

Antioxidant Capacity of G-Sugar: A Healthy Table Sugar

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G-Sugar is a patented product of invention (European Patent 1 729 595) that is intended to replace ordinary table sugar. It is made up of 90% sucrose and 10% other ingredients, i.e. soluble and insoluble dietary fibers, minerals, vitamins and antioxidants.

Dietary fiber matrix encapsulates the sucrose core in G-Sugar. No artificial ingredient is used, and none of the ingredients is chemically modified. It has organoleptic properties that are similar to table sugar, has higher antioxidant and vitamin content, and is designed to compensate body stocks from depletion during carbohydrate metabolism.

In this study, we have compared antioxidant capacity of commercial sugar and fruit samples with G-Sugar.

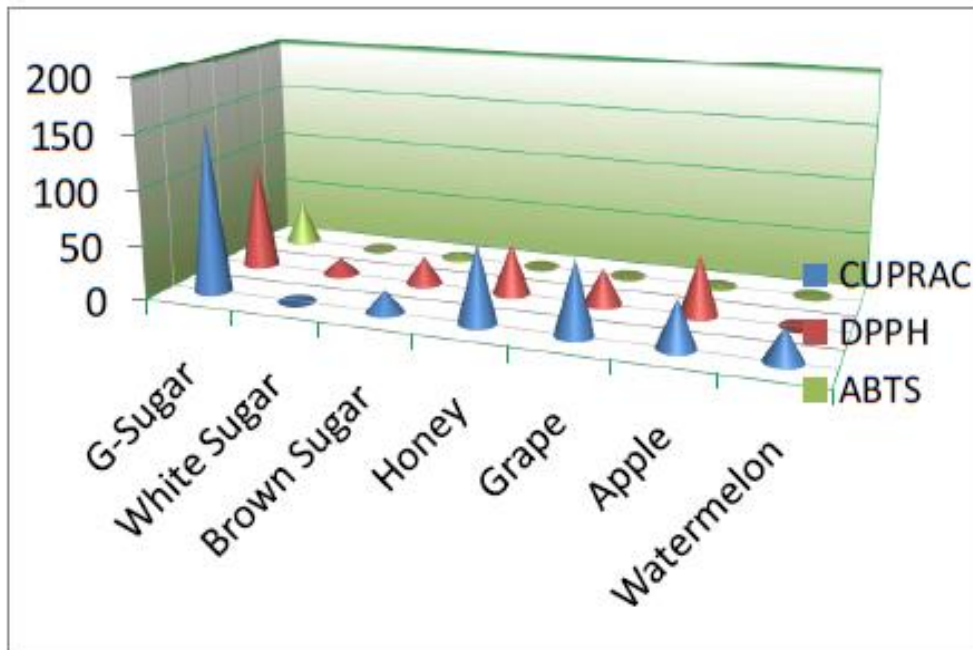
All sugar and fruit samples were prepared at a concentration of 10 % (w/v) with ultra-pure water.

Antioxidant capacity was determined using CUPRAC (1), DPPH (2) and ABTS (3) methods.

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2. Brand-Williams W, Cuvellier ME, Berset C. *Lebensm. Wiss. Tech.*, 28: 25-30, 1995.

3. Roberta RE, Pellegrini N, Proteggente A, Pannala A, Yang M, Rice-Evans C. *Free Rad. Biol. Med.*, 26: 1231-1237, 1999



Our data shows that antioxidant capacity of G-Sugar exceeds all other commercially available table sugars, pine honey and fruits.