

3rd International Conference and Exhibition on **Food Processing & Technology**

July 21-23, 2014 Hampton Inn Tropicana, Las Vegas, USA



Osama Ibrahim

BioInnovation, USA

High intense-sweeteners: An overview of non-nutritive (artificial) sweeteners used to reduce calories

High intense-sweeteners (HIS) provide sweet without calories. The first intense-sweetener is Saccharine that was discovered in 1878 and since then, a number of other low-calorie sweeteners including: peptides structures (Aspartame, Neotame and Alitame), natural extracts (Stevia, Monk fruit Thaumatin and Brazzein) and chemically synthesized (Sucralose, Acesulfame-K, and Cyclamate) have been produced and used around the world. Levels of intense sweeteners used in food production are based on the approved daily intake by food safety Authority. This daily intake level is 100 fold lower than the safe dose demonstrated in studies. In this presentation, chemical structures, manufacturing process, regulatory status and applications in food and drinks for these above intense-sweeteners will be presented with complete details.

Biography

Osama Ibrahim is a highly experienced, Principal Research Scientist with particular expertise in the field of microbiology, molecular biology, food safety, and bio-processing for both pharmaceutical and food ingredients. He is knowledgeable in microbial screening /culture improvement; molecular biology and fermentation research for antibiotics, enzymes, therapeutic proteins, organic acids and food flavors, biochemistry for metabolic pathways and enzymes kinetics, enzymes immobilization, bio-conversion, and analytical biochemistry. He was external research liaison for Kraft Foods with Universities for research projects related to molecular biology and microbial screening and holds three bioprocessing patents. In January 2005, he accepted an early retirement offer from Kraft Foods and in the same year he formed his own biotechnology company providing technical and marketing consultation for new start up biotechnology and food companies.

bioinnovation04@yahoo.com