered using Kerasep 0.1 μm
20 membrane (Novasep, France) to separate the cells. The cell-free permeate was further concentrated 100-fold on Persep 10kDa ultrafilters (Orelis, France). A crude enzyme preparation with activity of about 100 KNU/mL was obtained.

EXAMPLE 3

25 Preparation of glucosyl stevia composition

100 g of tapioca starch was suspended in 300 mL of water (pH 6.5). 2 KNU of α-amylase obtained according to EXAMPLE 2 and 30 units of CGTase obtained according to EXAMPLE 1 were added, and the liquefaction of starch was carried out at 80°C for about one hour to dextrose equivalent about 15. The pH of reaction mixture was adjusted
30 to pH 2.8 by hydrochloric acid and the mixture was boiled at 100°C during 5 minutes to inactivate the enzymes. After cooling to 65°C, the pH was adjusted to pH 6.0 with sodium hydroxide solution. 100 g stevia extract produced by PureCircle (JiangXi) Co., Ltd.

(China), containing stevioside 29.2%, Rebaudioside A 54.3%, Rebaudioside C 9.0%, Rebaudioside F (1.7%) and other glycosides amounting to total steviol glycosides content of about 96.4% was added to liquefied starch and stirred until a homogeneous solution was obtained. 200 units of CGTase was added to the solution and the mixture was held at a temperature of 65°C for 24 hours under continuous agitation. The obtained reaction mixture was heated at 95°C for 15 minutes to inactivate the enzyme, and 14 KNU of α -amylase obtained according to EXAMPLE 2 was added. The reaction was continued for another 12 hours at 65°C. The pH of reaction mixture was adjusted to pH 2.8 by hydrochloric acid and the mixture was boiled at 100°C during 5 minutes to inactivate the enzyme. After cooling to 65°C, the pH was adjusted to pH 6.0 with sodium hydroxide solution. 20 grams of activated carbon was added and the mixture was heated to 75°C and held for 30 minutes. The mixture was filtered and the filtrate was diluted with water to 5% solids content and passed through columns packed with Amberlite FPC23 (H⁺) and Amberlite FPA51 (OH⁻) ion exchange resins. The desalted solution was concentrated at 60°C under vacuum, and dried into a powder form using laboratory spray dryer. 190 grams of product was obtained (Sample 1).

EXAMPLE 4

Preparation of highly purified glucosyl stevia composition

100 g of tapioca starch was suspended in 300 mL of water (pH 6.5). 2 KNU of α -amylase obtained according to EXAMPLE 2 and 30 units of CGTase obtained according to EXAMPLE 1 were added, and the liquefaction of starch was carried out at 80°C for about one hour to dextrose equivalent about 15. The pH of reaction mixture was adjusted to pH 2.8 by hydrochloric acid and the mixture was boiled at 100°C during 5 minutes to inactivate the enzymes. After cooling to 65°C, the pH was adjusted to pH 6.0 with sodium hydroxide solution. 100 g stevia extract produced by PureCircle (JiangXi) Co., Ltd. (China), containing stevioside 29.2%, Rebaudioside A 54.3%, Rebaudioside C 9.0%, Rebaudioside F (1.7%) and other glycosides amounting to total steviol glycosides content of about 96.4% was added to liquefied starch and stirred until a homogeneous solution was obtained. 200 units of CGTase was added to the solution and the mixture was held at a temperature of 65°C for 24 hours under continuous agitation. The obtained reaction mixture was heated at 95°C for 15 minutes to inactivate the enzyme, and 14 KNU of α -amylase obtained according to EXAMPLE 2 was added. The reaction was continued for

another 12 hours at 65°C. The pH of reaction mixture was adjusted to pH 2.8 by hydrochloric acid and the mixture was boiled at 100°C during 5 minutes to inactivate the enzyme. After cooling to 65°C, the pH was adjusted to pH 6.0 with sodium hydroxide solution. 20 grams of activated carbon was added and the mixture was heated to 75°C and
5 held for 30 minutes. The mixture was filtered and the filtrate was diluted with water to 5% solids content and passed through columns each packed with 4000 mL Amberlite XAD 7HP macroporous adsorbent resin. The columns were washed with 5 volumes of water and 2 volumes of 20% (v/v) ethanol. The adsorbed glycosides were eluted with 50% ethanol. Obtained eluate was passed through columns packed with Amberlite FPC23 (H⁺) and
10 Amberlite FPA51 (OH⁻) ion exchange resins. The ethanol was evaporated and the desalted and decolorized water solution was concentrated at 60°C under vacuum, then dried into a powder form using laboratory spray dryer. 149 grams of product was obtained (Sample 2).

