



This is the question a group of researches tried to answer in their last research published in the *Journal of Food Science* in august 2019.

In this paper, the team has studied the sensory influence of sweetener addition on traditional and decaffeinated espresso.

As the consumption of sweeteners is increasing in substitution of sucrose, a new study has

examined their effects on the sensory influence in traditional and decaffeinated espresso.

The conclusions obtained on these studies are important for the coffee industry especially in the development of beverages with coffee in it.

The presented results can help to understand the sensory properties of sweeteners especially about perception of sweet and bitter tastes and about all factors that influence this perception and the sensory profile of the two samples.

DOI : <https://onlinelibrary.wiley.com/doi/abs/10.1111/1750-3841.14773>