Introducing new BESTEVIA® Reb D stevia leaf sweetener

More and more consumers want to see lower sugar content and simple ingredients on food and beverage labels. They also expect the same great taste in naturally sweetened, reduced-sugar products that they enjoy in full-sugar foods and beverages. With our partner SweeGen, we offer 95% pure, non-GMO BESTEVIA® Reb D stevia leaf sweetener, derived from the stevia leaf to deliver taste properties remarkably close to sugar. It’s the innovative sweetener that can help you provide consumers with the reduced-sugar products they’re looking for.
Deliver true sugar-like taste

Satisfy consumer taste expectations with BESTEVIA® Reb D stevia leaf sweetener. Starting with the leaf of the stevia plant and using a proprietary production technology, BESTEVIA® Reb D stevia leaf sweetener offers a clean, sugar-like taste. Its solubility makes it most effective at lower concentrations — for sugar replacement of up to 70%.

Remarkably close to sugar

See how closely BESTEVIA® Reb D stevia leaf sweetener resembles sugar — especially in sweet taste and absence of bitterness — on the sensory map below.

SENSORY ATTRIBUTES

SENSITIVITY EXPERIENCE

Here’s how sweetness unfolds over time in BESTEVIA® Reb D stevia leaf sweetener, as compared to sugar. Both sweetness onset and sweet linger are nearly identical.

THE BALANCE YOU’VE BEEN LOOKING FOR

Balancing sugar reduction, taste and cost factors can be challenging. With our decades of sweetness innovation, ever-expanding portfolio of sweeteners and DIAL-IN® Sweetness Technology, we can help you weigh the variables and arrive at the very best solution for your application and budget. Get closer to ideal sweetness than you ever thought possible while reducing sugar in applications such as:

- Beverages
- Confectionery
- Bakery
- Dairy products
- Nutrition products
- And more

Innovate with HEALTH & NUTRITION

ingredion.us/bestevia | 1-800-713-0208

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