Phytochemistry and Alternative use of Sweeteners in Metabolic Diseases

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Abstract. The plants native to tropical climates and even southern Africa (5/8) are considerable, which served as a matrix for the isolation and identification of natural sweeteners. These compounds of plant origin have become essential in many fields. From the agronomic industry to the pharmaceutical industry, their use is aimed at combating the supply of glucose and additional calories to **consumers** who wage a fierce fight against metabolic diseases. In this context, that vascular plants capable of harboring new molecules with similar sweet principles are of interest to researchers. Indeed, these molecules of global interest mainly belong to the terpene, flavonoid (phenolic) and protein structural classes, but are mainly of protein nature (7/9) whose use would not promote an increase in calories or blood sugar in the subjects who would use them. Therefore, this review aims to understand the information regarding, the phytochemistry and the impact of the use of these sweeteners on those affected by food conditions such as diabetes and obesity. All with the aim of finding other sources of sweeteners in our Burkinabe ecosystem, in order to provide local relief to the affected populations.

Key words: Sweetener, protein, glycaemia, calories, obesity, diabetes.

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