

GL STEVIA™

THE STEVIA SOLUTION IN SUGAR-REDUCTION TREND



PREFACE

SUGAR IS ONE OF THE FOOD AND BEVERAGE INGREDIENTS THAT GAINS THE MOST ATTENTION AS WELL AS CONTROVERSIES.

Sweetness is the main resource of sensory joyness. Consumers nowadays are looking for 0-calorie natural sugar alternatives but would never compromise on taste.

Providing natural plant-based sugar reduction solutions is Xinghua GL Stevia's starting point as well as duty.

From innovative GL#9 and GL#10's cultivation to advanced sorting and bitterness masking technics, GL Stevia keeps on providing ever-upgrading sugar reduction solutions to our customers.

In 2021, GL Stevia managed to reduce 100,000 tons of sugar from food and beverages, which equals to reducing 1.76 trillion calories from our consumers.

Meanwhile, we can keep the good taste of these food and beverages. We are glad to see that our sugar reduction solutions are changing many manufacturers' "bitter aftertaste" opinion and helping food and beverage producers to develop more stevia-based sugar reduction products.

PROPORTIONS OF DIFFERENT STEVIA CONTENTS



Reb D

Proportion: 2%~8%, the taste is better than Reb A

Reb M

Proportion: About 1%, the taste is the closest to sucrose

STV

Proportion: About 20%~55%, the main content in traditional stevia products

Reb A

Proportion: About 15%~60%， the most commercially developed content of stevia

STEVIA PRODUCT LINES

OPTIMVIA®

- RebM 95
- RebD 95

GLSTEVIA

- RebA 98
- RebA 60 (TSG>95%)
- RebA 50 (TSG>95%)

- GSG M100
- GSG M300

- TSG 90
- TSG 85

PRODUCT INTRODUCTION

- OPTIMVIA® RD95
- OPTIMVIA® RM95
- GLSTEVIA®RA97
- GLSTEVIA®RA95
- GLSTEVIA®RA98
- GLSTEVIA®SG95-RA60
- GLSTEVIA®SG95-RA50
- Melis300®GSG

OPTIMVIA® **RM95**



Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

RebM 95% is one specification with total steviol glycosides (SG)≥95%,RebM≥95%. It is 200 times the sweetness of sucrose. GL Stevia independently developed our own seed GL#10 with better taste and higher sweetening content. We also applied for related patent and RebM commercialized production permit. The RebM product can be applied in beverages, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE M(REB M)	≥95.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥95.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



EXECUTIVE STANDARD

GB8270-2014
CAS No:63279-13-0
CNS号:19.008
INS号: 960

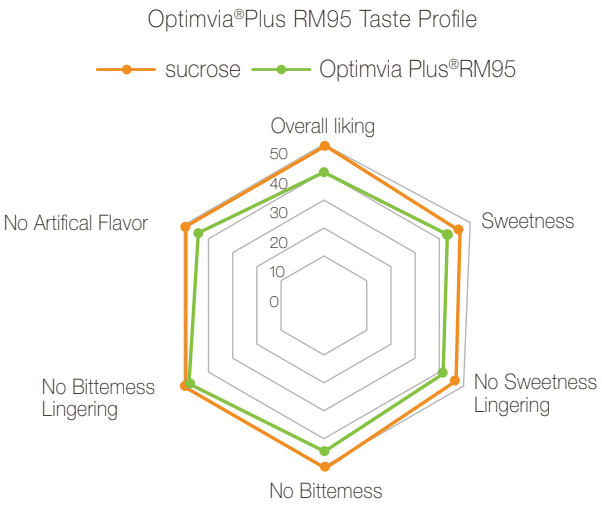
SWEETNESS INTENSITY

The sweetness of Optimvia Plus® RM95 is 300 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
Optimvia Plus® RM95 sweetness	380	300	250

SENSORY EVALUATION SPRIDER WEB

The taste is clean and soft, starting from the tongue tip with no bitter aftertaste. It tastes quite similar to sucrose and can reduce sugar use significantly.



