

Monk Sweet

with stevia 

The convergence of monk fruit and stevia resulting in the perfect sweetener for all natural, clean label, reduced sugar baked goods, beverages, confections, condiments, sauces and more.

**Clean
Natural**



NonGMO  Verified

Gluten
Free

Many food developers today are given this directive: **Cut the sugar. Don't lose the sweetness!**

Change is coming, in part, because government mandated nutritional facts panel. In addition to labeling sugar, companies would be required to provide a subcategory called added sugars. Steviva Ingredients offers MonkSweet with Stevia®, a natural sweetening solution that brings together optimal levels of proprietary stevia, monk fruit and erythritol, a sugar alcohol derived by microbial fermentation.

This combination offers multiple advantages. Stevia and monk fruit are high intensity sweeteners, with about 150 to 250 times the sweetness of sucrose. Low percentages of these sweeteners are required, and because of their intense sweetening power, their use is carefully controlled to deliver exquisite flavor profile and a full rich mouthfeel.

MonkSweet . . . naturally sweet, minimal calorie solution for condiments, sweet baked goods, confectionary, beverage manufacturers or anywhere an all-natural plugin replacement for sucrose is desired. This blend of natural extracts, natural sweeteners and polyols (Erysweet® Non-GMO erythritol) provides a temporal profile that is similar sucrose. MonkSweet with Stevia® sweetness is well rounded and ends cleanly without lingering.

Perhaps the greatest return for developers is gained in simplicity. While FDA's proposed labeling is uncertain and subject to comment, MonkSweet with Stevia® takes the guess work out of the final labeling law because this ingredient is clearly not an added sugar.

Meet These Goals

MonkSweet with Stevia® can help you reach your sweetening goals, reduce your sugars and help deliver a clean label. LoSweet plus® a naturally sweet, minimal calorie solution for condiments, sweet baked goods, confectionary, beverage manufacturers or anywhere an all-natural plugin replacement for sucrose is desired

- Replace all or part of the sugar or HFCS
- Develop a natural Non-GMO product
- Create a clean, consumer-friendly label
- Avoid added sugar
- Reduce calories
- Appeal to diabetics
- Improve the nutritional panel



Flavor Advantages

Flavor is the biggest payback for food developers. On its own, stevia can have a bitter note. Monk fruit is a natural flavor enhancer that helps mask off flavors in stevia and in other ingredients as well. Erythritol contributes mild cooling effect. Overall, sweetness delivery is clean and neutral.

- Balanced, clean flavor
- Neutral flavor
- Eliminate aftertastes
- Optimize sweetness
- Nonmasking
- Build mouthfeel

Manufacturers' Benefits

This optimized low-calorie, sweetening solution allows companies to remove or reduce added sugar in a variety of foods including beverages, sauces, dairy products, confections and baked goods. MonkSweet with Stevia® is twice as sweet as sucrose with just 0.2 calories per gram.

- Available in standard mesh and 100 mesh powder in an easy to use format
- pH stable
- Heat stable
- Shelf stable
- Dissolves readily in any liquid or fat, hot or cold
- Finish goods retain consistency over the product's shelf-life
- Applications include condiments, sweet baked goods, confectionary, beverage manufacturers or anywhere an all-natural plugin replacement for sucrose is desired
- Requires minimal recipe or processing adjustments



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MonkSweet with Stevia® - 100 grams

Nutritional Panel Benefits

Calories	9
Total Fat	0
Total Carbohydrate	7 grams
Sugars	0
Sodium	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





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



Applications

Replace up to 100% sucrose or HFCS in many sweetened condiments, sweet baked goods, confectionary and beverage applications. The exceptionally clean flavor of MonkSweet with Stevia® is compatible with many flavors including vanilla, chocolate and fruit flavors.



PORTLAND EXECUTIVE OFFICES:
Steviva Brands, Inc.
725 NW Flanders St., Suite 402
Portland, OR 97209

MANUFACTURING/WAREHOUSE:
5901 NE 87th Ave.
Portland, OR 97211

T: 310.455.9876 | F: 310.388.5393 | E: sales@steviva.com