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PREVENTING OFF-FLAVOR IN CERTAIN ALITAME-SWEETENED BEVERAGES

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(57) Claim

1. A method of preventing or reducing the temperature/time dependent development of off-flavor in a carbonated beverage having a pH less than 4.0 and sweetened with alitame or a food-acceptable acid addition salt or cationic salt thereof, which comprises incorporating into said beverage ^{10 to 50 ppm by weight} ~~an effective amount~~ of edetic acid or a food-acceptable cationic salt thereof.

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Complete Specification for the invention entitled:

Preventing Off-Flavor in Certain Alitame-Sweetened Beverages

The following statement is a full description of this invention, including the
best method of performing it known to me/us

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PREVENTING OFF-FLAVOR IN CERTAIN
ALITAME-SWEETENED BEVERAGES

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Abstract

The flavor of beverages having a pH below 4.0 which have been artificially sweetened with alitame is stabilized by formulating the beverages with edetic acid or a food-acceptable salt thereof.

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PREVENTING OFF-FLAVOR IN CERTAIN
ALITAME-SWEETENED BEVERAGES

5 The present invention is directed to alitame-sweetened beverages, particularly carbonated beverages, having a pH below 4.0 in which the development of off-flavor has been avoided or minimized by formulating the beverage with edetic acid or a food acceptable
10 cationic salt thereof; and to the method of avoiding or minimizing the development of said off-flavor in said beverages.

15 Alitame is the generic name which has been assigned to 3-(L-aspartyl-D-alaninamido)-2,2,4,4-tetramethylthietane), an artificial-sweetening agent earlier described by Brennan et al., U.S. Patent 4,411,925. In the field of artificially-sweetened beverages, retention of sweetness and of the original flavor on storage are of utmost importance. The consumer
20 develops a preference for the particular flavor of a particular beverage, and will frequently find any perceptible deviation in that flavor unacceptable. Alitame meets the first of these criteria, retention of sweetness, very well. However, we have now employed a
25 highly sensitive taste panel "pass/fail" test which demonstrates that in certain commercial or commercial-type, acidic beverages (having a pH below 4) which have been sweetened with alitame, there is a temperature/time dependent development of an off-flavor, detected
30 by odor after storage (generally at elevated temperatures to accelerate the effects of normal storage conditions). While such development of

off-flavor is not found in all acidic, alitame-sweetened beverages, it is found in some alitame-sweetened, citrus-flavored carbonated beverages, and with particularly high frequency in alitame-sweetened, caramel-colored beverages.

The nature of the off-flavor is not known. This is in spite of extensive efforts to detect and identify materials which are responsible for the off-flavor, employing the most sensitive, modern analytical methods. Our studies have suggested that the present off-flavor is associated, at least in part, with caramel color components, and with various organic acids (particularly those associated with fruit). However, short of total reformulation with consequent changes in appearance or taste which would be generally unacceptable to existing consumer preferences, there was no obvious way to prevent development of off-flavor in these particular alitame-sweetened beverages.

Fortunately, we have now found that the development of off-flavor in these beverages can generally be avoided or substantially reduced (i.e., any perceptible flavor change during storage which is associated with the alitame used as sweetening agent can be completely or partially overcome) by formulating the beverage with edetic acid or a food-acceptable cationic salt thereof. Only a single commercial, carbonated beverage was found which, when sweetened with alitame, was not stabilized against development of off-flavor by EDTA (Example 2, Beverage I). This beverage was found to contain an unusually high level of iron, and indeed, when iron was deliberately added

to a similar beverage in a separate experiment (Example 4), a similar failure of EDTA to prevent development of off-flavor was observed. This observation might be interpreted as evidence that stabilization by EDTA involves simple chelation of iron. However, contrary to what would be expected for a simple chelation mechanism, a corresponding increase in EDTA level did not reverse the effect (Example 2).

Thus the development of off-flavour in carbonated beverages can be completely overcome by formulating the beverage with EDTA when the iron level is normal, but only partially at unusually high iron levels.

In cases where unusually high iron levels lead to development of off-flavour in carbonated beverages, use of EDTA in conjunction with lowered iron levels should completely overcome the problem without significant effect on the consumer-accepted taste of the beverages.

