

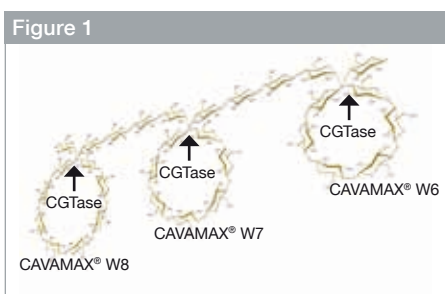
# MASKING TASTES AND ODORS WITH CAVAMAX® CYCLODEXTRINS

The functional food market is booming: Because consumers are living with more awareness of their health, more and more foods are being supplemented with healthy additional functions. However, many of these functional ingredients have an unpleasant taste or smell. CAVAMAX® cyclodextrins can solve this problem.

The trend is going towards foods which not only taste good, but are also beneficial to our health by making our bodies more resistant to environmental influences, by preventing certain illnesses or by slowing down the ageing process. There is a particularly high number of new product developments with additional functional benefits in the beverage and dairy product sectors. Unfortunately, this additional functionality often goes hand in hand with a bitter taste or an unpleasant smell. Often, the only way to solve this problem has been to cover the unpleasant taste: Either through adding sugar, which increases the amount of calories, or through other flavors which drives formulation costs upwards.

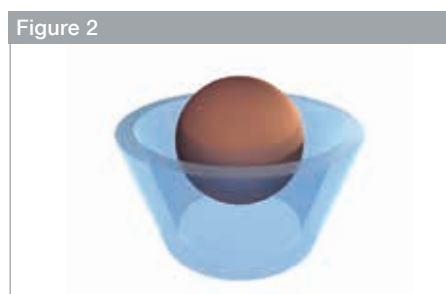
## A Perfect Solution: CAVAMAX®

With CAVAMAX® cyclodextrins, WACKER offers an excellent solution for this problem. The ring-shaped molecules bind certain bitter materials or flavors in their insides and therefore stop them being perceived by the senses of taste and odor. Cyclodextrins have a donut-shaped threedimensional structure. Their inside is hydrophobic and their outside is hydrophilic. The inner cavity attracts lipophilic molecules, their hydrophilic exterior makes them suitable



CAVAMAX® cyclodextrins are produced enzymatically from starch by WACKER using a patented process. WACKER is a global leader in cyclodextrin production and is the only producer to offer three different types with a 6-, 7- or 8-ring. They therefore have different inner diameters.

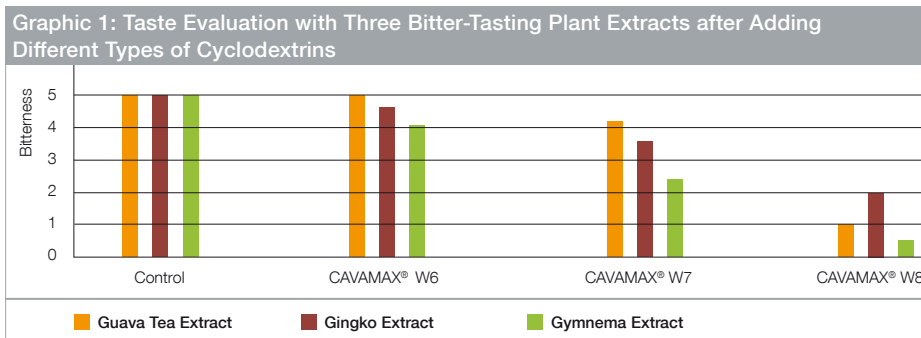
for formulations in aqueous systems, e.g. beverages. Formulation with CAVAMAX® cyclodextrins does not change the nutritional value or functionality of the ingredient. So that the substance fits into the cavity, parts of the substance or all of it must be hydrophobic and fit into the inside with regard to its dimensions (see figure 2).



Schematic representation of a CAVAMAX® guest complex.

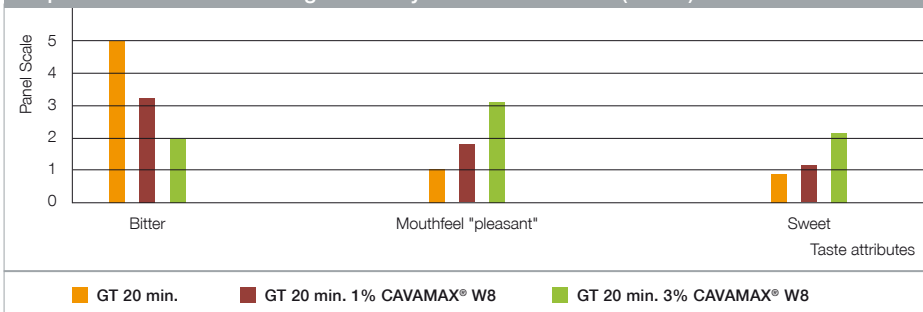
## For a Variety of Applications

A large variety of unpleasant-tasting ingredients, that are regularly formulated into food or beverages, can be masked by cyclodextrins. For example, green tea catechins or plant extracts in beverages or ginsenosides in dietary supplements (see graphics 1, 2 and 3). Masking unpleasant odors is also possible and is not restricted to certain food segments. The odor of many materials can be "improved", for example the smell of garlic, onion or valerian root (see graphic 4).



