



NUTRASTEVIA

NATURAL SWEETENER

Natural Intelligent Nutrition



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Stevia's sweetest side

NutraStevia is an extract of natural steviol glycosides found in the South American shrub called Stevia, also known as Sweet Herb or Caa-ehe in the guaraní language

The Paraguayan shrub *Stevia rebaudiana Bertoni*, is a natural source of several molecules with a strong sweetening power. These substances, which are of a glycosylated nature, can not be metabolized by the body during digestion, having therefore zero caloric value and a null glycemc response. Bacteria can not ferment these substances either, avoiding thus the occurrence of tooth decay.

The Guaraní, natives of central South America, have used the stevia since remote times to sweeten their traditional beverages. Recently, the FDA has issued a "no objection" response to the GRAS status of stevia's sweetening components. This step has avalanched the interest of the food designers all over the world, for the use of stevia as a high intensity sweetener.



Steviol glycosides

The sweet taste of nature

- ▶ Natural origin
- ▶ High Purity
- ▶ Fresh flavor profile, slightly mentholated
- ▶ Low astringency and no aftertaste
- ▶ Null glycemc response
- ▶ Zero caloric value
- ▶ Very stable to light, acidity and high temperatures



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Where can it be used?

Baked goods

Thanks to its extraordinary thermal stability, NutraStevia is the ideal alternative to naturally sweeten baked and otherwise heat treated foods.



Drinks in translucent bottles

NutraStevia is highly stable to light exposure. It does not lose its sweetening strength and does not break down producing undesired off-flavors.



Foods that are consumed while hot or which require to be cooked

Food products destined to be heated before their consumption now can keep all their delicious sweetness, no matter how prolonged the heating or cooking time, all thanks to NutraStevia.



Special nutritional needs

Steviol glycosides show null glycemic response, are calorie-free and not cariogenic. For all these reasons, NutraStevia is the ideal sweetener for dietetic foods and special nutritional requirements.



More than sweet: delicious!

NutraStevia, is not only stable to low pH values, but its sweetening power is synergistically improved in the presence of acids like citric, malic and tartaric, which are the predominant organic acids in fruits.

Ask our professional staff to obtain customized advice about your application.



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Technical data: NutraStevia

Active ingredients	Steviol Glycosides
Stability to light	✓
Stability to high temperatures	✓
Stability to low pH levels	✓
Sweetening power	350 times the power of sucrose *
Potential uses	Processed beverages, fruit juices and punches, carbonated drinks, baked goods, confections, dairy products, desserts, etc.



Think about the benefits of a completely natural sweetening option: zero-calories, no glycemic response, non-fermentable and thus non-cariogenic. NutraStevia is the sweetening ingredient that food formulators and consumers had been expecting.



*Ask us for other available options



- > Natural sweetening
- > Healthy sweetening
- > Intelligent sweetening