## INTRODUCTION

GLF04 GLYCOSYLATED STEVIOL GLYCOSIDES IS ALSO CALLED ENZYME MODIFIED STEVIA. STEVIOL GLYCOSIDES WAS EXTRACTED FROM STEVIA LEAVES, THEN GLUCOSE MOLECULE ATTACHED TO STEVIA WAS TRANSFERRED FROM MALTODEXTRIN TO STEVIOL GLYCOSIDES THROUGH THE CATALYSIS OF GLUCOSYLTRANSFERASE. THE PRO-CESS DOES NOT USE ANY SOLVENTS OR PROCESSING AIDS NOT APPROVED FOR USE IN FOOD PROCESSING. ENZYME TREATMENTS CAN PRODUCE MULTIPLE GLUCOSYLATED STEVIOL GLYCOSIDES (MORE THAN 20 KINDS), WITH DIFFERENT SWEETNESS FLAVORS IN FOOD ADDITIVES (EXCEPT THE ONES IN GB2760-2014, CHART B.1).

## PROPERTIES

### SWEET INTENSITY

GLF04 GSG 75 IS 150 TIMES SWEET AS SUGAR, COMPARE WITH 5% SUGAR SOLUTION.

| % SE | 2.5% | 5% | 7.5% |
|---|---|---|---|
| GLF04® GSG 75 SWEETNESS | 240 | 150 | 100 |

### GLF 04 GSG Taste Profile

From the diagram, we can see under 200ppm solution, the sweetness of Reb A is increasing, while the bitterness is significantly increasing from 200ppm and above. For Reb B 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 | SHELF PERIOD | SWEETNESS RETENTION |
|---|---|---|---|
| 300PPM | 4-8 | >12M | >10M |
| 300PPM | 2-4 | >10M | >12M |

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

## APPLICATION SCENARIO

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

## PRODUCT INDICATORS

| PARAMETER | GLSTANDARD | GB1886.355-2022 |
|---|---|---|
| Appearance | Light Yellow | Light Yellow |
| Total Steviol Glycosides | ≥95.0% | No Requirement |
| Glucosylated Steviol Glycosides | ≥75.0% | ≥75.0% |
| Drying decrement | <5.0% | No Requirement |
| Ash content | <1% | No Requirement |
| PH | 4.8-7.0 | 4.5-7.0 |
| Methanol residue | <200PPM | No Requirement |
| Ethanol residue | <4600PPM | No Requirement |
| Lead(Pb) | ≤1.1PPM | No Requirement |
| Drying decrement | ≤0.1PPM | No Requirement |

## USE CASES

XINGHUA GL'S GLF GLUCOSYLATED STEVIOL GLYCOSIDES WON MANY CUSTOMER'S COMPLIMENTS WITH ITS SPECIAL TASTE. WHEN BEING MIXED WITH STEVIA IN FLAVORING SUBSTANCES, IT CAN BRING ABOUT SYNERGISTIC EFFECTS AS WELL AS ELIMINATING THE BAD AFTERTASTE AND ENHANCING BOTH THE

## 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.

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