Technical Data Sheet

TASTEVA™ Stevia Sweetener

TASTEVA™ Stevia Sweetener has been developed to provide a high quality sweetener derived from a natural source, ideal for use in reduced or low calorie foods and beverages where 50% or more sugar reduction is required.

It is a stevia extract with an optimized steviol glycosides composition, designed to provide a cleaner taste and allow higher sugar reduction levels versus Rebaudioside A and other stevia products.

TASTEVA™ meets the JECFA and EU specifications for steviol glycosides (E960) and is Generally Recognized as Safe (GRAS).

Benefits

- “Natural” sweetener, from the leaves of the stevia plant (*Stevia rebaudiana* Bertoni)
- Good sweetness quality without the strong bitter/liquorice aftertaste associated with other stevia products
- Capable of achieving sugar reduction levels of 50% or greater
- Suitable for use in sugar free, no-sugar added and reduced sugar food products
- Contributes zero calories at typical use levels
- Stable in processing and storage
- Ease of use across a range of food systems
- Synergistic with both fructose and sucrose, making it ideal for use in reduced sugar products where use levels of sweeteners can be optimized

Applications

TASTEVA™ Stevia Sweetener has wide application in foods and beverages and can be used where reduced sugar or no added sugar is required, including beverages, dairy and cereal applications.

Potency

The potency of TASTEVA™ is approximately 200 - 300 times that of sugar, although in practice this will vary with the formulation, and the sweetness level at which it is used.

Labeling

For the EU, the ingredient statement is steviol glycosides or E960

In the US, TASTEVA™ can be listed in the ingredient statement as any one of the following:-
- Stevia extract
- Steviol glycosides

For other countries/regions, local labeling regulations should be determined.
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Conversion to Steviol Equivalents
For regions where the maximum use level is expressed as “steviol equivalents” the level of TASTEVA™ that can be used in a product is calculated by multiplying the steviol equivalent value by 2.9

For example, if the maximum use level is 100 mg/l (or mg/kg) steviol equivalents, then the maximum use level for TASTEVA™ Stevia Sweetener would be 290 mg/l (or mg/kg)

Allergens
TASTEVA™ does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC.

Genetically Modified Organisms
TASTEVA™ is not produced from ingredients or processing aids derived by genetic modification.

Recommended Storage Conditions
Store at ambient temperature. Recommended storage is in a sealed container in a cool, dry area.

Shelf Life
24 Months when stored under recommended conditions

Availability
TASTEVA™ Stevia Sweetener is available in 10kg boxes.