EXAMPLE 5

Preparation of purified glucosyl stevia composition

15 100 g of tapioca starch was suspended in 300 mL of water (pH 6.5). 2 KNU of α -amylase obtained according to EXAMPLE 2 and 30 units of CGTase obtained according to EXAMPLE 1 were added, and the liquefaction of starch was carried out at 80°C for about one hour to dextrose equivalent about 15. The pH of reaction mixture was adjusted to pH 2.8 by hydrochloric acid and the mixture was boiled at 100°C during 5 minutes to
20 inactivate the enzymes. After cooling to 65°C, the pH was adjusted to pH 6.0 with sodium hydroxide solution. 100 g stevia extract produced by PureCircle (JiangXi) Co., Ltd. (China), containing stevioside 29.2%, Rebaudioside A 54.3%, Rebaudioside C 9.0%, Rebaudioside F (1.7%) and other glycosides amounting to total steviol glycosides content of about 96.4% was added to liquefied starch and stirred until a homogeneous solution
25 was obtained. 200 units of CGTase was added to the solution and the mixture was held at a temperature of 65°C for 24 hours under continuous agitation. The obtained reaction mixture was heated at 95°C for 15 minutes to inactivate the enzyme. 20 grams of activated carbon was added and the mixture was heated to 75°C and held for 30 minutes. The mixture was filtered and the filtrate was diluted with water to 5% solids content and
30 passed through columns each packed with 4000 mL Amberlite XAD 7HP macroporous adsorbent resin. The columns were washed with 5 volumes of water and 2 volumes of 20% (v/v) ethanol. The adsorbed glycosides were eluted with 50% ethanol. Obtained

eluate was passed through columns packed with Amberlite FPC23 (H⁺) and Amberlite FPA51 (OH⁻) ion exchange resins. The ethanol was evaporated and the desalted and decolorized water solution was concentrated at 60°C under vacuum, then dried into a powder form using laboratory spray dryer. 166 grams of product was obtained (Sample 3).

5 EXAMPLE 6

Low-calorie orange juice drink

Orange concentrate (35%), citric acid (0.35%), ascorbic acid (0.05%), orange red color (0.01%), orange flavor (0.20%), Rebaudioside A (0.003%) and different glucosyl stevia compositions (0.03%) were blended and dissolved completely in water (up to 10 100%) and pasteurized. Glucosyl stevia compositions were represented by Samples 1, 2, and 3, obtained according to EXAMPLES 3, 4, and 5, respectively.

The sensory evaluations of the samples are summarized in Table 3. The data show that the best results can be obtained by using the highly purified glucosyl stevia composition (Sample 2). Particularly the drinks prepared with Sample 2 exhibited a 15 rounded and complete flavor profile and mouthfeel.

Table 3
Evaluation of orange juice drink samples

Sample	Comments		
	Flavor	Aftertaste	Mouthfeel
No. 1	Sweet, licorice notes	Slight bitterness and aftertaste	Not acceptable
No. 2	High quality sweetness, pleasant taste similar to sucrose, rounded and balanced flavor	Clean, no bitterness and no aftertaste	Full
No. 3	High quality sweetness, pleasant taste almost similar to sucrose, rounded and balanced flavor	Clean, almost no bitterness, no aftertaste	Somewhat acceptable

The same method can be used to prepare juices and juice drinks from other fruits, 20 such as apples, lemons, apricots, cherries, pineapples, mangoes, etc.

EXAMPLE 7

Low-calorie carbonated beverage

A carbonated beverage according to formula presented below was prepared.

Ingredients	Quantity, %
Sucrose	5.5
Cola flavor	0.340
ortho-Phosphoric acid	0.100
Sodium citrate	0.310
Sodium benzoate	0.018
Citric acid	0.018
Rebaudioside A	0.003
Glucosyl stevia composition	0.05
Carbonated water	to 100

The sensory properties were evaluated by 20 panelists. The results are summarized in Table 4.

Table 4
5 Evaluation of low-calorie carbonated beverage samples

Taste attribute	Number of panelists detected the attribute		
	Sample No. 1	Sample No. 2	Sample No. 3
Bitter taste	17	0	5
Astringent taste	16	0	7
Aftertaste	18	0	4
Comments			
Quality of sweet taste	Bitter aftertaste (16 of 20)	Clean (20 of 20)	Clean (11 of 20)
Overall evaluation	Satisfactory (1 of 20)	Satisfactory (20 of 20)	Satisfactory (9 of 20)

The above results show that the beverage prepared using Samples 2 possessed the best organoleptic characteristics.

