



 **GL STEVIA™**

the **Largest** Producer of a New Generation Stevia **Reb - M**

# The Pioneer of the Next Generation Stevia

## Optimvia Bio<sup>®</sup> Reb-M95

### Revolutionary Breakthrough

GL possess state-of-the-art proprietary technologies in bioconversion. This unparalleled cutting-edge technology enables us to guarantee the sustainable supply of Optimvia Bio<sup>™</sup>RM95, delicious taste without compromise.



### **Largest Capacity of Reb-M**

Xinghua GL Stevia Co. is the world pioneer in stevia industry for 20 years. Ranging from stevia species breeding, seedling, cultivation, to extraction, bio-convert production. Now we have world largest Reb-M capacity for your needs.



### **Own Intellectual Properties**

Own Intellectual Properties GL Stevia owns full intellectual properties in production of Reb-M, patented bacterial strain and gene sequence. Since 2017, continuous research were devoted to achieve high efficiency mass production..



### **Strict and Stable Quality**

Each batch of product supervised layer by layer QC procedure. Excellent quality and taste consistency are the core principles of Reb-M.

# Basic Information

Optimvia Bio Reb-M 95 brings fantastic sweet taste to please taste buds. This time, the new generation stevia delivers a high quality sensory profile with natural burst of upfront sweetness and no after bitter taste. Formulation gets easier to replace sugar up to 100%.



Global Regulatory Compliance



Intellectual Properties



The world's largest capacity



Clean Label



Rigorous Quality Control



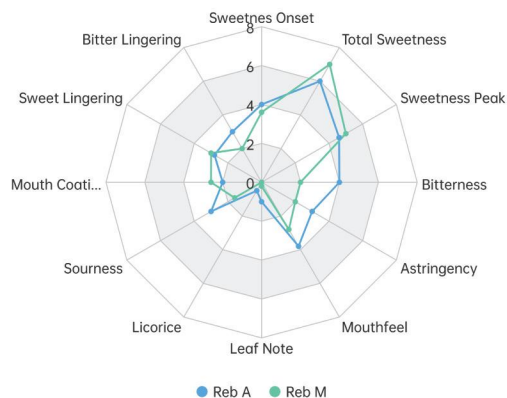
Non-GMO

# The sensory profile of Optimvia Bio™ Reb-M

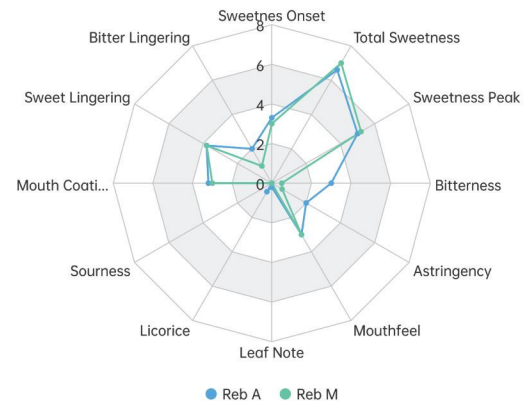
Superior mouthfeel excels traditional Reb-A 97

Reb-M 95 surpassing traditional Reb-A 97 in all attributes, especially in bitterness, sourness, and Astringency, both in water and acidified water solutions. It enables the SEV up to 9 or above, in beverages and foods.

