

Stevioside

Product Information

Product Name: Stevioside

Product Code: ALA0020

Packing: 25kg/drum

Purity: 40%/50%/60%/90%/95%/97% /98% Stevioside and Rebaudioside A

Appearance: White powder or crystalline powder

Storage: Store at RT. Protect from moisture.

Product Introduction

Stevia is a white crystalline powder or granule, the most prominent sweet component in stevia sugar. It's selectively re-crystallized from stevia sugar using advanced refining technology. Its refreshing taste lacks any lingering aftertaste, and it's 300 to 400 times sweeter than cane sugar while maintaining a similar taste profile. Stevia remains stable during heat processing and in acid/alkali solutions, and it doesn't promote Maillard reactions in cooked or baked foods. Consequently, it effectively enhances the taste quality of foods, elevating the overall quality and grade of products.

Benefits of Stevioside

A natural green sweetener.

Safe: Stevia has been used as a food additive for over 400 years in Paraguay.

Sweet: It's approximately 250 times sweeter than cane sugar. Its main ingredients, stevioside and rebaudioside-A, offer a cool, refreshing, and smooth taste.

Low-Calorie: Just 1/300th of the calories found in cane sugar.

Healthy: Stevioside is recognized internationally as a beneficial nutritional supplement and health food.

Stable: Stevia remains stable in acidic, alkaline, hot, and lighted conditions, and it's non-fermentative.

Applications

1. Carbonated drinks and still beverages;
2. Jams, jelly, milk products, syrup, confections
3. Baked goods, desserts
4. Ice cream, cake, pudding, wine, fruit can, etc.

Product series

Stevioside series

This stevia product is the most widely used, manufactured in accordance with national quality standards. It's a white or light yellow powder or granule, offering a long-lasting and refreshingly sweet taste. Uniquely, it combines high sweetness, low calories, and excellent cost-efficiency. Its sweetness surpasses cane sugar by 250 times, yet its calorie content is just one-third of that of cane sugar.

Reb-A series

Reb-A is stevia's most flavorful component. Manufactured with utmost quality, it possesses a fresh and lingering taste, devoid of any bitter aftertaste. Its sweetness surpasses cane sugar by up to 400 times.

Specifications:

Rebaudioside A Content: 40% - 98%

Stevia Reb-A 98% (total Steviol glycosides $\geq 98\%$, Rebaudioside A ≥ 98) sets the benchmark for stevia products. With a Reb-A 98% content, the level of Rebaudioside C is reduced to below 0.1% (Rebaudioside C is the least desired component in stevia for its bad impact on taste.). In contrast, Reb-A 98% offers a taste that's comparable to sucrose, making it ideal for high-end food and healthcare industries. Its sweetness surpasses sucrose by 450 times.

Stevia Reb-A 98% (total Steviol glycosides $\geq 98\%$, Rebaudioside A ≥ 98) is the best quality standard in stevia products, Reb-A 98% reduces the content of Rebaudioside C to below 0.1%.

Common series

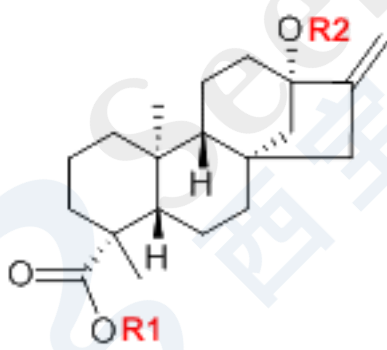
Specifications:

Steviol glycosides 85%, Steviol glycosides 90%, Steviol glycosides 95%

Special Stevia series

We can also offer special stevia series such as Rebaudioside D 95% Specification and Rebaudioside M 85% Specification.

Catalog No.	Product Name	Grade
ALA0020A	Stevioside	Total Stevio Glycosides $\geq 98\%$
ALA0020E	Stevioside	Total Stevio Glycosides $\geq 95\%$
ALA0020F	Stevioside	Total Stevio Glycosides $\geq 90\%$
AGF0018C	Rebaudioside A	$\geq 98\%$



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