Edetic acid has found prior use in certain beverages as a sequestrant. For example, edetic acid has been used in beer to prevent "gushing" or "wildness" caused by trace metals, to eliminate the astringent taste of beer which has been treated with zinc salts, and to prevent "chill haze" by counteracting the inhibiting effect of copper on proteolytic enzymes; and in milk to overcome off-flavor resulting from trace copper, and to control heat coagulation of milk used in manufacturing confections. See CRC Handbook of Food Additives, 2nd Ed., Volume I, T. E. Furia, editor, CRC Press, Inc. Cleveland, 1972, pp. 285-287. It is highly doubtful that edetic acid is simply functioning as a sequestering agent in the present invention, since neither citrate nor phosphate, also sequestering agents and commonly found in



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carbonated beverages, are effective in avoiding development of off-flavor associated with use of alitame as an artificial sweetener.

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The present invention encompasses a method of preventing or substantially reducing the temperature/time dependent development of off-flavor in a beverage having a pH less than 4.0 and sweetened with alitame or a food-acceptable acid addition salt or cationic salt thereof, which comprises incorporating into said beverage an off-flavor preventing or reducing amount of edetic acid or a food-acceptable cationic salt thereof. The present invention is of particular value when the alitame is incorporated into the beverage in its amphoteric form, and the edetic acid, for ease of dissolution, is incorporated into the beverage in the form of its disodium salt or its calcium disodium salt.

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This method finds preferred use in carbonated beverages, especially those which are citrus flavored, or caramel-colored and cola-flavored.

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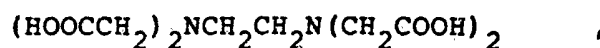
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The present invention is also directed to beverages which have been stabilized by this method.

The present invention is readily carried out. Alitame-sweetened beverages which would otherwise develop off-flavor on storage are simply formulated using edetic acid or preferably, for ease of dissolution, a food-acceptable cationic salt thereof, at a level in the range of 10-50 ppm.

Edetic acid is the principal name given by Merck Index, 10th Ed., monograph no. 3490, Merck & Co. Inc., Rahway, NJ, 1983, p. 508 to the aminoacid of the formula

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also known as ethylenediaminetetracetic acid or EDTA. Edetic acid and its salts, e.g., calcium disodium edetate, disodium edetate, trisodium edetate and dipotassium edetate dihydrate are well known as sequestering (chelating) agents and are generally available commercially in a grade suitable for use as a food-additive.

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The following examples are given by way of illustration and are not to be construed as limiting this invention, many variations of which are possible within the scope and spirit thereof.

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EXAMPLE 1

Preventing Off-Flavor in Commercial Dietary
Carbonated Beverages Sweetened with Alitame

5 Commercial carbonated beverages were purchased at
local grocery stores. These were transferred to glass
bottles, alitame was added to half the bottles at a
level of 45 ppm and these samples were then stored
undisturbed in 37°C incubators until the scheduled
10 evaluation.

At the appropriate test time, "with alitame" and
"without alitame" samples were removed from the incuba-
tors, cooled to ca. 5°C and organoleptically (odor)
evaluated for differences in flavor.

15 In the evaluation, trained panelists were
subjected to a forced choice, triangle difference test
as described in "Manual on Sensory Testing Methods"
ASTM Publication 434, 1968, pp. 24-29. The number of
correct identifications required for 95% significance
20 were taken from the above ASTM publication, Table 5, p.
68. Commonly 12 panelists were employed thus requiring
8 or more correct identifications of the odd sample for
a "fail" rating, indicating a statistically perceptible
flavor difference attributable to alitame.

25 If a statistically significant flavor difference
was detected, the test was repeated with 16 ppm of
disodium edetate added to all samples prior to
incubation at 37°C.

30 Table 1 summarizes the label ingredients for
various commercial, carbonated diet beverages used in
the present studies.

Table 2 describes the results of EDTA treatment of a variety of carbonated beverages. In each case that a flavor difference was observed, EDTA was found to prevent the development of off-flavor in the beverage.

