



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

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NCC Food Ingredients are now offering a new grade of stevia, with no bitter aftertaste. Using a revolutionary enzyme technology, the product has an extra glucose molecule added which removes the bitter aftertaste normally associated with first generation stevia. This gives the material an excellent flavour profile and mouth feel without calories. It is up to 180 times sweeter than sugar which makes it a cost-effective alternative to sugar.

## A natural plant-based sweetener

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Stevia is a natural plant-based sweetener suitable for use in sugar reduction, it has been used as a sweetener for over 35 years in Asia and is approved by the FDA. The product can be used as a natural flavour or declared as a sweetener (E960) and has already been approved by several major food producers.



## Benefits of 2<sup>nd</sup> Generation Stevia

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- 180 – 300 times sweeter than sugar
- Excellent flavour profile with no bitter aftertaste
- pH stable across a broad range of pH down to pH3
- Excellent solubility
- Long shelf life
- FDA Gras approved
- Can be used as a natural flavour or sweetener E960

## Grades Available

Grade	Rebaten A 97%	Rebaten G180	Rebaten G1
Type	1 <sup>st</sup> Generation	2 <sup>nd</sup> Generation	2 <sup>nd</sup> Generation
Total Steviol Glucosides	97% min	95% min	95% min
Sweetness (v) Sugar	320 times	180 times	300 times
Appearance	white / yellowish crystalline powder		

## Key Applications

Second generation stevia is already approved and used by several major food producers in branded products across sectors including:

**Beverage**

**Confectionary and  
sport nutrition**

**Dairy Products**

**Fruit Preparations**

**Sauces**

**Dietary and nutritional  
supplements**

## Want to know more?

To find out more about 2<sup>nd</sup> generation stevia and how it can be used in sugar reduction please contact:

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