

**Steviva™**  
**BLEND**

fine  
**POWDER**



**Steviva Blend Fine Powder** is the naturally sweet, minimal calorie solution for sweet baked goods, beverage manufacturers or anywhere a highly dissolvable solution is desired. This powdered blend of natural extracts, natural sweeteners and polyols (non-gmo erythritol) provides a temporal profile that is similar to powdered sugar, confectioners sugar or icing sugar. Steviva Blend Fine Powder sweetness is well rounded and ends cleanly without lingering. Steviva Blend Fine Powder dissolves readily in any liquid or fat, hot or cold, and works perfectly in sweetened uncooked foods without making them grainy. Texture is identical to 10X powdered sugar. Steviva Blend Fine Powder has a beautiful brilliant white color.

### Meet These Goals

- Replace powdered sugar, confectioners sugar or icing sugar
- Develop a natural non-gmo product
- Create a clean, consumer-friendly label
- Avoid added sugar
- Reduce calories
- Appeal to diabetics
- Improve the nutritional panel

Enhanced flavor begins with a precise and proprietary blend of Reb A and steviol glycosides, optimized to reduce bitterness. Water extraction provides clean flavor and a naturally produced product that is free from chemical solvents. Erythritol, a sugar alcohol found naturally in fruits, smooths the sweetness profile while adding zero calories because it's not fully absorbed.

The proprietary blend of FDA approved steviol glycosides and erythritol make Steviva Blend Fine Powder an excellent zero calorie replacement for confectioners powdered sugar. Super fine powder, easy to use format.



## Flavor Advantages

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

## Manufacturers' Benefits

- Super fine powder, 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 icings, frostings, fillings and anywhere fast dissolvability is desired
- Requires minimal recipe or processing adjustments

## Develop a Clean Label

- Simple ingredients that consumers understand are natural
- GMO-free
- Petrochemical-free
- Gluten-free
- Diabetic safe
- Kosher

## Nutritional Panel Benefits

Simple ingredients that consumers understand are natural.

- Steviva Blend Fine Powder 100 grams
- Calories 10
- Total Fat 0
- Total Carbohydrate 8 grams
- Sugars 0
- Sodium 0

## 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

## 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

## Capabilities

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



## Applications

Replace up to 100% powdered sucrose in many sweetened uncooked foods, cakes and baked products, meringues, icings, frostings, sweet coating applications. The exceptionally clean flavor of Steviva Blend Fine Powder is compatible with many flavors including vanilla, chocolate and fruit flavors.



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