

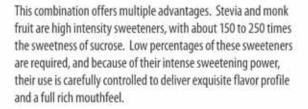
The convergence of monk fruit and stevia resulting in the perfect sweetener for all natural, clean label, reduced sugar baked goods, beverages, confections, condiments, sauces and more.



### Many food developers today are given this directive:

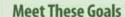
# Cut the sugar. Don't lose the sweetness!

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.



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.



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
- Optimize sweetness
- Neutral flavor
- Nonmasking
- Eliminate aftertastes
- · 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 allnatural plugin replacement for sucrose is desired
- Requires minimal recipe or processing adjustments





## MonkSweet

Nutritional Panel Benefits

MonkSweet with Stevia® - 100 grams
Calories9
Total Fat
Total Carbohydrate7 grams
Sugars0
Sodium0

### **Commitment to Sustainability**

Steviva 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.





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