

## Stevia Extract Powder



Our **stevia extract powder** is a highly refined, water-based extract derived from *Stevia rebaudiana* Bertoni leaves. Standardized to  $\geq 95\%$  **Rebaudioside A (Reb A)**, it delivers intense sweetness (200–300 $\times$  sucrose) with minimal licorice-like aftertaste—making it one of the cleanest-tasting natural high-intensity sweeteners available.

Produced without synthetic solvents, irradiation, or GMOs, our stevia meets global standards for clean-label, zero-calorie, and diabetic-friendly formulations.

**Note:** Unlike crude stevia leaf powder, this is a purified extract compliant with FDA GRAS, EU Novel Food, and Codex Alimentarius specifications.

### What Is Stevia Extract?

Stevia extract contains steviol glycosides—naturally occurring compounds in stevia leaves.

**Rebaudioside A (Reb A)** is the most desirable due to its superior taste profile. Our extraction uses only

food-grade water and ethanol (removed during drying), followed by crystallization and spray-drying to yield a free-flowing, off-white powder.

The final product is:

- **Zero calories** (not metabolized for energy)
- **Non-glycemic** (does not affect blood glucose or insulin)
- **Heat-stable** (stable up to 200°C / 392°F)
- **pH-stable** (functional from pH 3-9)

## Key Functional & Health Benefits

- **Natural Sugar Replacement:** Enables “no added sugar” and “zero calorie” claims
- **Diabetic-Friendly:** Glycemic index = 0
- **Dental Health:** Non-cariogenic (does not promote tooth decay)
- **Clean Taste Profile:** High Reb A minimizes bitterness and metallic notes
- **Synergy with Other Sweeteners:** Pairs well with erythritol, monk fruit, or allulose
- **Sustainability:** Low water and land footprint vs. cane sugar

**Usage Tip:** Typical use level is **0.01-0.1%** in finished products. Always pre-blend with carrier (e.g., maltodextrin or erythritol) for even distribution.

## Technical Specifications

Parameter	Stevia Extract Powder (≥95% Reb A)
<b>Botanical Source</b>	<i>Stevia rebaudiana</i> Bertoni (leaves)
<b>Appearance</b>	White to off-white fine powder
<b>Odor &amp; Taste</b>	Characteristic sweet; minimal bitterness
<b>Rebaudioside A (Reb A) Content</b>	≥95% (HPLC, dry basis)
<b>Total Steviol Glycosides</b>	≥98%

<b>Parameter</b>	<b>Stevia Extract Powder (≥95% Reb A)</b>
<b>Loss on Drying</b>	≤5.0%
<b>Residue on Ignition (Ash)</b>	≤0.5%
<b>pH (5% solution)</b>	4.5 - 7.0
<b>Particle Size (D[90])</b>	≤150 μm
<b>Bulk Density</b>	0.30 - 0.50 g/mL
<b>Shelf Life</b>	24 months (sealed, cool & dry storage)
<b>Heavy Metals (Maximum Limits)</b>	
- Lead (Pb)	≤0.5 mg/kg
- Arsenic (As)	≤0.5 mg/kg
- Cadmium (Cd)	≤0.1 mg/kg
- Mercury (Hg)	≤0.03 mg/kg
<b>Microbiological Criteria</b>	
- Total Plate Count	≤1,000 CFU/g
- Yeast & Mold	≤100 CFU/g
- <i>Escherichia coli</i>	Absent in 1 g
- <i>Salmonella</i> spp.	Absent in 25 g
- <i>Listeria monocytogenes</i>	Absent in 25 g
<b>Allergen Status</b>	Gluten-Free (<5 ppm), Soy-Free, Dairy-Free, Nut-Free
<b>Certifications</b>	Non-GMO Project Verified, Kosher, Halal (available), Vegan Certified

Analytical methods: HPLC per USP/EP monographs; microbiological testing per ISO 4833. Complies with FDA GRAS (GRN No. 273), EU Regulation (EU) 2019/679, and JECFA specifications.

## Applications

- **Beverages:** Soft drinks, flavored water, RTD teas, sports drinks
- **Dairy & Alternatives:** Yogurt, ice cream, plant-based milk
- **Bakery:** Cakes, cookies, muffins (heat-stable up to 200°C)
- **Confectionery:** Sugar-free gum, hard candies, chocolates
- **Dietary Supplements:** Tablets, chewables, powders
- **Tabletop Sweeteners:** Blended with erythritol or inulin for bulk

**Formulation Tip:** For best results, combine with bulking agents (e.g., organic erythritol) to mimic sugar's volume and mouthfeel.

## Why Choose Our Stevia Extract Powder?

We source stevia leaves from farms that avoid synthetic pesticides and practice regenerative agriculture. Our extraction facility uses closed-loop water/ethanol systems and adheres to strict GMP standards. Every batch is tested for Reb A purity, heavy metals, and microbial safety.

We also offer custom blends (e.g., stevia + monk fruit) and alternative glycoside profiles (e.g., Reb M/D-enriched) upon request.

Available packaging:

- 1 kg aluminum foil bags (for R&D/small batches)
- 10 kg or 25 kg multi-wall paper bags with PE liner
- Custom packaging and private labeling available

## FAQs

### 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



For more information, please visit our website:

<https://www.bio-starch.com/products/stevia-extract/>