

2 minutes application break

Aspartame

Facts

Origin America

Dates back 1965

Ingredients Aspartic acid, phenylalanine and methanol

Aspartame is a low-calorie artificial sweetener used in a variety of foods and beverages

MixSing Vortex



Design

| | |
|-------------|--|
| Shear | CFD simulations confirms >200,000 s ⁻¹ |
| Design | According to European legislation and CE marked |
| Hygiene | Complying with EHEDG guidelines |
| Viscosity | Up to 1,000 cP |
| Accessories | Table |
| Materials | Stainless steel: AISI 316L. All materials: EC 1935 |

Insight

Aspartame is a non-nutritive sweetener used as a sugar substitute in various food and beverage products. The origins of aspartame can be traced back to 1965 when it was first discovered by James Schlatter, a chemist working at G.D. Searle & Company, while he was researching an anti-ulcer drug. Schlatter accidentally discovered aspartame when he licked his finger coated with the substance.

Aspartame combines two amino acids, aspartic acid and phenylalanine, with a small amount of methanol. It is about 200 times sweeter than sugar and is used in various products such as diet soda, sugar-

free gum, and sweeteners.

Aspartame is considered safe for consumption by the Food and Drug Administration (FDA) and is approved for use in over 90 countries worldwide. However, there have been concerns about the safety of aspartame, and some studies have suggested that it may be linked to specific health problems such as headaches, seizures, and cancer. However, more research is needed to confirm these findings, and the vast majority of scientific evidence suggests that aspartame is safe for consumption.

Aspartame is a popular sweetener, and it is widely used in the food and beverage industry. Aspartame is commonly used in low-calorie and sugar-free products, and it is also used in many diet and diabetic products. The popularity of aspartame has spread worldwide, and it can be found in many different products.