STEVIA SOLUTION IN THE TREND OF "SUGAR REDUCTION"

STEVIA IS A NATURAL 0 CALORIE, PLANT-BASED HIGH INTENSIVE SWEETENER

INTRODUCTION

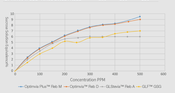
OPTIMVIA PLUS REB-M IS A RARE INGREDIENT AMONG STEVIOL GLYCOSIDES DERIVED FROM STEVIA DRY LEAVES. REB-M CONTENT >=95%, IT'S SWEET TASTE IS RECOGNIZED CLOSEST TO SUGAR OF ALL STEVIOL GLYCOSIDES. IN U.S., STEVIA, BY-PRODUCT OF SUGAR REFINING, IS MADE OUTSIDE SPECIES PLANTED ON LARGE SCALE. A BRAND NEW SPECIE OF STEVIA LEAVES, IT ENABLE A SUSTAINABLE, TRACEBLE AND RELIABLE SUPPLY OF REB-M

PROPERTIES

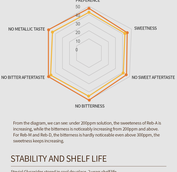
SWEET INTENSITY

REB-M IS 200 TIMES SWEET AS SUGAR, COMPARE WITH 5% SUGAR SOLUTION

	% OF	2.5%	5%	7.5%
OPTIMVIA PLUS® RM95 SWEETNESS	380	300	250	



SUCROSE VS RM95 Taste Profile



From the diagram, we can see: under 200ppm solution, the sweetness 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
200PPM	4-8	>1.0B	>10HB
300PPM	2-4	>2.0B	>1.0B

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

APPLICATION SCENARIO

DRINKS

Natural zero calorie sweet taste comes from natural stevia

DAIRY

Natural zero calorie sweet taste comes from natural stevia

BAKING

Natural zero calorie sweet taste comes from natural stevia

CANDY

Natural zero calorie sweet taste comes from natural stevia

Learn more about application scenarios and get free sample consultation

PRODUCT INDICATORS

PARAMETER	GL STANDARD	GB1886.355-2022
appearance	white	White to light yellow
Reb-M	>95.0%	No requirement
Total glucoside content	>95.0%	>90.0%
Drying decrement	<5.0%	<6.0%
ash content	<1.0%	<1.0%
PH value	4.5-7.0	4.5-7.0
Methanol residue	<200PPM	<200PPM
Ethanol residue	<500PPM	<5,000PPM
Lead (Pb)	<1.0PPM	<1.0PPM
Total arsenic (As)	<0.1PPM	<1.0PPM

USE CASES

OPTIMVIA PLUS REB-M 95% BRINGS BETTER SENSERY TASTE, ALSO, IT BRINGS NEW SALES POINT IN MARKETING.

STEVEN KESSLER, FOUNDER OF AMERI CAN STEAZ BEVERAGE

WITH THE GLOBAL CALL FOR SUGAR REDUC-TION-NATURAL OPTIMVIA PLUS ™ REB-M 95% IT IS THE MIC TEAM LAYOUT IN NORTH AMERCA IN THE NEXT FEW YEARS AN INDIS-PENSABLE NEW ROLE OF THE SUGAR RE-DUCING TRACK.

JIMMY WANG, FOUNDER OF AMERCAN HEALTH GROUP

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 COMPLI-ANCE WITH YOUR LOCAL REGULATIONS.

GET AN QUOTATION OR SAMPLES?

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