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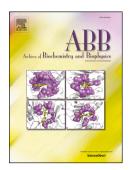
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#### ACCEPTED MANUSCRIPT

# Hydrophobic Interactions of Sucralose with Protein

## **Structures**

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### **ABSTRACT**

Sucralose is a commonly employed artificial sweetener that appears to destabilize protein native structures. This is in direct contrast to the bio-preservative nature of its natural counterpart, sucrose, which enhances the stability of biomolecules against environmental stress. We have further explored the molecular interactions of sucralose as compared to sucrose to

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