100mg of plant extract (Guava tea extract, Ginkgo extract and Gymnema extract) was mixed with 100mg of CAVAMAX® cyclodextrin (control: starch) in 100ml of water and stirred for 1 hour. The results show that the bitter taste can be masked, particularly by the addition of CAVAMAX® W8 (gammadextrin).  
Scale: 1 = not detectable to 5 = very unpleasant.

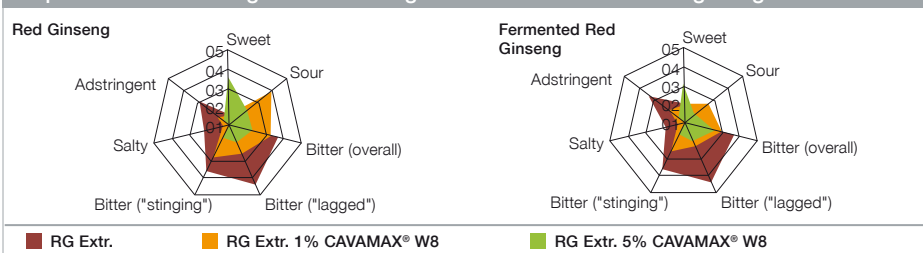
Graphic 2: Bitterness Masking of Freshly Brewed Green Tea (20min) with CAVAMAX® W8



A standard green teabag (GT) was left to brew for 20 minutes. Subsequently, the bag was removed and various concentrations (1 and 3%) of CAVAMAX® W8 were added. The addition of CAVAMAX® W8 reduces the bitterness of the green tea and improves the mouthfeel.

Scale: 1 = not detectable to 5 = very unpleasant.

Graphic 3: Taste Masking of Red Ginseng and Fermented Red Ginseng using CAVAMAX® W8



Red ginseng extract (5.5g/100ml; corresponds with approx. 60mg ginsenosides Rg1 + Rb1) was dissolved in water and various concentrations of CAVAMAX® W8 were added. The unpleasant taste was masked efficiently after the addition of 1% of CAVAMAX® W8 and the effect is stronger with high concentrations (5%). Scale: 1 = not detectable to 5 = very unpleasant.

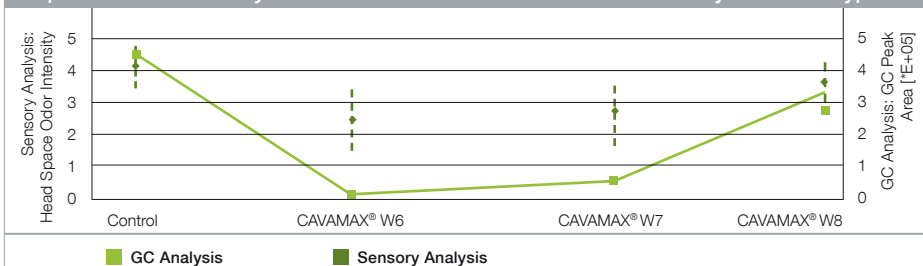
### Proven Solutions

Some of these have already been launched: in beverages and in certain dietary supplements. Particularly in non-alcoholic beverages based on green tea, WACKER cyclodextrins are used to mask the taste of catechin (see example below).



Catechin-rich green tea by ITO EN is a non-alcoholic beverage. WACKER cyclodextrins are used to mask the taste of catechin.

Graphic 4: Odor Intensity Reduction of Garlic Powder with Different Cyclodextrin Types



1g of garlic powder was equilibrated over night in a 100ml glass jar. Afterwards, 1g each of CAVAMAX® W6, CAVAMAX® W7 and CAVAMAX® W8 (control: starch) was added to 10ml of water. The sensory and gas chromatographic analysis (=GC) took place after 1 hour. As a result, CAVAMAX® W6 (alphadextrin) demonstrates the best method of reducing the odor intensity of garlic. Scale: 5 = stronger smell 1 = weaker smell.

Wacker Chemie AG, Tel. +49 89 6279-1346  
 Wacker Chemical Corp., Tel. +1 517 264 8671  
 Wacker Chemicals (China) Co., Ltd., Tel. +86 21 6100 3535  
 Wacker Química do Brasil Ltda., Tel. +55 11 4789-8087  
 info.biosolutions@wacker.com



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