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TABLE 1

Label Ingredients of Various Carbonated, Diet Beverages

5	Beverage: (See text):	A	B	C	D	E	F	G	H	I	J
	Carbonated water	x	x	x	x	x	x	x	x	x	x
	Caramel color	x	x	x	x						x
	Aspartame	x	x	x	x	x	x	x	x	x	x
	Sodium saccharin				x						
	Phosphoric acid	x	x	x							
	Monosodium phosphate			x							
10	Potassium benzoate	x	x			x	x	x			
	Sodium benzoate			x	x				x	x	x
	Potassium sorbate						x		x		
	Citric acid	x	x			x	x	x	x	x	
	Sodium citrate				x					x	
	Potassium citrate							x			
	Caffeine	x	x	x							
15	Natural flavorings	x	x	x	x		x	x	x	x	x
	Citrus juice					x					
	Citrus oil					x					
	Orange									x	
	Artificial flavors										x
	Concentrated orange juice						x		x		
20	Blended concentrated fruit juice							x		x	
	Lactic acid			x							
	Malic acid				x				x	x	x
	BHA							x			
	Erythorbic acid					x					
	Ascorbic acid					x	x	x	x	x	
	Niacinamide					x					
25	D-Calcium pantothenate					x					
	Pyridoxine hydrochloride					x					
	Biotin					x					
	Cyanocobalamine					x					
	Polyethylene glycol			x							
	Glycerol abietate					x			x		
	Brominated vegetable oil					x	x	x			
30	Modified food starch								x	x	
	Glycerol ester of wood rosin						x	x		x	
	Carob bean gum						x		x		
	Gum arabic							x	x	x	
	Citrus pectin							x			
	Salt							x			
	Yellow #6						x				
	Yellow #5						x	x			
	Artificial color							x	x	x	

Table 2

Preventing Off-Flavor in Alitame-Sweetened,
Carbonated Beverages with Edetic Acid

5	<u>Diet Beverage</u> ^a	<u>pH</u>	<u>EDTA</u> ^b	<u>Triangle Test</u> ^c
	Cola A	3.1	No	Fail
			Yes	Pass
	Cola B	3.1	No	Fail
			Yes	Pass
10	Flavored Cola C	3.0	No	Fail
			Yes	Pass
	Ginger Ale D	3.5	No	Pass
			Yes	Pass
15	Grapefruit E	3.1	No	Fail
			Yes	Pass
	Orange F	3.3	No	Fail
			Yes	Pass
	Mandarin Orange G	3.3	No	Pass
			Yes	Pass
20	Root Beer J	4.2	No	Pass

^a See Table 1 for labeled contents.

^b EDTA (disodium form) used at 16 ppm.

^c Evaluation of beverages incubated 6 weeks at 37°C with and without alitame; triangle difference test results of 8 or more correct out of 12 panelists for "fail" rating.

EXAMPLE 2

Effect of Iron Levels on Development of Off-Flavor

Three commercial diet orange sodas were tested as described in Example 1. After 6 weeks at 37°C all developed a perceptible change in flavor attributable to alitame, as shown in Table 3. For the brands F and H, the addition of EDTA stabilized the flavor of the test beverages. However, the brand I, with a high soluble iron level, failed to pass the test even after the addition of EDTA (up to 50 ppm).

Table 3

Off-Flavor in Orange Flavored Carbonated
Beverages with Edetic Acid

<u>Diet Beverage</u> ^a	<u>pH</u>	<u>EDTA</u> ^b	<u>Iron Level</u> ^c	<u>Triangle Evaluation</u> ^d
Orange F	3.3	No	0.22 ppm	Fail
		Yes	0.22 ppm	Pass
Orange H	3.2	No	0.12 ppm	Fail
		Yes	0.12 ppm	Pass
Orange I	3.3	No	0.51 ppm	Fail
		Yes	0.51 ppm	Fail

^a See Table 1 for label ingredients.

^b EDTA (disodium form) used at 16 ppm.

^c Measured by inductively coupled plasma.

^d Evaluation of beverages incubated 6 weeks at 37°C with and without alitame; triangle difference test results greater than 8 correct out of 12 panelist for "fail" rating.

