

Non GMO | Kosher | Non-Laxative

XeroSweet

Xylitol

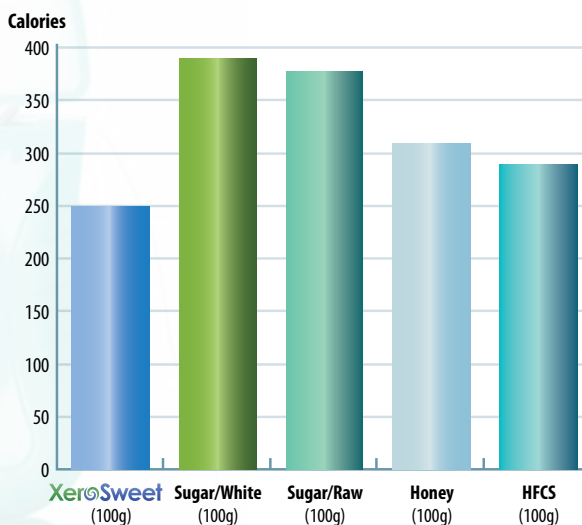


Available in 40 mesh
or 100 mesh fine powder

XeroSweet Xylitol is 100% as sweet as sugar but it has only 60% of the calories. Because this polyol provides bulk and sweetness, it easily eliminates sugar in formulas. Deeper calorie reductions benefit from XeroSweet's synergy with other polyols and high intensity sweeteners. Its flavor is clean with a pronounced cooling sensation. Highly compatible with mint flavors, it also pairs well with citrus. Baked goods are improved by XeroSweet's capacity as a humectant. Its solubility lends itself to sauce and beverage applications. Confections, gums, fruit preparations, ice creams and desserts are ideal applications.

Of all the polyols, xylitol has the highest negative heat of solution. It has a high digestive tolerance. Xylitol does not promote the development of dental caries.

Dramatic Sugar Reduction



Develop a Clean Label

- Xylitol occurs naturally in many plants
- 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
- Sweet as sucrose
- Synergistic with other sweeteners

Flavor Advantages

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

Manufacturers' Benefits

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

Meet These Goals

- Replace sugar
- Formulate reduced calorie products
- Improve the flavor of high intensity sweeteners
- Minimize degradation of aspartame
- 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

XeroSweet is as sweet as sugar. It may be used as a reduced calorie, drop-in replacement in minty or citrus flavored confections and gums. Ice cream may be formulated with a 1:1 substitution for sugar, although texture will be softer. Ice cream formulated with xylitol will not recrystallize during storage. Most commonly xylitol is used in combination with other sweeteners for a variety of food products including sauces, baked goods, jams, jellies and fruit preparations. Because xylitol is low glycemic and non-cariogenic, it 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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