APPLYING SITUATIONS



BEVERAGES



DAIRY



BAKING

- **SUGAR REDUCTION**
- **0 CALORIE**
- **SUSTAINABLE PRODUCTION**
- **NON-GMO CERTIFIED**

OPTIMVIA® **RD95**



Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

RebD 95% is one specification with the total steviol glycosides (SG)≥95%,RebD≥95%. The sweetness is about 210 times the sweetness of sucrose. GL Stevia independently developed our own seed GL#10 with better taste and higher sweetening content. We also applied for related patent and RebD commercialized production permit. The RebD product can be applied in beverages, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE D(REB D)	≥95.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥95.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



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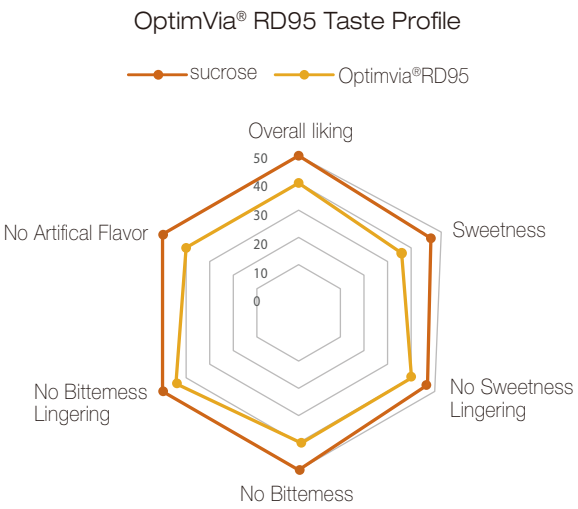
SWEETNESS INTENSITY

The sweetness of Optimvia® RD95 is 210 times as sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
Optimvia® RD95 sweetness	300	210	160

SENSORY EVALUATION SPRIDER WEB

The taste is clean and soft, starting from the tongue tip with no bitter aftertaste. It tastes quite similar to sucrose and can reduce sugar use significantly.



APPLYING SITUATIONS



TABLETOP



ICECREAM



NUTELLA

- **SUGAR REDUCTION**
- **0 CALORIE**
- **SUSTAINABLE PRODUCTION**
- **NON-GMO CERTIFIED**

GLSTEVIA®**RA98**

Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

GLStevia®RA98 is one specification, with total steviol glycosides (SG)≥ 98%,RebA≥98%. The sweetness is about 300 times that of sucrose. It can be widely applied in beverage, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.



PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE A(REB A)	≥98.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥98.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



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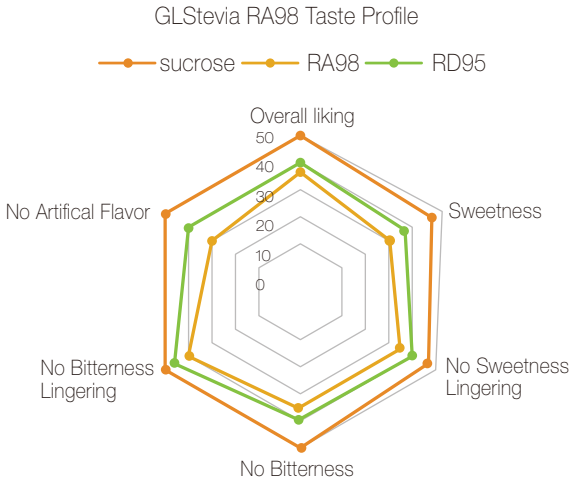
SWEETNESS INTENSITY

The sweetness of GLStevia® RA98 is 300 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
GLStevia® RA98 sweetness	380	300	250

SENSORY EVALUATION SPRIDER WEB

The taste is clean and sweetening is quick. Only a slight bitter aftertaste remains. RebA 98 is of high intensity sweetness and can be blended with other stevia speficications to reduce bitter lingering or licorice taste.



