

Thaumatococcus powder



What is thaumatococcus powder?

Thaumatococcus is a super sweet substance extracted from the nut skin of the natural plant katemfe (*Thaumatococcus danienii*), which is a natural protein. The sweetness of Thaumatococcus is about 2000 times that of sucrose. Although it is very sweet, its sweetness is completely different from that of sugar, and its sweetness acts very slowly. The sweetness lasts for a long time, leaving a licorice-like aftertaste. Thaumatococcus is easily soluble in water, stable to heat, and stable under acidic conditions.

Specification

Product Name	Thaumatococcus Powder
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Latin Name	<i>thaumatin</i>
Appearance	white powder
Specification	98%
Source	katemfe fruit
Storage	Keep in a cool, dry, dark location in a tightly sealed container or cylinder.
Shelf Life	24 Months

Functions of Thaumatin

Thaumatococcus is a low-calorie (almost no-calorie) protein sweetener and flavor modifier. This substance is usually used mainly for its flavor modification properties, rather than specifically as a sweetener.

Application of Thaumatin

1. Thaumatin can be used as a raw material to be added to wine, juice, bread, cakes, biscuits, candies, and other foods; 2. Thaumatin can be used as a food additive, which can not only improve the color, aroma, and taste but also improve the nutritional value of food.

Packing



Want to learn more about this product or have any questions?

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