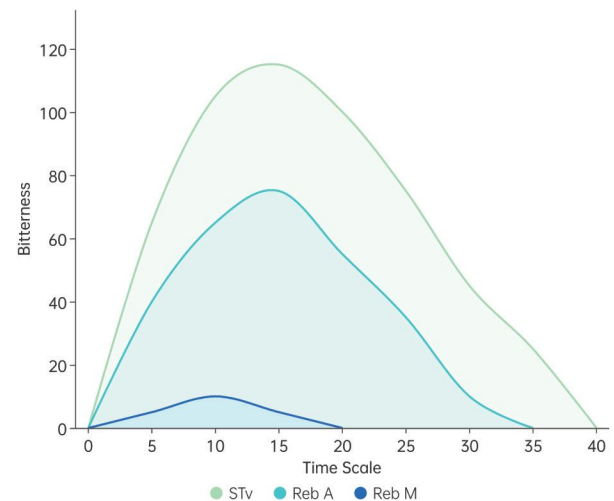
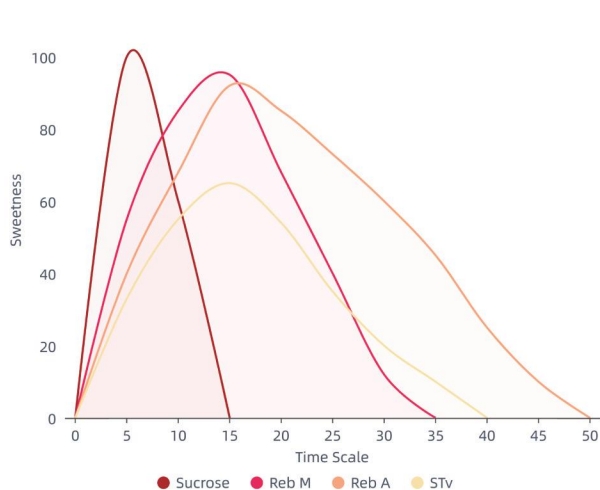
Comparison of sensory attributes of Reb M and Reb A in acidified water



Comparison of sensory attributes of Reb M and Reb A in water



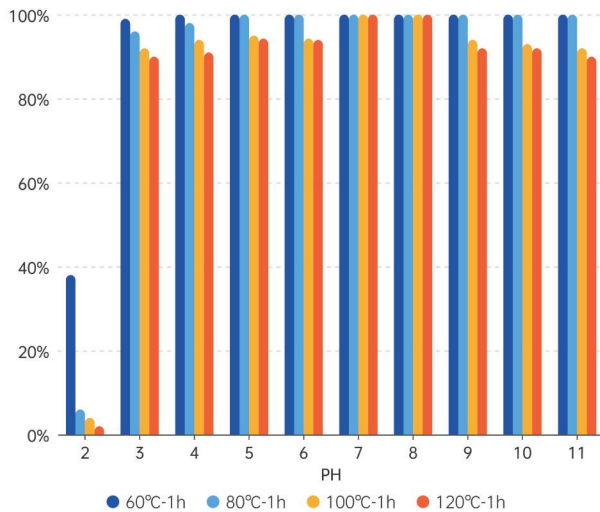
Reb-M performs much faster in upfront sweetness against other stevia like Reb-A or STV, closest to Sugar. No lingering and finish faster. The Bitterness greatly reduced, hardly can feel in tongue.



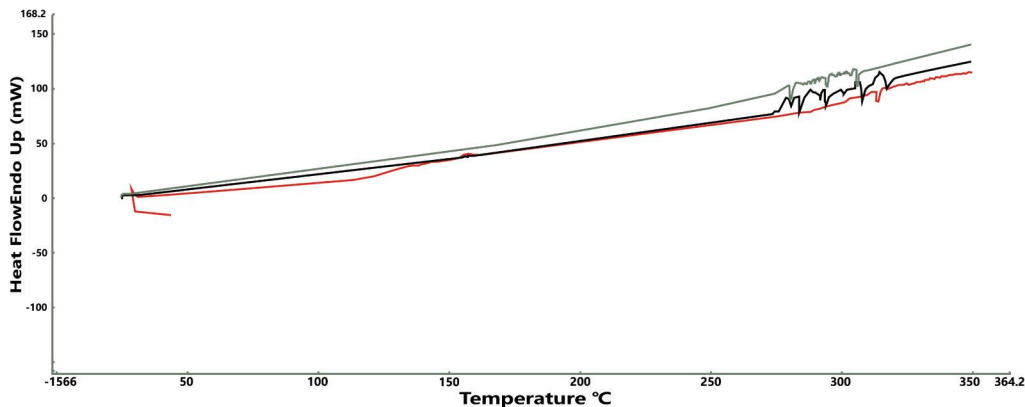


# Stable in High Temp and Acid Solutions

High tolerant level in process and long shelf life



Reb-M exhibit stability in acidic and weakly alkaline environments. In products such as flavored tea beverages, fruit juices, sports drinks, flavored dairy drinks, yogurt, etc., Reb-M is able to maintain stability during HTST (Short Term High Temperature) treatment without affecting flavour and shelf life.