APPLYING SITUATIONS



CNADY



DARIY



BEVERAGE

- SUGAR REDUCTION
- 0 CALORIE
- SUSTAINABLE PRODUCTION
- NON-GMO CERTIFIED

GLSTEVIA®**RA97**



Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

GLStevia®RA97 is one specification, with total steviol glycosides (SG)≥97%,RebA≥ 97%. The sweetness is about 280 times that of sucrose. It can be widely applied in beverage, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE A(REB A)	≥97.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥97.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



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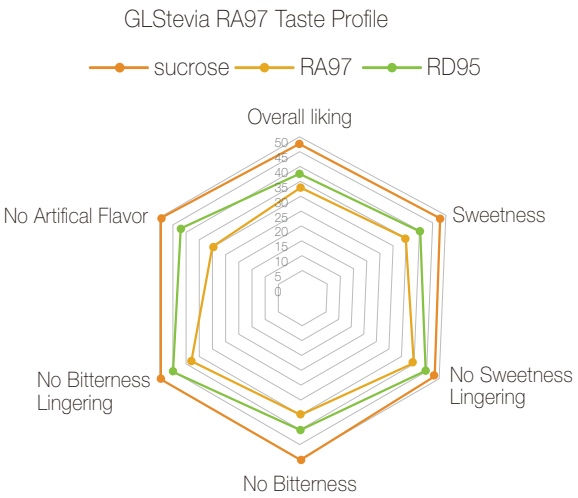
SWEETNESS INTENSITY

The sweetness of GLStevia® RA97 is 280 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
GLStevia® RA97 sweetness	370	280	230

SENSORY EVALUATION SPRIDER WEB

The taste is clean and sweetening is quick. Only a slight bitter aftertaste remains. RebA 97 is of high intensity sweetness and can be blended with other stevia speficications to reduce bitter lingering or licorice taste.



APPLYING SITUATIONS



BEVERAGE



BAKING



CNADY

SUGAR REDUCTION

0 CALORIE

SUSTAINABLE PRODUCTION

NON-GMO CERTIFIED

GLSTEVIA®**RA95**

Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

GLStevia®RA95 is one specification, with total steviol glycosides (SG)≥95%,RebA≥95%. The sweetness is about 280 times that of sucrose. It can be widely applied in beverage, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.



PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE A(REB A)	≥95.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥97.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



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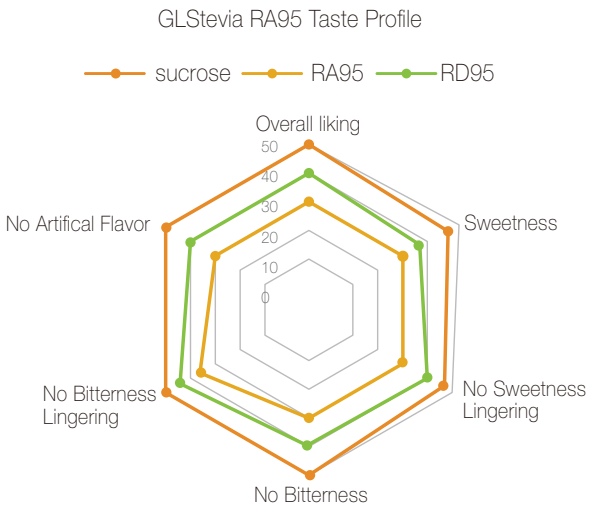
SWEETNESS INTENSITY

The sweetness of GLStevia® RA95 is 260 times that of sugar at 5% sugar equivalent sweetness.

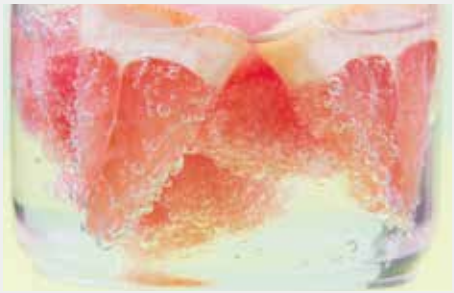
% SE	2.5%	5%	7.5%
GLStevia® RA95 sweetness	350	260	210

SENSORY EVALUATION SPRIDER WEB

The taste is clean and sweetening is quick. Only a slight bitter aftertaste remains. RebA 95 is of high intensity sweetness and can be blended with other stevia speficications to reduce bitter lingering or licorice taste.



