

Non GMO | Kosher | Non-Laxative

# XeroSweet+

Xylitol



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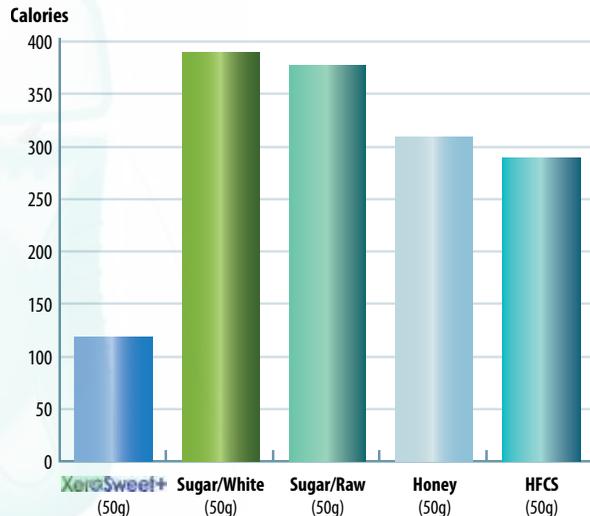
 Gluten Free

Available in 40 mesh  
or 100 mesh fine powder

**XeroSweet+** Stevia Fortified Xylitol available in standard 30-60 mesh and 100 mesh fine powder is formulated to reduce calories. XeroSweet+ 100 mesh can replace 10X confectioner's sugar. Xylitol, a polyol naturally found in many plants, is as sweet as sugar. The addition of SteviaSweet 95-60 doubles the sweetness intensity while imparting a clean, well balanced flavor. XeroSweet+ stevia fortified Xylitol has 2.5 calories per gram, a 60% reduction over sugar. Deeper calorie reductions are achieved by using half as much. The very slight cooling sensation delivered by XeroSweet+ stevia fortified makes it perfect for citrus and

mint flavor as well as frozen desserts. Synergies with other sweeteners will further enhance flavor while driving down total sweetener usage levels, and ultimately, ingredient costs.

## Dramatic Sugar Reduction



\*Comparisons based on 100 gram XeroSweet dosage which is equal to sucrose

## Develop a Clean Label

- Xylitol occurs naturally in many plants
- SteviaSweet 95-60 is petrochemical free
- Non-GMO
- Kosher
- Gluten-free
- Allergen-free

## Additional benefits

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

## Calorie Reduction

- 2.5 calories per gram
- 2 times as sweet as sugar
- Synergistic with other sweeteners

## Flavor Advantages

- Clean, cooling flavor
- No aftertaste
- Optimize sweetness
- Builds mouthfeel

## Manufacturers' Benefits

- White, crystalline or crystalline powder
- High solubility
- Non-browning
- pH stable
- Heat stable
- Shelf stable

## Meet These Goals

- Replace 10X sugar (100 mesh)
- Formulate reduced calorie products
- Improve the flavor of high intensity sweeteners
- Add bulk and mouthfeel
- Extend shelf life
- Add humectancy
- Create a clean, consumer-friendly label
- Improve the nutritional panel

**XeroSweet+**

### Nutritional Panel Benefits

|                               |           |
|-------------------------------|-----------|
| XeroSweet Xylitol - 100 grams |           |
| Calories . . . . .            | 250       |
| Total Fat . . . . .           | 0         |
| Total Carbohydrate . . . . .  | 250 grams |
| Sugars . . . . .              | 0         |
| Dietary Fiber . . . . .       | 0         |





## Applications

The flavor profile of Xerosweet+ Stevia Fortified Xylitol is neutral enough for a variety of applications, yet it pairs especially well with mint or citrus flavors. Confections and gums, frozen desserts, puddings, jams and jellies are proven applications. The 100 mesh powder may be used for dusting cakes or brownies. Incorporating Xerosweet+ Stevia Fortified Xylitol into baked goods improves humectancy and extends shelf life. Consider combining Xerosweet+ Stevia Fortified Xylitol with other sweeteners to optimize sweetening synergy. Because xylitol and stevia are both low glycemic and non-cariogenic, this product is ideal for formulating foods targeted for diabetic or dental health.

## 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

## 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



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