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Nectevia

Product Information

Nectevia® is a proprietary blend of two organic, naturally extracted sweeteners. Sweetness of agave nectar is enhanced by the addition of purified steviol glycosides, resulting in a syrup that is 4 times sweeter than sucrose. Ideal for reduced calorie, diabetic safe or clean label formulating, Nectevia contributes nutritive solids, mouthfeel and improved overall sweetness in baked goods, beverages, dressing, sauces, jams and fillings.

REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

Chemical and Physical Properties

Sweetness compared to sugar	4
pH	3.5 – 5.0
Brix at 20°C or not less than	62-66
Moisture	21-24%
Ash (max)	0.5%
Calories/100g	135

Typical Carbohydrate Profile

Fructose	85 %
Glucose	11 %
Saccharose	4 %

Sensory Characteristics

Appearance	Amber Liquid
Taste	Faint honey note
Odor	Characteristic

Basic Characteristics

- Water Activity (aw) 0.65 ± 0.05
- Nectevia® is non-crystalizing
- Acts as a humectant
- Excellent dispersability
- pH stable from 3.5 to 7.5

Suggested labeling

Agave syrup, Rebaudioside A and or steviol glycoside

Shelf Life and Storage

The recommended storage temperature range for Nectevia® 30 - 85°F. Once the seal is broken, Nectevia® should be refrigerated for up 60 days. It may be stored unopened for up to 24 months.

Microbiological Limits

Standard Plate Count	<1,000 cfu/gm
Coliform	Negative
E. coli	Negative
Salmonella	Negative
Yeast and Mold	<50cfu/gm

R & D Support

Steviva Ingredients provides expertise to maximize efficiency. Our services include formulation, food processing, nutritional and technical assistance.

contact

Steviva Ingredient Sales
Manufacturing/Warehouse:
5901 NE 87th Ave
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Nectevia – stevia fortified agave nectar

Nutritional Information

Nutritional Profile

The following typical information may be of use in answering questions regarding calorie count and nutritional labeling.

Nutrient	Amount	Nutrient	Amount
Weight	100.000 g	Phosphorus	9.00 mg
Kilocalories	135	Iodine	0.000 g
Protein	0.99	Magnesium	38.99 mg
Carbohydrate	31.99	Zinc	0.25 mg
Fat, Total	0.29	Copper	0.11 mg
Alcohol	0.000	Manganese	0.14 mg
Sodium	13.00 mg	Selenium	0.200 mg
Potassium	58.98 mg	Fluoride	0.000
Calcium	459.85 mg	Chromium	0.000 mg
		Molybdenum	0.000 g
		Dietary Fiber	10.60 g
		Soluble Fiber	9.400 g
		Insoluble Fiber	0.000 g
		Crude Fiber	1.20 g
		Sugar	20.86 g
		Glucose	1.58 g
		Galactose	0.000 g
		Fructose	17.56 g
		Sucrose	1.72 g

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