

Organic Stevia Leaf Extract



What is Organic Stevia Leaf Extract?

Organic Stevia Leaf Extract is a high-purity sweetener derived from *Stevia rebaudiana* leaves, standardized to deliver $\geq 95\%$ Reb-A for zero-calorie sweetness. **We also supply Organic Stevia Leaf Powder**, a minimally processed whole-leaf format that retains natural phytonutrients and subtle herbal notes. Both products offer clean-label solutions for sugar reduction across food, beverage, and nutraceutical industries.

Key Highlights

1. Dual Sweetening Formats:

1. **Stevia Extract:** 200-300x sweeter than sugar, ideal for concentrated applications.
2. **Stevia Leaf Powder:** 10-15x sweetness with fiber and antioxidants.

2. Clean Sweetness:

1. **Rebaudioside A (Reb-A):** $\geq 95\%$ purity for no bitter aftertaste.

2. **Zero Glycemic Impact:** Safe for diabetics and keto diets.
3. **Certified Quality:** USDA Organic, EU Organic, GRAS, non-GMO, vegan.

Specifications

Parameter	Stevia Leaf Extract	Stevia Leaf Powder
Source	Organic <i>Stevia rebaudiana</i> leaves	Organic dried whole leaves
Processing	Water extraction, spray-dried	Air-dried, stone-ground
Appearance	Fine white crystalline powder	Greenish-tan fibrous powder
Active Compounds	≥95% Reb-A (HPLC)	5-10% steviol glycosides
Sweetness Factor	250x sucrose	15x sucrose
Caloric Value	0 kcal/g	2.6 kcal/g (natural fiber)
Solubility	Fully water-soluble	Partially soluble (ideal for tea)

Key Features & Benefits

1. Stevia Leaf Extract:

1. **Industrial Efficiency:** Replace sugar 1:250 in beverages, yogurts, and sauces.
2. **Heat Stability:** Suitable for baking up to 200°C.

2. Stevia Leaf Powder:

1. **Whole-Plant Synergy:** Contains antioxidants like chlorogenic acid and kaempferol.
2. **Herbal Applications:** Brew as tea or blend into herbal supplements.

3. Shared Benefits:

1. **Dental Health:** Non-cariogenic – inhibits cavity-causing bacteria.
2. **Blood Pressure Support:** Mild vasodilatory effects from steviosides.

Applications

- **Beverages:** Soft drinks, RTD teas, and flavored waters.
- **Bakery:** Sugar-free cookies, cakes, and granola bars.
- **Supplements:** Diabetic-friendly gummies or chewable tablets.
- **Dairy:** Sweeten yogurts, ice creams, and plant-based milks.

Certifications & Quality Assurance

- **Organic Certifications:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.
- **Microbial Safety:** Compliant with USP and ISO 22000 standards.

Why Choose Us?

- **Premium Quality:** Rigorous HPLC testing for Reb-A and steviol glycosides.
- **Complete Range:** We also supply custom blends (e.g., stevia + monk fruit).
- **Sustainability:** Rain-fed organic farming and water-efficient extraction.
- **Technical Support:** Free sugar replacement calculators and formulation guides.

FAQs

Q: Is there a bitter aftertaste?

A: Our ≥95% Reb-A extract eliminates bitterness through advanced purification.

Q: How to substitute stevia for sugar in baking?

A: Use **1 tsp extract** per 1 cup sugar. For leaf powder, use **2 tbsp per 1 cup sugar**.

Q: Can stevia cause allergies?

A: Rare. GRAS-certified and free from top 8 allergens.

Q: Which format is better for beverages?

A: **Extract** offers concentrated sweetness; **Leaf Powder** adds natural cloudiness for herbal teas.

Packing

