

## Flavex-LC<sup>™</sup>

Patents Pending

### High-Intensity, All-Natural Flavor (Sugar-Free Sweetener) for Low-Calorie and Low-Carbohydrate Foods and Beverages

Flavex-LC<sup>™</sup> is a natural citrus extract derived from (citrus aurantium) cited in Title 21 CFR 101.22 of the Federal Register. Flavex-LC<sup>™</sup> is manufactured under a proprietary process and its unique flavor profile is 2,000 times sweeter than sucrose.

Flavex-LC<sup>™</sup> is an ideal sweetener for diet, low-calorie and low-carbohydrate foods and beverages. The intensity of Flavex-LC<sup>™</sup> depends on several factors, such as pH and the products to which it is added.

Flavex-LC<sup>™</sup> has a synergistic sweetening effect when combined with sugar alcohols, e.g., Xylitol, Isomalt, etc., and it can be mixed easily with other sweeteners such as aspartame, acesulfame-K, saccharin, sucralose and cyclamate. Flavex-LC<sup>™</sup> will normally be used at a very low level of 1-to-5 parts per million. The optimum usage level should be determined for each product in the presence of other sweeteners and their synergistic effect.

Because of its intense sweetness, Flavex-LC<sup>™</sup> permits the reduction in daily intake of any particular sweetener, reduces cost, and provides a more satisfactory sucrose-like taste. The oranoleptic profile of the product can be described as having a short delay in reaching maximum sweetness perception, and a light, sweet menthol or liquorice-like after-taste.

#### Applications

- Savory products, including meat, poultry, fish, preserves, sauces, condiments, seasonings, soups and mayonnaise
- Confectionery products, including chocolate-based products, dry fruits, spreads, marmalade and jams
- Desserts and related products, including water-flavored desserts, icings, milk and milk derivatives
- Nutritional food and beverage products
- Cosmetics, including toothpaste and mouthwash
- Animal feed; to improve feed taste, increase the daily intake and reduce feeding time
- Beverages, including juices, milk and milk derivatives, water-flavored drinks, and alcoholic drinks
- Pharmaceutical and Medicine; flavor modifier

#### Technical Information

Color	White	Solubility	Hot Water/Oil
Form	Oil/Powder	Melting Point	142°C minimum
Taste	Sweet	HPLC Assay	Powder 95%
Packed	50 Gallon Drums, Tank Car, 25 kg. Poly-Lined Drum		

#### Labeling

Natural Flavor

#### Storage

When stored in original packaging at 20+/-°C product has a shelf life of at least 3 years

Data Sheet

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