APPLYING SITUATIONS



BEVERAGE



ICECREAM



DARIY

- **SUGAR REDUCTION**
- **0 CALORIE**
- **SUSTAINABLE PRODUCTION**
- **NON-GMO CERTIFIED**

GLSTEVIA®**SG95-RA60**



Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

SG95-RA60 is one specification, with total steviol glycosides (SG)≥95%,RebA≥60%. The sweetness is about 230 times that of sucrose. The SG95-RA60 product can be widely applied in beverage, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE A(REB A)	≥60.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥95.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



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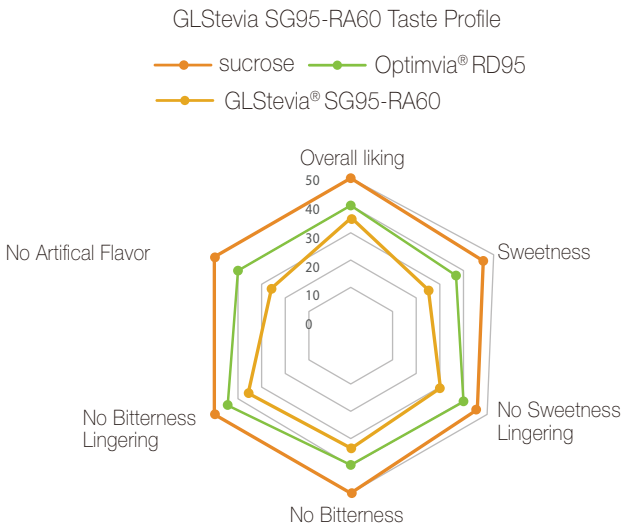
SWEETNESS INTENSITY

The sweetness of GLStevia® SG95 RA60 is 230 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
GLStevia® SG95-RA60 sweetness	320	230	180

SENSORY EVALUATION SPRIDER WEB

The taste is clean and sweetening is quick. Only a slight bitter aftertaste remains. SG95-RA60 is the most cost-effective stevia specification and can be blended with other stevia speficications to reduce bitter lingering or licorice taste.



APPLYING SITUATIONS



BEVERAGE



BAKING



CNADY

- **SUGAR REDUCTION**
- **0 CALORIE**
- **SUSTAINABLE PRODUCTION**
- **NON-GMO CERTIFIED**

GLSTEVIA®**SG95-RA50**



Steviol glycosides is a kind of natural 0-calorie high intensity sweetener.

GL Stevia®SG95-RA50 is one specification, with total steviol glycosides(SG)≥95%,RebA≥50%. The sweetness is 220 times that of sucrose and can be widely applied in beverage, ice cream, tabletop sugar, desserts, diary products, canned fruit and pickled food to replace sucrose.

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	GB8270-2014 REFERENCE	JECFA REFERENCE
APPEARANCE	White	White to Light Yellow	White to Light Yellow
POWDER DENSITY	400g/L-500g/L	No Requirement	No Requirement
REBAUDIOSIDE A(REB A)	≥50.0%	No Requirement	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥95.0%	≥85.0%	≥95.0%
LOSS ON DRYING	<5.0%	≤6.0%	≤6.0%
TOTAL ASH	<1%	≤1%	≤1%
METHANOL RESIDUE	<200PPM	≤200PPM	≤200PPM
ETHANOL RESIDUE	<500PPM	≤5000PPM	≤5000PPM



EXECUTIVE
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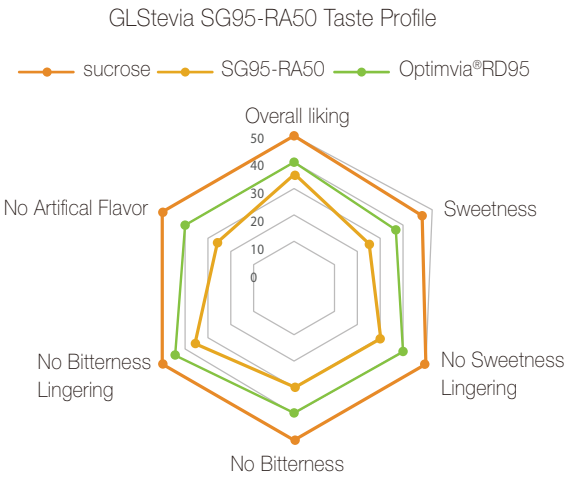
SWEETNESS INTENSITY

The sweetness of GL Stevia® SG95 RA50 is 220 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
GLStevia® SG95-RA50 sweetness	310	220	190

SENSORY EVALUATION SPRIDER WEB

The taste is clean and sweetening is quick. Only a slight bitter aftertaste remains. SG95-RA50 is of high intensity sweetness and can be blended with other stevia speficications to reduce bitter lingering or licorice taste.



