

Cosmetic Sweeteners

Cat.No.	Product Name	CAS	Inquiry
CDC10-0548	Neohesperidin	13241-33-3	Inquiry
CDC10-0549	Glycyrrhizic acid	1405-86-3	Inquiry
CDC10-0550	RUBUSOSIDE	64849-39-4	Inquiry

Product Introduction



The addition of sweetener ingredients to cosmetics can help remove free radicals from the skin, promote skin metabolism, reduce pigmentation, and moisturize the skin. The specific effects of the product can be tested through our efficacy service. We currently offer Neohesperidin, Glycyrrhizic acid, RUBUSOSIDE, and the following products have been described in detail.

Types of Cosmetic Sweeteners and Their Characteristics

- Neohesperidin

- Neohesperidin has a high sweetness, low caloric content, a refreshing taste, and a long lasting aftertaste, with excellent bitterness-shielding properties.
- Slow and long sweetness. The sweetness comes slowly, the aftertaste lasts long, and the sweetness is refreshing and pleasant.
- Good stability, non-toxic, fast metabolism. Whether used in an acidic or alkaline environment its properties are very stable and is the most stable and safe sweetener known, increasing the broad spectrum of applications.
- It has flavoring properties such as sweetening, aroma, taste and masking of bitterness.
- Glycyrrhizic acid
Its anti-inflammatory properties can be used in cosmetics to gently care for the skin, allowing it to repair and restore its optimal health; its superior antibacterial and antiviral properties effectively inhibit bacterial growth; its excellent antioxidant properties effectively scavenge free radicals and slow down oxidation and aging problems.
- RUBUSOSIDE
RUBUSOSIDE is a natural and highly effective sweetener: 300 times sweeter than sucrose, 1% of the calories of sucrose, with a refreshing sweetness close to sucrose, non-toxic side effects, with the effect of lowering blood lipids and blood sugar, etc. It is an ideal sweet substitute, widely used in beauty and cosmetic industries.

The Main Problems of Sweetener Development

- Safety issues
The safety factor of sweeteners is crucial, and each new sweetener should be verified by toxicology and be non-toxic before consumption.
- Taste characteristics

If the sweetness of the sweetener is not liked by consumers, companies and individuals, the development of the product will not have any meaning.

- Stability

Good stability is also an issue that sweetener manufacturers must pay attention to. Synthetic sweeteners generally have good stability, but there are some sweeteners that can only be used in a certain area.

- Cost

Cost is also one of the factors that must be considered, if the price of sweeteners can be reduced, the sweetener is likely to have vitality. Therefore, such as reducing the cost of production is a research topic worthy of great efforts. There are many sweeteners are produced by microbial enzymes, how to improve the strain of enzyme activity and enzyme separation process will ultimately affect the price of the finished product, the use of raw materials such as high prices and easy to obtain, the product is more competitive.

If you are interested in our products, please do not hesitate to [contact us](#), our staff will reply to you as soon as possible. If the product you need is not on the list, please keep following us, our products are in a constant state of updating.

Source: <https://www.formulationbio.com/products/cosmetic-sweeteners.html>