NATURAL PLANT 0 CALORIE
HIGH POWER SWEETENER

STEVIA SOLUTION IN THE TREND OF **"SUGAR REDUCTION"**

THE SEEDLING PERIOD

FROM SEEDLING TO SUGAR

THE 270 DAYS FROM THE COLD DEW
TO THE BEGINNING OF AUTUMN

INTRODUCTION

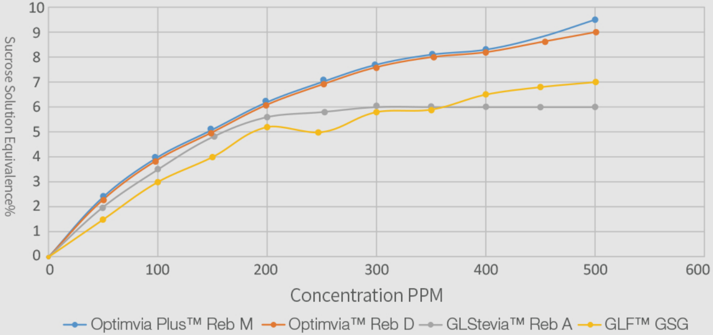
STEVIOL GLYCOSIDES IS A HIGH INTENSITY, NATURAL AND CALORIE-FREE SWEETENER. REB D95% IS ONE SPECIFICATION WITH REB D >95%. IT IS ABOUT 210 TIMES THE SWEETNESS OF SUCROSE. XINGHUA GL CULTIVATED THE NEW STEVIA SPECIES, GL#10 ,WITH BETTER TASTE AND HIGHER SWEETENING CONTENT. WE APPLIED FOR THE PATENT FOR COMMERCIALIZED PRODUCTION OF REB D AND IT CAN BE APPLIED WIDELY IN BEVERAGES, ICE CREAM TABLETOP SWEETENER, DESSERTS, DAIRY PRODUCTS, CANNED FRUIT, AND PICKLED FOOD,ECT BY REPLACING SUCROSE.

PROPERTIES

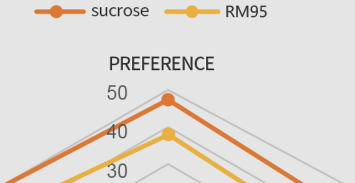
SWEET INTENSITY

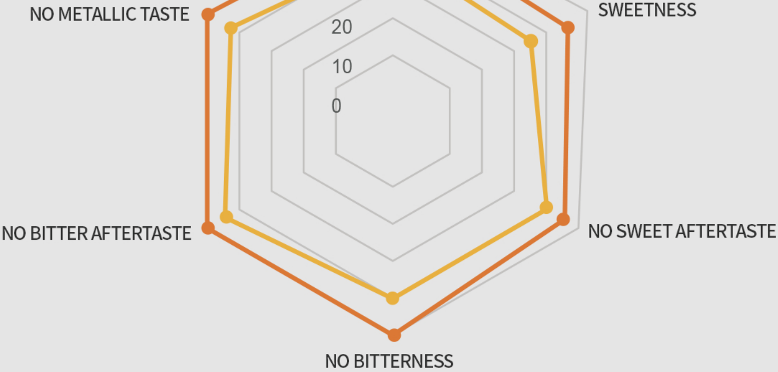
REB D 95% IS 210 TIMES SWEET AS SUGAR, COMPARE WITH 5% SUGAR SOLUTION.

% SE	2.5%	5%	7.5%
OPTIMVIA® RD95 SWEETNESS	300	210	160



sucrose VS RD95 Taste Profile





From the diagram, we can see: under 200ppm solution, the sweeteness of Reb-A is increasing, while the bitterness is noticeably increasing from 200ppm and above. For Reb-M and Reb-D, the bitterness is hardly noticeable even above 300ppm, the sweetness keeps increasing.

STABILITY AND SHELF LIFE

Steviol Glycosides stored in cool dry place, 2 years shelf life
The typical degradation information is as follows

STEVIOSIDE ADDITION	PH	STABLE PERIOD	SWEETNESS RETENTION
300PPM	4-8	>52周	>104周
300PPM	2-4	>26周	>52周

Stevioside has good stability under heating (90 °C - 5 minutes)

APPLICATION
SCENARIO

DAIRY

Natural zero calorie sweet taste comes from natural stevia

ICE CREAM

Natural zero calorie sweet taste comes from natural stevia

NUTELLA

Natural zero calorie sweet taste comes from natural stevia

NEW LOOK!
Splenda
ZERO CALORIE SWEETENER
Stevia
100% NATURAL
Sweetened By Nature
with Erythritol
Make time for what makes you
happy
Splenda
Stevia
100% Natural
is what you make it.
Sweet.