APPLYING SITUATIONS



CNADY



DARIY



BEVERAGE

- **SUGAR REDUCTION**
- **0 CALORIE**
- **SUSTAINABLE PRODUCTION**
- **NON-GMO CERTIFIED**

Melis300®GSG



GSGM300 Glucosylated Steviol Glycosides is also called Enzyme Modified Stevia.

Steviol glycosides was extracted from stevia rebaudiana as raw material. The glucose group was transferred from maltodextrin to steviol glycosides through the catalysis of glucosyltransferase. The process does not use any solvents or processing aids not ap-proved for use in food processing. Enzyme treatments can produce multiple glucosyl Stevia glycosides (more than 1-20), which can be used as food flavoring substances in food. (except that from GB2760-2014)

PRODUCT INDEX

INDEX	GL STEVIA'S STANDARD	NATIONAL HEALTH AND FAMILY PLANNING COMMISSION, REFERENCE NO.8, 2016
APPEARANCE	White	White or Light Yellow Powder
POWDER DENSITY	400g/L-500g/L	No Requirement
TOTAL STEVIOL GLYCOSIDES	≥95.0%	No Requirement
GLYCOSYLATED STEVIOL GLYCOSIDES CONTENT	≥85.0%	≥75.0%
PARENT STEVIOL GLYCOSIDES	≤8.0%	≤8.0%
MALTODEXTRIN	≤4.0%	≤20.0%
LOSS ON DRYING	<6.0%	No Requirement
METHANOL RESIDUE	<200PPM	No Requirement
ETHANOL RESIDUE	<460PPM	No Requirement



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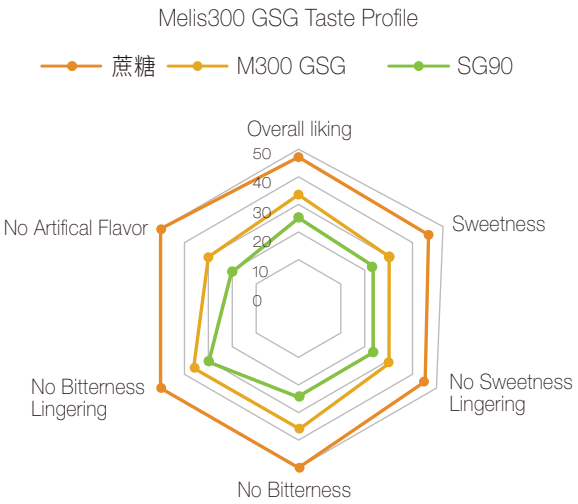
SWEETNESS INTENSITY

The sweetness of M300 is 150 times that of sugar at 5% sugar equivalent sweetness.

% SE	2.5%	5%	7.5%
M300® GSG sweetness	240	150	100

SENSORY EVALUATION SPRIDER WEB

The sweetness weakened significantly and the taste is good. When blended with other specifications or sweeteners the synergistic interaction effect can be achieved.



APPLYING SITUATIONS



CANDIED FRUIT



BETEL NUT



SPICY STRIPS

- SUGAR REDUCTION
- 0 CALORIE
- SUSTAINABLE PRODUCTION
- NON-GMO CERTIFIED

ENTERPRISE STRENGTH

- **SUSTAINABLEA**
  GRICULTURE
- **LEAN**
  MANUFACTURING
  AND STRICT
  QUALITY
  CONTROL
- **QUALITY**
  CONTROL

SUSTAINABLEAGRICULTURE



As one of the stevia suppliers with the whole industry chain and industry innovators, GL Stevia knows that the core of the supply chain is about stevia.

Since our establishment in 2006, Xinghua GL has been paying efforts in developing agricultural technics for more than 20 years and integrated the cultivation, seedlings, and super large scale independent planting. After years of planting experiements in different provinces in China, GL Stevia established a professional database that covered stevia species, climate, edaphic conditions, cultivation standard and harvesting equipment,ect. Our unique stevia planting technic guaranteed a sustainable, traceable and reliable stevia supply chain, thus winning the trust and compliments of customers around the world.







