

Enzymatically Treated Stevia Rebaudiana Leaf Extract (glucosyl steviol glycosides)

Cat. No. EXTZ-766

Lot. No. (See product label)

Introduction

Description

Glucosyl steviol glycoside is obtained by using stevia leaves as the raw material. First, steviol glycosides are extracted from the leaves; then the extracted product undergoes enzymatic glucosylation, followed by processes of evaporation, concentration and spray drying. This product is a white or pale yellow powder. It overcomes the drawbacks of conventional steviol glycosides, such as inconsistent purity and an unpleasant lingering bitterness, and delivers a purer sweetness profile. Just as stable as ordinary steviol glycosides under normal food processing conditions, this product also has enhanced water dispersibility and improved solubility through enzymatic modification. Thus, it is ideally suited for a wide variety of beverages and alcoholic products. Its main applications cover low-calorie foods, carbonated drinks, fruit juices, frozen confections, pastries, pickled products, aquatic products and other items.

Product Information

Form	Powder
Purity	80%--95%