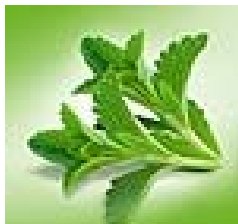


Information about Europe's latest approved food additive



Plant name:	Stevia Rebaudiana Bertoni	Extract name:	Steviol glycosides (chemical extraction)
Origin:	Paraguay and Brazil mountains	Taste profile:	Sweet, slightly liquorice
Codex Alimentarius:	E 960 (Rule 1333/2008)	European law:	1131/2011
EU approval date:	November 11th., 2011		

Scope and usage:

Primarily as a non-calorie sweetener and/or flavor enhancer. Currently used in countries like: Japan, Brazil, Paraguay and China. About 150 million people daily consume Stevia or stevioside.

Advantages:

Low calories, high sweetness (250 - 300 times sweeter than sucrose), non cariogenic, suitable for diabetics, taste enhancer

Limits:

Allowed concentration of steviol equivalents in chocolate: max. 270 mg/Kg, no declaration as "natural", if too high dosage: aftertaste of liquorice

Stevia in chocolate:

Application only in products with reduced energy value or no added sugar. As all other sweeteners Steviol glycosides can't be used in association with sugar in chocolate.

We are ready

We have been working on Stevia projects for a longtime now. We knew it was only a matter of time before the use of this ingredient would have been approved.

As a Private Label specialist we can offer various recipes for the different market sectors:

Organic and Fair-Trade:

Organic (only USDA), Fair-Trade is our specialty. We can offer you a wide range of recipes with Steviol glycosides.

Dietetic / Functional:

This field is one of our strongest competence. We already have many dietetic chocolate recipes with Steviol glycosides available for you.

Conventional:

Different variations available.

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