



# Instructions for Neotame & Sucralose Water Dilution



- 1) Bring a quart of water to a boil.
- 2) Pour boiling water into a quart jar.
- 3) Stir all powder into hot water (6.25 g Neotame = 1 TBL; or 83.3 g Sucralose = 7 TBL)
- 4) Let sit a minute, and stir again.
- 5) Stir about 5 times this way.
- 6) Then you see the powder is fully dissolved.

Compare Neotame and Sucralose dilutions. Sweetness levels are closely identical. Both are very usable. Nothing is wasted. The sweetness level is known. For both dilutions, 2 drops dilution equals approx 1 tsp of sugar. And 1 tsp dilution = approx 1 cup sugar. Use 4-Oz amber dispenser bottle and eye-dropper (Free for your first order).

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Math details:

- 1) Neotame is 8000 times sweeter than sugar. Sucralose is 600 times sweeter.
- 2) Both powders hyper-stimulate your taste buds to create bitterness, if tasted directly.
- 3) Both are so sweet that they are unusable -- and wasted -- unless diluted.
- 4) Even water dilutions of 50-to-1 (see below) can be bitter: So dilute further in food.
- 5) Dilutions are easy – and very usable. Dispense as drops, or in tiny amounts.

When you create a dilution of Neotame or Sucralose in water, your dilution is measured by how much sugar-equiv weight of powder is contained in how much water. A practical dilution level is 50-to-1, so 1 gram of the dilution (20 drops) yields the sweetness of 50 grams sugar (approx 2 ounces). To get a cup of sugar (200 grams), use  $200/50 = 4$  grams of the dilution (approx 1 tsp).

Important things to know about Neotame and Sucralose powders:

- 1) Both dry powders dissolve slowly in cold water, so dissolve in very hot water.
- 2) If the powders are only partially dissolved, you fail to receive the full sweetness.
- 3) Failure to get full sweetness is wasteful.

This paragraph is more math. Ignore unless you are curious. Math: A quart is about a liter = 1000 grams. So a quart of 50-to-1 dilution must contain  $1000 \times 50$  grams sugar-equiv powder. To find out how much sugar-equiv powder to add to the water, divide the sugar-equiv total of  $1000 \times 50$  grams by the sweetness factor of 8000 for Neotame, or 600 for Sucralose. Neotame:  $1000 \times 50 / 8000 = 6.25$  grams Neotame powder (approx 1 TBL). Sucralose:  $1000 \times 50 / 600 = 83.333$  grams Sucralose powder (approx 7 TBL).

Note 1: When direct tasting highly concentrated Sucralose or Neotame powders, or their 50-to-1 dilutions, they can appear bitter if tasted directly. Direct tasting over-stimulates your taste buds. Excessive sweetness stimulation is perceived as bitterness.

Note 2: Both Neotame and Sucralose are fine to use at high temperatures (boiling is OK, baking is OK). But make your dilutions by using hot water (Do not boil the powders). Boiled Neotame by itself gets cloudy, lacking appeal. Boiled Sucralose by itself can crystallize.