EXAMPLE 8

10 Diet cookies

Flour (50.0%), margarine (30.0%) fructose (10.0%), maltitol (8.0%), whole milk (1.0%), salt (0.2%), baking powder (0.15%), vanillin (0.1%) and different glucosyl stevia compositions (0.03%) were kneaded well in dough-mixing machine. The obtained dough was molded and baked in oven at 200°C for 15 minutes. Glucosyl stevia compositions were by represented by Samples 1, 2, and 3, obtained according to EXAMPLES 3, 4, and 5, respectively.

The sensory properties were evaluated by 20 panelists. The best results were obtained in samples prepared by highly purified glucosyl stevia composition (Sample 2). The panelists noted rounded and complete flavor profile and mouthfeel in cookies prepared with Sample 2.

EXAMPLE 9

Yoghurt

Different glucosyl stevia compositions (0.03%) and sucrose (4%) were dissolved in low fat milk. Glucosyl stevia compositions were by represented by Samples 1, 2, and 3, 5 obtained according to EXAMPLES 3, 4, and 5, respectively. After pasteurizing at 82°C for 20 minutes, the milk was cooled to 37°C. A starter culture (3%) was added and the mixture was incubated at 37°C for 6 hours then at 5°C for 12 hours.

The sensory properties were evaluated by 20 panelists. The best results were obtained in samples prepared by highly purified glucosyl stevia composition (Sample 2). 10 The panelists noted rounded and complete flavor profile and mouthfeel in sample prepared with Sample 2.

It is to be understood that the foregoing descriptions and specific embodiments shown herein are merely illustrative of the best mode of the invention and the principles thereof, and that modifications and additions may be easily made by those skilled in the art 15 without departing for the spirit and scope of the invention, which is therefore understood to be limited only by the scope of the appended claims.

CLAIMS

We claim:

1. A process for producing a highly purified glucosyl stevia composition, comprising the steps of:

- adding starch into water to form a starch suspension;
- adding a mixture of α -amylase and CGTase into the starch suspension and incubating for about 0.5 to 2 hours at about 75-80°C, resulting in a liquefied starch suspension;
- inactivating the α -amylase by low pH heat treatment;
- cooling the liquefied starch suspension and adjusting the pH to about 5.5 to 7.0;
- adding steviol glycosides into the liquefied starch suspension, resulting in a reaction mixture;
- adding a second batch of CGTase into the reaction mixture and incubating for about 12 to 48 hours at about 55-75°C;
- adding a second batch of α -amylase into the reaction mixture and incubating for about 12-16 hours at about 55-95°C;
- inactivating the second batch α -amylase by low pH heat treatment;
- adjusting the pH to about 5.5 to 7.0;
- decolorizing the reaction mixture;
- removing impurities by contacting the decolorized reaction mixture with macroporous adsorbent resin and subsequently eluting adsorbed diterpene glycosides with aqueous ethanol to result in a glycoside-containing aqueous ethanol eluate;
- desalting the glycoside-containing aqueous ethanol eluate with ion-exchange resins;
- removing ethanol from the aqueous ethanol eluate, resulting in an aqueous eluate; and
- concentrating and drying the aqueous eluate to obtain the highly purified glucosyl stevia composition,

wherein the highly purified glucosyl stevia composition comprises α -1,4-glucosyl derivatives, and unmodified steviol glycosides.

2. The process according to claim 1, wherein the mixture of α -amylase and CGTase contains about 0.001-0.2 KNU of α -amylase per one unit of CGTase.
3. The process of claim 2, wherein the mixture of α -amylase and CGTase contains about 0.05-0.1 KNU of α -amylase per one unit of CGTase.
4. The process according to claim 1, wherein the weight of added steviol glycosides is about equal to that of the starch.
5. The process according to claim 1, wherein the added steviol glycosides are selected from the group consisting of stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside E, Rebaudioside F, dulcoside A, steviolbioside, rubusoside, as well as other steviol glycosides found in *Stevia rebaudiana* Bertoni plant and mixtures thereof.
6. The process according to claim 1, wherein the CGTase is produced by cultures of *Bacillus stearothermophilus*.
7. The process according to claim 1, wherein the second batch of CGTase has about 0.2-4 units of CGTase per gram of solids.
8. The process according to claim 1, wherein the second batch of CGTase has about 0.5-1.2 units of CGTase per gram of solids.
9. The process according to claim 1, wherein the α -amylase is produced by cultures of *Bacillus licheniformis*.
10. The process according to claim 1, wherein the second batch of α -amylase is added at about 0.01-0.2 KNU, preferably about 0.05-0.1 KNU per gram of solids, and the treatment is carried out at a temperature of about 55-95°C, for a duration of about 12-16 hours.
11. The process according to claim 1, wherein the decolorizing is performed using activated carbon.

12. The process according to claim 1, wherein the decolorizing is performed using ion exchange resins or membranes, said membranes being selected from the group consisting of ultrafiltration, nanofiltration, and reverse osmosis membranes.

