



SVEETIA is a low-calorie (virtually calorie-free) Sweetener and flavor modifier .It is the proprietary blend of Chemill Incorporated's Stevia Rebaudioside A. Stevia has been known for centuries, especially in its native Land of Paraguay. It is a naturally derived glycoside which is extracted from Stevia rebaudiana Bertoni, commonly known as sweetleaf, sweet leaf, sugarleaf, or simply stevia of the Asteracease family. Stevia is a small green plant bearing leaves which have a delicious and refreshing taste.

### SAFETY

Stevia has been used as food additives for more than 400 years in its origin, Paraguay and no harmful case were recorded. It is approved as food additive in several countries.

### LOW CALORIE AND HEALTHY

The calorie of stevia is only 1/300 of cane sugar, which is an ideal ingredient for many kind of food and beverage which are especially for dietary supplements, and patients with hypertension, diabetes, obesity and heart disease etc...

### IDEAL FLAVORING SUBSTANCE

With high solubility and 200-450 times sweetness of cane sugar, stevioside and rebaudioside-A are great flavoring substances. They play an important role in moderating of seasoning food and pickle, sour and spicy taste.

### LOW PRICE IMPACT, HIGH STABILITY, HIGH DIFFUSION RATE

Stevia provides relatively low manufacturing costs compared to sugar due to its high intensity of sweetness. It would only cost 55% ~ 65% of the sugar price at similar sweetness. An average of molecular weight of stevia sweet is in range of 825 ~ 1300. It's relatively low molecular weight compated to other enzyme modified stevioside allows it to penetrate into texture of seasoning food and pickles faster and easier.

### NO BROWN REACTION

Stevia sweet does not prompt Brown Reaction at cooling and baking and it does not cause the original color to deteriorate during storage. It is readily dissolved during food processing.

### WIDELY USED

As a newly implied natural sweetener, stevia has been widely applied in food, beverage, pharmaceutical product and commodity. It can be used in frozen food, canned food, preserved fruit, condiment, wine, gum and toothpaste as well. Generally speaking, almost all sweet substances can be replaced by stevia.



- Rebaudioside A Levels 95%-98%
- Extract In Bulk raw form
- 400 Times sweeter than sugar.
- F.D.A Approved for F&B use



- Rebaudioside A Levels 60%-80%
- Extract In Bulk raw form
- 200 Times sweeter than sugar.
- F.D.A Approved for F&B use



- Rebaudioside A levels 45%-50%
- Extract In Bulk raw form
- F.D.A Approved for F&B use.

**Sveetia is manufactured at our State of the art extraction facility with strict adherence to GMP guidelines and is certified by G.M.P, N.S.F, and Kosher.**

**[www.chemill.com](http://www.chemill.com) ; [www.chemillusa.com](http://www.chemillusa.com) ; [www.sveetia.com](http://www.sveetia.com)**



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