TASTE MODULATION



Sweegen specializes in the creation of flavors for taste modulation. We create unique taste modulation flavors that are tailored to your application. Our portfolio includes a range of highly effective stevia-based and non-stevia-based options. We work closely with you to understand your sugar reduction and wellness goals, and then collaborate with you to strategically select taste modulators that meet your specific requirements in heat stability, processing conditions, cost and taste.

Bitter Blocking

Our portfolio reduces bitterness in everyday products such as coffee, unsweetened cocoa, tea, cannabis, tonic water, over-the-counter and prescription medications, highly caffeinated shots, energy drinks and vitamin supplements.

Sweetness Enhancement

Our cutting-edge flavor technology allows for up to 50% sugar reduction labeled as Natural Flavor or complement our sweetener solutions for zero sugar products, delivering consumer preferred attributes such as upfront sweetness and a clean, sweet aftertaste.

Mouthfeel

Our natural mouthfeel enhancers provide increased mouthfeel at various levels to deliver enhancement from low sugar reduction up to zero added sugar products.

Linger Control

High intensity sweeteners used to replace sugar are often associated with a cloying, sweet linger. Our natural flavors control the sweet linger during the taste experience, leaving consumers with a desirable balance in sweetness and aftertaste.

Astringency Reduction

Our natural flavors for astringency reduction rebalance food and beverage products to provide the right amount of acidity and sweetness to deliver a low-to-zero calorie option with a great taste.