13. The process of claim 1, wherein removing impurities is conducted with a plurality of sequentially connected columns packed with a macroporous adsorbent resin, followed by washing the columns with water, then washing with about 10-50% (v/v) ethanol, disconnecting the columns, and then eluting each column individually with 30-100% ethanol.

14. The process according to claim 1, wherein the desalting is performed by passing the eluate through columns packed with ion exchange resins or membranes, said membranes being selected from the group consisting of ultrafiltration, nanofiltration, and reverse osmosis membranes.

15. The process according to claim 1, wherein the highly purified glucosyl stevia composition has at least about 95% total steviol glycosides on an anhydrous basis.

16. A sweetener composition comprising a highly purified glucosyl stevia composition made by the process of claim 1, and an additional sweetening agent selected from the group consisting of: stevia extract, steviol glycosides, stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside E, Rebaudioside F, dulcoside A, steviolbioside, rubusoside, other steviol glycosides found in *Stevia rebaudiana* Bertoni plant and mixtures thereof, Luo Han Guo extract, mogrosides, high-fructose corn syrup, corn syrup, invert sugar, fructooligosaccharides, inulin, inulooligosaccharides, coupling sugar, maltooligosaccharides, maltodextrins, corn syrup solids, glucose, maltose, sucrose, lactose, aspartame, saccharin, sucralose, sugar alcohols, and a combination thereof.

17. A flavor composition comprising a highly purified glucosyl stevia composition made by the process of claim 1, and an additional flavoring agent selected from the group consisting of: lemon, orange, fruity, banana, grape, pear, pineapple, mango, bitter almond, cola, cinnamon, sugar, cotton candy, vanilla, and a combination thereof.

18. A food ingredient comprising a highly purified glucosyl stevia composition made by the process of claim 1, and an additional food ingredient selected from the group consisting of: acidulants, organic and amino acids, coloring agents, bulking agents, modified starches, gums, texturizers, preservatives, antioxidants, emulsifiers, stabilisers, thickeners, gelling agents, and a combination thereof.

19. A food, beverage, cosmetic or pharmaceutical product comprising a highly purified glucosyl stevia composition made by the process of claim 1.

INTERNATIONAL SEARCH REPORT

International application No.

PCT/US 12/52665

A. CLASSIFICATION OF SUBJECT MATTER

IPC(8) - A23L 1/236 (2012.01)

USPC - 426/458

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC(8)- A23L 1/236 (2012.01);

USPC- 426/458

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched
Patents and NPL (classification, keyword; search terms below)

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)
PatBase, PubWest (USPTO, EPO, JPO), GoogleScholar (PL, NPL), FreePatentsOnline (USPTO, EPO, JPO, WIPO, NPL);
search terms: stevia, purified, CGTase, glycosylated, steviosides, amylase, steviosides, glucotransferase

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	US 2010/0189861 A1 (Abelyan et al.) 29 July 2010 (29.07.2010) para [0017]-[0019], [0021], [0023], [0046], [0049], [0052], [0054], [0055], [0058]-[0064], [0067], [0071]; Table 1	1-19
Y	US 2010/0056472 A1 (Duan et al.) 04 March 2010 (04.03.2010) para [0009], [0013], [0094]-[0096], [0110], [0115], [0116], [0140]	1-19
Y	Maarel et al. "Properties and applications of starch-converting enzymes of the a-amylase family." Journal of Biotechnology [online], 28 March 2002 (28.03.2002) [Retrieved on 2012-10-22], Vol. 94, Iss. 2, pp 137-155, Retrieved from the Internet: <URL: http://www.ncbi.nlm.nih.gov/pubmed/11796168 >, see entire document, esp Abstract; pg 145, col 1, para 3; pg 149, col 1, para 2	1-19
Y	US 2009/0142817 A1 (Norman et al.) 04 June 2009 (04.06.2009) para [0009], [0042], [0045], [0067]-[0070]	2, 3, 10
X, P	US 2012/0214752 A1 (Markosyan) 23 August 2012 (23.08.2012), para [0017]-[0066]	1-19
Y	US 2006/0134292 A1 (Abelyan et al.) 22 June 2006 (22.06.2006), para [0019]-[0065]	1-19

☐ Further documents are listed in the continuation of Box C.

* Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

22 October 2012 (22.10.2012)

Date of mailing of the international search report

20 NOV 2012

Name and mailing address of the ISA/US

Mail Stop PCT, Attn: ISA/US, Commissioner for Patents
P.O. Box 1450, Alexandria, Virginia 22313-1450

Facsimile No. 571-273-3201

Authorized officer:

Lee W. Young

PCT Helpdesk: 571-272-4300
PCT OSP: 571-272-7774