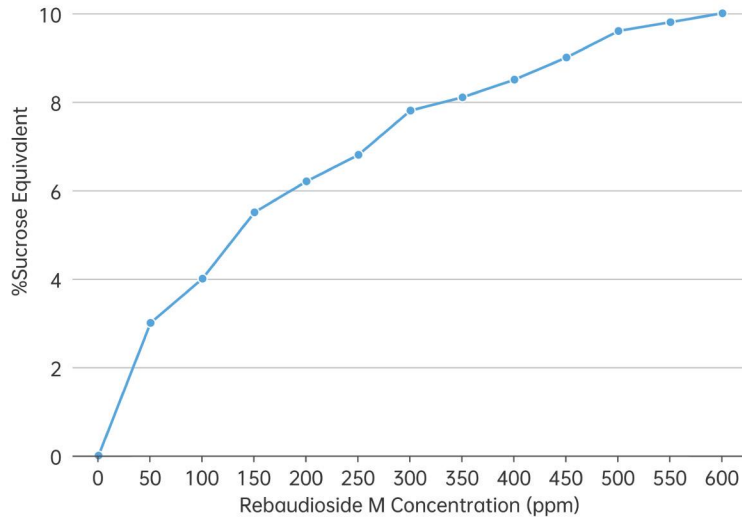
The stability of Reb-M can be stably stored for more than 24 months under dry and room temperature conditions. In solution pH 3-8, it is also relatively stable. As for pH < 2, a noticeable decrease in stability can be observed.



# Intensive Sweetness

Cost saving during sugar reduction

Concentration-response curves of Reb M in water at 5°C



Compare with 5%(w/w)sugar solution, the Reb-M is equivalent in sweetness at 347ppM

Compare with 10%(w/w) sugar solution, the Reb-M is equivalent in sweetness at 147ppM

Based on Beidler Model Law, we affirm Reb-M is 200-300 times sweeter than sugar in most circumstances

Taking our competitive price in consideration, Customers save money when replacing sugar with Reb-M

# SPEC (Optimvia Bio® RM95)

Parameter	GLStevia® Standard
Appearance	White Powder
Bulk Density	400g/L-500g/L
Rebaudioside M (RM)	≥95.0%
Total Steviol Glycosides (SG)	≥95.0%
Loss on Drying	<5.0%
Total Ash	<1%
PH	4.5-7.0
Methanol Residue	<200PPM
Ethanol Residue	<5000PPM
Lead(Pb)	≤1ppm
Arsenic (As)	≤0.1ppm
Cadmium(Cd)	≤0.1ppm
Mercury(Hg)	≤0.1ppm
Pesticides	ND
Total Plate Count	≤1,000cfu/g
Yeast & Mold	≤100cfu/g
Other Microbial Strains	<10cfu/g
Salmonella	ND
Escherichia Coli Count	ND

**CAS No.**  
63279-13-0

**INS No.**  
960c

**HS Code**  
2938 9090 90

**Label**  
Steviol Glycosides RM95 or  
Stevia Sweetener RM95

**Country of Origin**  
Made in China.

**Packing**  
20kg/drum, L36cm\*L36cm\*H45cm

**Storage**  
Keep sealed, in dry, cool and ventilated  
place Refrigeration not required, but avoid  
high temp and sunburst.

**Shelf time**  
2 years

**\*Solubility Condition**  
At 25 °C or normal  
temperature, the solution at normal  
temperature shall stand for one day without  
crystal precipitation





New technologies have revolutionized the stevia industry by enabling the sustainable production of those steviol glycosides – such as Reb D and Reb M – These ingredients have proven to be safe and well-rounded profile without aftertaste, very similar to sucrose. Especially Optimvia™RM95 achieves optimal sweetness and mouthfeel than others.

—— Maria Teresa Scardigli, Executive Director of International Stevia Council

GL Stevia made outstanding contributions to the healthy development of the stevia industry in China, Optimvia™ RM95 is a novel breakthrough steviol glycosides for catering to the natural sugar reduction trends.

—— Sun Jingwen, secretary general of China Stevia Council

The magic of Agri-Bio technology enable us to provide Reb-M to our customers in large scale and much lower price than before...

—— Jeffery Wang CEO of GL Stevia

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