TABLE SUGAR

Natural zero calorie sweet taste comes from natural stevia

Learn more about application scenarios and get free sample consultation~~~

PRODUCT **INDICATORS**

PARAMETER	GLSTANDARD	GB1886.355-2022
appearance	white	White to light yellow
Reb-D	⩾95.0%	No requirement

Total glucoside content	≥95.0%	≥90%
Drying decrement	<5.0%	≤6.0%
ash content	<1%	≤1%
PH value	4.8-7.0	4.5-7.0
Methanol residue	<200PPM	≤200PPM
Ethanol residue	<460PPM	≤5000PPM
Lead (Pb)	≤1PPM	≤1PPM
Total arsenic (As)	≤0.1PPM	≤1PPM

USE CASES

"PYURE BRANDS TABLETOP SWEETENER BELIEVES IN EQUITY PRINCIPLE IN TRADING AND CHOOSING THE BEST-QUALITY NATURAL SWEETENER OPTIMVIA REB D95% IS FUNDAMENTAL TO ENSURING THE QUALITY OF FUTURE TABLETOP SWEETENER."

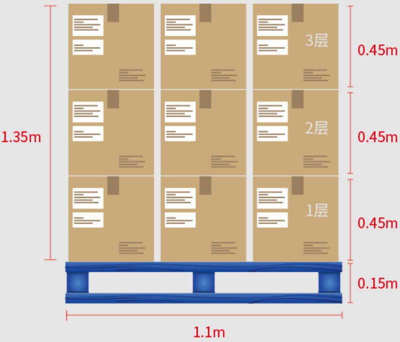
FOUNDER OF PYURE BRANDS LLC,
BENJAMIN FLEISCHER

> “OPTIMVIATM REB D95% OFFERS PLEASANT SWEETNESS AND TASTE. WE BLEND IT WITH POLYDEXTROSE AND ERYTHRITOL, WHICH MAINTAINS THE FUNCTION AND TEXTURE OF OUR PRODUCTS WHILE WINNING THE COMPLIMENTS FROM OUR CUSTOMERS.”

TECHNICAL DIRECTOR OF BRITISH NESTLE-FRONERI, ARIEL ELHADEF

SUSTAINABLE SUPPLY

XINGHUA GL STEVIA CO. IS AN INTEGRATED SUPPLIER IN STEVIA BREEDING, PLANTING, MANUFACTURING AND APPLICATIONS. WE ARE THE PIONEER IN STEVIA INDUSTRY FOR NEARLY 17 YEARS. THE FIRST REB-A MASS PRODUCER IN CHINA. CURRENTLY, WE EXPORT THE LARGEST SHARE OF REB-M AND REB-D FROM CHINA.



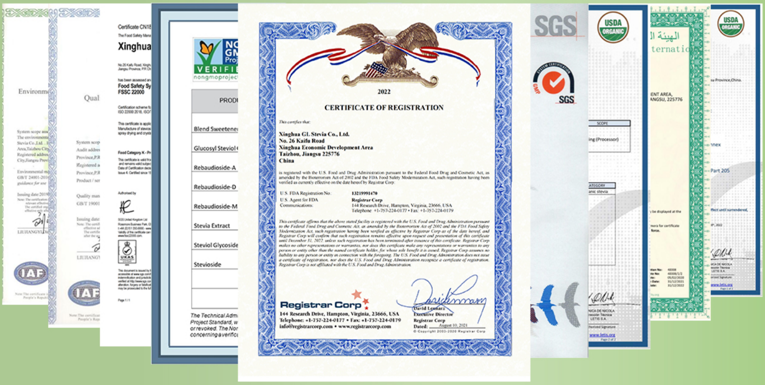
Packaging: 20KG cardboard box Shelf life: 2 years

Storage conditions: keep cool and dry

CERTIFICATE

GL STEVIA HAS ACQUIRED ALL POPULAR CERTIFICATES

IN THE INDUSTRY, ENSURE OUR PRODUCT COMPLIANCE WITH YOUR LOCAL REGULATIONS.


SGS
USDA ORGANIC
SGS
USDA ORGANIC

2022

CERTIFICATE OF REGISTRATION

This certifies that:

Xinghua GL Stevia Co., Ltd.
No. 26 Kaifu Road
Xinghua Economic Development Area
Taizhou, Jiangsu 225776
China

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.: **13219991470**
U.S. Agent for FDA Communications: **Registrar Corp**
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2022, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

David Lennarz
Executive Director
Registrar Corp
Dated: August 10, 2021

© Copyright 2003-2020 Registrar Corp

GET AN QUOTATION OR SAMPLES?

DOWNLOAD THE PAGE