Promoter And Innovator Of The World's Stevia Whole Industry Chain

Stevia contains rich natural sweetening content, steviol glycosides. Each type of steviol glycoside has its own characteristics, sensory features and sweetness intensity. We designed the seed cultivation plans based on continuously providing the stevia products with the best taste for the food and beverage industry gaints. We established directional hybridization system for stevia and cultivated the new generation of stevia, GL#9 and GL#10. **The new generation of stevia is 1.4 meter high on average, with 2500 leaves on each,** which is 50% more than the normal stevia. We can get more effective sweetening contents such as Optimvia™ Reb D and Optimvia Plus™ Reb M from the new stevia species. They are natural and non-transgenic.

We also had conversations and cooperation with Wuhan Academy of Agricultural Sciences. GL Stevia paid attention to the most advanced mechanical facilities in the world and continuously improve our planting technics to cultivate premium varieties of stevia that can have high disease resistance, pest resistance and water-logging resistance. Our advanced planting technics guaranteed our product's quality,

Promoter And Innovator Of The World's Stevia Whole Industry Chain

In order to break the constraints of climate and harvest in the north hemisphere, GL Stevia set planting test points in the southern hemisphere and cooperate with well-known farmers to promot the stevia planting.

According to the research of Central Queensland University, the climate, the mean annual precipitation and the soil in the testing points are quite suitable for stevia planting. We've successfully planted GL#9 in the test field and harvest in October. We plan to increase the commercial output of GL#9 stevia for the next planting season.

Xinghua GL took the lead in developing the proprietary technology of “transplanting in northern region”, “GX5 full-automatic taking off and packaging machine". We own 533 HA(8000 Chinese mu) of planting field and additional 667 HA(1000 Chinese mu) under contract. They are in Xinjiang, Inner Mongolia and Gansu.



Promoter And Innovator Of ThWorld's Stevia **Whole Industry Chain**

According to the estimation of Innova stevia in 2022, the CAGR of stevia market between 2020-2027 is 7.8%. In order to meet the upgrading demand for stevia-based sugar reduction products, Xinghua GL is glad to cooperate with the local stevia farmers to bring about more jobs and fortunes.

In the future, Xinghua GL Stevia will pay more attention on the sustainable development and keep the advanced technoplogy implementation and profit sharing business model. GL Stevia has rich experiement in planting and harvesting and is willing to teach farmers for free. Only by making money can farmers keep ethusiasm about planting and paying money for land and technics. In that case can we solve the problems in short and

1.8 million tons
Carbon Dioxide Reduction

1000 unit/year
Overcome Poverty

680 Million m^3
Energy Saving(Natural Gas)

50 Million tons
Water Saving

LEAN MANUFACTURING **AND STRICT** QUALITY **CONTROL**

















Lean Manufac turing Drive the Developing of Stevia Products

Xinghua GL is a world-leading stevia manufacturer with a complete stebvia industry chain. We ingerated seed cultivation, seedling, sellf-planting and contractual cooperative planting. In addition, we also have our own patented extracting technics, which guarantee our product consistency and quality.

Our annual capacity is 2300 tons, which is a world-leading level and can satisfy the ever-upgrading needs of the global consumers.

As an international stevia supplier based in China, Xinghua GL Stevia sets digital marketing and application solution as the driving power and focuses on the international sugar reduction consuming trend. We connect each of our customers and help them with not only satisfying their demand but also solving their pain points. We help our customers to create quality products and hot-sale products.

Seamless Supervision Mechanism

- Inspections on Raw Materials Put Into Storage
- Place of Origin Inspections
- Suppliers Evaluation & Selection
- After-Sales Tracking Services
- Final Product Inspections
- Production Supervisions
- Recall Plans

Strict Quality Control System

Premium quality and high consistency in taste are our core principles of quality control. We formed a complete, ordered and scientific traceable quality control system by setting the top-down supervision, bottom - up step by step responsible monitoring procedures.





QUALITY CONTROL

Our quality control system is based on
JECFA, EFSA, FSANZ, MFDS, MHLW, GB8270.
Our QA system can meet the highest requirements of GMP,NSF and SQF standards.



US FDA GRAS No.702

ISO9001 Quality Control System

GMPSGS Food General Hygienic Standard for Food Enterprises

Letis 100% Organic Certificate

ISO 14001 Environmental Management System

HALAL Islamic Certification

FSSC22000 SGS Food Safety System Certificate

China's Industrial Product Production License

Kosher Certification



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