



# technical

## SteviaSweet 95-60 Liquid

### Product Information

SteviaSweet 95-60 25x Liquid Solution is an optimized blend of highly purified, water extracted steviol glycosides including 95% minimum steviosides and 60% minimum Rebaudioside A (Reb A). This proprietary blend delivers an exceptionally clean flavor that is free from bitter notes commonly found in stevia products. SteviaSweet 95-60 is then brought into a liquid state by adding purified water as a high temperature. Trace amounts of all-natural grape seed extract are added as an anti-microbial and shelf life extender. SteviaSweet 95-60 25x Liquid Solution is a natural, high intensity, zero calorie sweetening solution that mixes into solution instantly. SteviaSweet 95-60 25x Liquid Solution is ideal for use in beverages, fruit products, meal replacement bars, cereals, snacks, desserts, ice cream, confectionery products, jams and jellies.

### REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

#### Chemical and Physical Properties

Sweetness compared to sugar	25
Dynamic Viscosity	1.07
Optical Rotation	-37°
Density	1,028.90
Residue on Ignition (ash)	0.05%
pH in aqueous solution	4.5 – 7.0
Color of solution	amber
Calories/100g	0

### Sensory Characteristics

Appearance	Off white liquid
Taste	Sweet
Odor	Characteristic

### Basic Characteristics

- SteviaSweet 95-60 Liquid is heat stable to 200°C
- Does not participate in Maillard browning reaction
- Has a dynamic viscosity of 1.07
- Has a density of 1,028.90
- Highly soluble in water and other liquids
- SteviaSweet 95-60 liquid is stable in the pH range 3 to 9.

### Regulatory/Labeling Data

United States  
Labeling Rebaudioside A and or steviol glycoside  
**GRAS**  
JEFCA compliant

### Shelf Life and Storage

If unopened the recommended storage temperature range for SteviaSweet 95-60 Liquid is 30 - 85°F. If stored for extended periods (over 36 months) should be evaluated periodically for fitness of use. Refrigerate after opening.

### 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

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## StevivaSweet 95-60 Liquid

### Nutritional Information

#### Nutritional Profile

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

Nutrient	Amount	Nutrient	Amount
Weight	100.000 g	Phosphorus	0.000 mg
Kilocalories	0.000	Iodine	0.000 g
Protein	0.000	Magnesium	0.000 mg
Carbohydrate	100.000	Zinc	0.000 mg
Fat, Total	0.000	Copper	0.000 mg
Alcohol	0.000	Manganese	0.000 mg
Cholesterol	0.000	Selenium	0.000 g
Saturated Fat	0.000	Fluoride	0.000 g
Monounsaturated Fat	0.000	Chromium	0.000 mg
Polyunsaturated Fat	0.000	Molybdenum	0.000 g
MFA 18:1, Oleic	0.000	Dietary Fiber	
PFA 18:2, Linoleic	0.000	Soluble Fiber	0.000 g
PFA 18:3, Linolenic	0.000	Insoluble Fiber	0.000 g
PFA 20:5, EPA	0.000	Crude Fiber	0.000 g
PFA 22:6, DHA	0.000	Sugar	0.000 g
Trans Fatty Acid	0.000	Glucose	0.000 g
Sodium	0.000	Galactose	0.000 g
		Fructose	0.000 g
		Sucrose	0.000 g

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**Steviva**  
 INGREDIENTS  
 Where Sweeteners Come Naturally

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