

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.

Applications

Using bio-enzymatic fermentation technology to add glucose base to stevia leaves, it overcomes the bad taste of ordinary stevia with varying purity and bitter aftertaste, and the sweet taste is more pure. It has been accepted and widely used in Korea and the United States.

Product Information

Species

Stevia rebaudiana (Bertoni) Hemsl.

Source

Leaf

Appearance

White to slightly yellow crystalline powder, with a cool sweet flavor, the sweetness is about 150-200 times that of sucrose. Sweetness is not easy to disappear in the mouth. Melting point 196~198°C, high temperature resistance, more stable in acidic and alkaline solution. If it is added to soft drinks with pH 3.0, it can be stored at room temperature for 30 days without change. Rapidly absorb moisture in the air; dissolved in water about 0.12%. Slightly soluble in ethanol. It is non-fermentable, so it is suitable for the food which is difficult to be sterilized by heating, and it will not cause Melad brown reaction, and it can keep the white color of the products. It is the closest natural sweetener to sucrose.

Activity

75% Glucosyl steviol glycosides (GSG)

Usage and Packaging

Package

1kg aluminum foil bag, 25kg cardboard drum

Storage and Shipping Information

Storage

2 years under well storage situation and stored away from direct sun light