

## Experts in achieving perfectly sweetened flavours

NCC Food Ingredients assists customers at every stage, from product development right through to end product. Working with world class food ingredients producers our insights and expertise enables us to provide all in one solutions. One such offering is our range of perfectly sweetened flavours, combining **2<sup>nd</sup> generation Stevia from Daepyeong** and tailor made flavours from **Expressions Aromatiques**.



**2nd Generation Stevia**



**Natural Flavours**



**Natural Sweetened Solution**

Blending **2<sup>nd</sup> generation Stevia** with outstanding flavours results in the **perfect combination of zero calories and finely balanced flavour profiles**. Below we provide further information on **Daepyeong's 2<sup>nd</sup> generation Stevia** and **Expressions Aromatiques's** outstanding flavours.

### **2<sup>nd</sup> Generation Stevia – The perfect natural sweetener**

With the continued global shift towards the reduction or replacement of sugar in our foods, the search for substitutes has become a key focal point. Up until now most sugar alternatives have either been artificial or had a noticeable after taste. Fortunately there is a solution now available - **2<sup>nd</sup> generation Stevia produced by Daepyeong and offered by NCC Food Ingredients**. Unlike other Stevia products there is no bitter after taste, this is as a result of a revolutionary patented enzyme treatment process.

### **2<sup>nd</sup> Generation Stevia - Benefits and advantages**

- **No bitter aftertaste and similar taste profile to sugar** - No noticeable taste difference to your product means that your customers will not notice any difference
- **Cost effective** - Over 170 times sweeter than sugar means less is required, leading to cost savings
- **Zero calories and natural** - With no calories or nasty artificial chemicals, your customers will love your product
- **A stable sweetener with no surprises** - Stable across a broad range of pH levels and processing temperatures means that it can be used in low pH environments and in a wide range of frozen and baked goods
- **Soluble and no discolouration** - Dissolves quickly and no browning reaction takes place
- **Long shelf life** - With a long storage life, it will not limit the shelf life of your finished product

## Specification

Daepyeong's 2<sup>nd</sup> generation enzyme-treated Stevia has three grades: **Steviten Rich**, **Rebaten Premium**, **Rebaten G180**

Sort	Steviten Rich	Rebaten Premium	Rebaten G180
Total Steviol Glycosides (TSG)	95% min.	95% min.	95% min.
Sweetness	110 times	170 times	180 times
Appearance	A white yellowish crystalline powder		

## Outstanding flavours

Our flavour partner, Expressions Aromatiques have been producing tailor made flavour solutions for customers since 1999 at their dedicated research and development production facilities in France. They have significant experience in the development of flavour solutions across a broad spectrum of sectors:



Beverages



Dairy Products



Savoury products



Confectionary



Biscuits & Bakery



Dietary & Nutritional Supplements

**All flavours are tailor made, developed in collaboration with your company, ensuring that specific requirements are met.**

To know more about how NCC Food Ingredients can assist your company in achieving perfectly sweetened flavours please contact:

**Ireland enquiries**  
**Fintan McConnell**

T. +353 1 613 1408  
M. +353 86 174 0289  
E. [fmccConnell@ncc.ie](mailto:fmccConnell@ncc.ie)

**UK enquiries**  
**James Bliss**

T. +353 1 613 1400  
M. +44 791 775 5022  
E. [jbliss@ncc.ie](mailto:jbliss@ncc.ie)



NCC House, 42 Lower Leeson Street,  
Dublin 2, Ireland.  
T: +353 1 613 1400 F: +353 1 634 0132  
E: [foodsales@ncc.ie](mailto:foodsales@ncc.ie) W: [nccingredients.com](http://nccingredients.com)

