


Non GMO | Gluten Free | Allergen Free

 **erysweet**<sup>TM</sup>  
Eythritol  
*and*  
 **erysweet 100**<sup>TM</sup>



NonGMO  **erified**.com



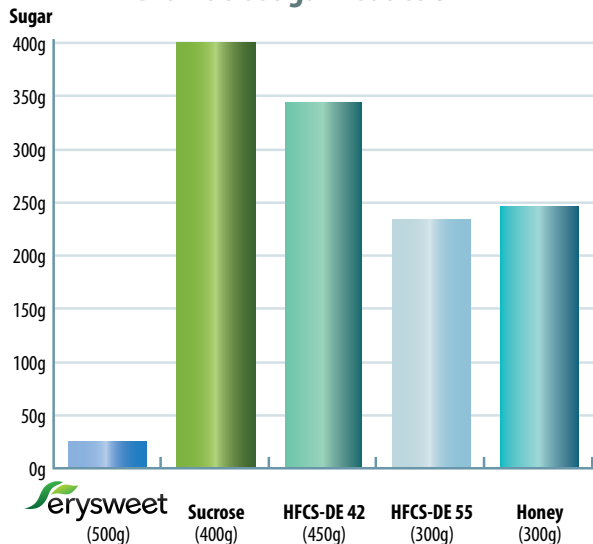


**erysweet** Erythritol is an all-natural sweetener produced through natural fermentation. This non-GMO, mildly sweet polyol is ideal for use as a bulking agent, for extending shelf life of baked goods or for sweetening low viscosity sauces and beverages. It is 70% as sweet as sugar with a clean, slightly cooling flavor. Synergistic with other sweeteners, it masks bitter flavors of high intensity sweeteners. Its appearance is white crystalline. Erysweet Erythritol also comes in a 100 mesh Fine Powder which resembles 10X confectioners' sugar.

Of all the polyols, Erythritol is unique in that it has no laxative effects. Most polyols are slow to digest. Erythritol is primarily absorbed from the small intestine. Less than ten percent reaches the lower intestine, so its digestive tolerance is much higher than other polyols. Because it is not metabolized, its calorie contribution is only 0.2 calories per gram.



### Dramatic Sugar Reduction



\*Comparisons based on 100 gram Nectevia dosage which is four times sweeter than sucrose

## Develop a Clean Label

- Consumers understand erythritol is natural.
- Naturally produced through microbial fermentation.
- Non-GMO
- Kosher
- Gluten-free
- Allergen-free

## Additional benefits

- Low-glycemic
- Diabetic safe
- Non-cariogenic
- High digestible tolerance

## Calorie Reduction

- 0.20 calories per gram
- 0.70 times sweetness of sugar
- Synergistic with other sweeteners

## Flavor Advantages

- Clean, neutral flavor
- Moderate cooling sensation
- No aftertaste
- Optimize sweetness
- Masks bitter off notes
- Builds mouthfeel

## Manufacturers' Benefits

- White, crystalline powder or 100 mesh fine powder
- Low hygroscopicity
- High solubility
- Non-browning
- Higher boiling point
- Greater freezing point depression
- pH stable
- Heat stable
- Shelf stable

## Meet These Goals

- Improve the flavor of high intensity sweeteners
- Formulate reduced or near zero calorie products, naturally
- Add bulk and mouthfeel
- Extend shelf life
- Create a clean, consumer-friendly label
- Improve the nutritional panel



## Nutritional Panel Benefits

Erysweet Erythritol/ Erysweet 100 mesh - 100 grams	
Calories .....	20
Total Fat .....	0
Total Carbohydrate .....	100 grams
Sugars .....	0
Dietary Fiber .....	0

## Commitment to Sustainability

Stevia believes there is no responsible alternative to doing business other than through environmental sustainability.

Manufacturing and office facilities powered from renewable energy sources

- Ongoing Zero Carbon Output commitment
- Environmentally sustainable harvesting practices





## Applications

Because Erysweet Erythritol is 70% as sweet as sugar, it adds solids to foods sweetened with high intensity sweeteners. Overall flavor is enhanced by the ability of Erysweet Erythritol to mask bitter flavors. Synergies between Erysweet Erythritol and other ingredients in the formula enhance foods' overall sweetness, allowing some applications to employ even greater sweetener reductions and achieve cost savings. By virtue of its low molecular weight (122.12 g/mol), Erysweet Erythritol efficiently reduces water activity, thereby enhancing the shelf life of baked goods. Exceptionally pH stable, Erysweet Erythritol works well in beverages, dressings, sauces, jams, jellies and fillings. Formulate smooth non-grainy reduced calorie icings, fondants, cream fillings, uncooked meal replacement bars, drinks mixes, sauces and dressings easily with Erysweet Erythritol 100 Mesh Fine Powder.

## Commitment to Quality Control

Steviva has an extensive system in place for ensuring the highest possible standards for quality control and food safety.

- Stringent Ingredient oversight
- Adherence to GMP's
- Strict microbiological standards
- Heavy metal and pesticide testing

## Capabilities

- Exclusive contracts with suppliers provide consistent, dependable ingredient sourcing
- Reliable supply chain



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