

# Organic Stevia Extract



## What is Organic Stevia Extract?

Organic Stevia Extract Powder is a **certified organic, non-GMO** sweetener derived from the leaves of the *Stevia rebaudiana* plant, sustainably cultivated in South America and Asia. Its sweetness comes from natural steviol glycosides, primarily **Rebaudioside A (Reb A)**, which is **200-300x sweeter than sucrose** with **zero calories** and **no glycemic impact**. Available in three standardized Reb A concentrations to meet diverse formulation needs:

1. **50% Reb A:** Ideal for cost-sensitive applications like flavored waters, teas, and sauces.
2. **80% Reb A:** Versatile for baking, dairy alternatives, and functional snacks.
3. **95% Reb A:** Premium grade for pharmaceuticals, luxury confectionery, and clean-label supplements.

Certified **USDA Organic**, **Non-GMO Project Verified**, and **Kosher/Halal**, our stevia extract is rigorously tested for purity and free from bitter aftertaste.

## Specifications

Parameter	50% Reb A	80% Reb A	95% Reb A
<b>Rebaudioside A Content</b>	≥50%	≥80%	≥95%
<b>Appearance</b>	Light green free-flowing powder	Off-white powder	White crystalline powder
<b>Sweetness Intensity</b>	200x sucrose	250x sucrose	300x sucrose
<b>Solubility</b>	Soluble in hot/cold water	Soluble in hot/cold water	Soluble in hot water
<b>Moisture Content</b>	≤6%	≤5%	≤3%
<b>Particle Size</b>	80-120 mesh	80-120 mesh	80-120 mesh
<b>Packaging</b>	1kg, 5kg, 25kg resealable bags	1kg, 5kg, 25kg resealable bags	500g, 1kg, 5kg resealable bags
<b>Shelf Life</b>	24 months	24 months	24 months

## Key Features & Benefits

- **Zero Calories & Carbs:** Safe for diabetics, keto, and low-carb diets (GI = 0).
- **Heat Stability:** Withstands temperatures up to 200°C (392°F) for baking and cooking.
- **Clean Label:** Free from GMOs, artificial additives, and allergens.
- **Global Certifications:** USDA Organic, EU Organic, GRAS, FDA-compliant.

## Applications

**95% Reb A:** Pharmaceutical syrups, luxury chocolates, dietary supplements.

**50% Reb A:** Soft drinks, flavored teas, salad dressings.

**80% Reb A:** Protein bars, gluten-free baked goods, plant-based yogurts.

## Why Choose Us?

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1. **Purity Grading:** Choose Reb A levels to balance sweetness intensity, cost, and taste profile.
2. **Ethical Sourcing:** Sustainably farmed in organic-certified regions of Paraguay and China.
3. **Quality Assurance:** Tested for heavy metals (Pb, As), pesticides, and microbial safety (ISO 22000).
4. **Custom Solutions:** Adjust particle size or blend with carriers (e.g., erythritol, inulin) upon request.

## FAQs

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### Q: Is stevia safe for children?

A: Yes! GRAS-approved and widely used in pediatric-friendly products.

### Q: How much stevia replaces sugar?

A: Use **0.3-0.5% of 50% Reb A powder** to replace 100% sugar by sweetness. Adjust based on Reb A concentration.

### Q: Does stevia work in fermented foods?

A: Yes—it's stable in kombucha, kefir, and other fermented products.

### Q: Can I use stevia in baked goods?

A: Yes! 80% Reb A powder is ideal for cookies, cakes, and bread.

### Q: Do you offer private labeling?

A: Yes! Custom branding available for all Reb A grades.

## Packing

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Want to learn more about this product or have any questions?

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