

Stevia Extract Powder (Enzyme treated)

Cat. No. CEFX-056

Lot. No. (See product label)

Introduction

Description Stevia extract, steviol glycosides have high sweetness and low calorific value. It is physicochemical stable, non-fermentable, and can extend the shelf life compared with sucrose products. Stevioside has high sweetness and long duration without browning, which is very conducive to maintaining the original color of beverages and foods. Enzyme-treated stevia is a taste-improved stevia product produced by using biological enzyme fermentation technology to remove the bitter taste contained in the stevia extract itself and improve the solubility of the product. The product is white or light yellow powder or granule with refreshing sweetness.

Product Information

Molecular Weight 277.2711