EXAMPLE 3

Effect of pH on Development of Off-Flavor

5 The pH of commercial diet colas A and B (see
Example 1 for labeled contents) which developed a
perceptible flavor change with alitame (see Example 1),
was adjusted from 3.1 to 4.5 with sodium hydroxide. To
half of the samples alitame was added (45 ppm). After
incubation for 4 weeks at 37°C, no flavor difference
10 could be detected between the "with alitame" and the
"without alitame" samples.

15 The pH of commercial root beer G (see Example 1
for labeled contents), which did not develop a
perceptible flavor change with alitame (see Example 1),
was adjusted from 4.2 to 3.0 with citric acid. To half
the sample alitame was added (45 ppm). After
incubation for 4 weeks at 37°C, a perceptible flavor
difference was detectable between the "with alitame"
and the "without alitame" samples.

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EXAMPLE 4

Effect of Iron on EDTA Stabilization
of Flavor in a Commercial Orange Soda

25 A commercial batch of diet orange soda I (see
Example 1 for labeled contents) was found to contain
0.1 ppm iron, measured by inductively coupled plasma.
Samples were spiked with nothing (negative control), 30
ppm disodium EDTA, and 30 ppm disodium EDTA plus
0.3 ppm iron (FeCl_3 used). To half the samples alitame
was added (45 ppm). After incubation at 37°C,
30 organoleptic evaluations were carried out as described
in Example 1. The results are presented in Table 4 and
show that EDTA stabilized the flavor of the test
beverage for 3 weeks. No stabilization was evident in
the beverage which was spiked with additional iron.

Table 4

	<u>EDTA (ppm)</u>	<u>Spiked Fe (ppm)</u>	<u>Triangle Evaluation</u>	
			<u>3 Weeks</u>	<u>6 Weeks</u>
5	none	none	Fail	Fail
	30	none	Pass	Fail
	30	0.3	Fail	Fail

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While the development of off-flavor was not totally prevented in this batch of carbonated orange soda, the fact that the beverage passed after three weeks storage at 37°C shows that the EDTA nevertheless reduced the development of off-flavor.

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The claims defining the invention are as follows:

CLAIMS

1. A method of preventing or reducing the temperature/time dependent development of off-flavor in a carbonated beverage having a pH less than 4.0 and sweetened with alitame or a food-acceptable acid addition salt or cationic salt thereof, which comprises incorporating into said beverage, ^{10 to 50 ppm by weight} ~~an effective amount~~ of edetic acid or a food-acceptable cationic salt thereof.

2. A method of claim 1 wherein alitame is incorporated into the beverage in its amphoteric form.

3. A method of claim 1 or 2 wherein the edetic acid is incorporated into the beverage in the form of its disodium salt or its calcium disodium salt.

4. A method of claim 1, 2 or 3 wherein the beverage is caramel-colored and cola-flavored.

5. A method of claim 1, 2 or 3 wherein the beverage is citrus-flavored.

6. A carbonated beverage having a pH of less than 4.0 and sweetened with alitame or a food-acceptable acid addition salt or cationic salt thereof, which comprises an amount of edetic acid or a food-acceptable cationic salt thereof which is effective in preventing or reducing the temperature/ time dependent development of off-flavor.

7. A beverage of claim 6 wherein alitame has been incorporated into the beverage in its amphoteric form.

8. A beverage of claim 6 or 7 wherein the edetic acid has been incorporated into the beverage in the form of its disodium salt or its calcium disodium salt.



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9. A beverage of claim 6, 7 or 8 which is caramel-colored and cola-flavored.

10. A beverage of claim 6, 7 or 8 which is citrus-flavored.

11. A method of preventing or reducing the temperature/time dependent development of off-flavor in a carbonated beverage substantially as hereinbefore described with reference to any one of the Examples excluding the comparative examples.

12. A carbonated beverage having a pH of less than 4.0 and sweetened with alitame or a food-acceptable acid addition salt or cationic salt thereof and containing an amount of edetic acid or a food-acceptable cationic salt thereof which is effective in preventing or reducing the temperature/time dependent development of off-flavor substantially as hereinbefore described with reference to any one of the Examples excluding the comparative examples.

DATED this THIRTEENTH day of FEBRUARY 1991

Pfizer Inc.

Patent Attorneys for the Applicant

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