



FOR IMMEDIATE RELEASE

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Contact: Cheryl Tessier, APR, 608-695-6510, ctessier@finessepr.net
Thom King, (310) 455-9876, thom.king@steviva.com

Steviva Ingredients Launches Organic Plant-based Syrup Designed to Naturally Sweeten Foods, Reduce Calories

PORTLAND, Oregon — In response to the growing natural and clean label trends, Steviva Ingredients has developed [Nectevia™](#), an organic blend of blue agave nectar and stevia extract.

Naturally water-extracted at low temperatures and mildly filtered, the organic agave nectar is blended with high-intensity steviol glycosides that boosts its sweetness, resulting in a full, pure flavor profile that is four-times sweeter than sugar. Nectevia is ideal as a substitute for sugar, honey or corn syrup and is designed to be used in a variety of applications, including:

- Baked goods
- Hot or cold beverages
- Condiments
- Sauces and dressings
- Cereals and bars, as a binding agent



With a water activity of 0.65 ± 0.05 and an average pH of 4.5, Nectevia is stable, non-crystallizing and prevents fermentation. It also dissolves quickly into hot or cold liquids.

Nectevia has a high fructose content of 85% which is naturally derived from the core of the agave plant. Because fructose is inherent in fruit, Nectevia is particularly conducive to fruit applications.

The American Diabetes Association suggests that one way diabetics can plan meals is by using the glycemic index. Foods with a glycemic index lower than 55 are ranked low. Nectevia's combination of fructose and stevia contribute to its low ranking (< 10) on the glycemic index scale, which is considerably lower than High Fructose Corn Syrup (HFCS). (By comparison, HFCS-42 contains 53% sucrose on a dry basis, while sucrose, which contains 50% glucose and 50% fructose, has a glycemic index of 67, and fructose has a glycemic index of 23. Stevia comes in at 0, meaning it has no effect on blood sugar levels.)

Nectevia also offers calorie-reduction benefits, including:

- Unlike nutritive carbohydrates, which contribute four calories per gram, Nectevia contributes only 2.86 calories per gram.
- Because it is four times sweeter than sucrose, a lower percentage of Nectevia can be used in food and beverage formulas.
- Nectevia enhances foods' natural sweetness, providing a synergy that in some applications may allow developers to reduce sweeteners by more than 75%.

Beyond its easy-to-read ingredient statement, which is simply agave nectar and stevia, Nectevia offers food and beverage manufacturers a clean label payback that is further enhanced by certifications including: petrochemical-free, non-GMO and kosher. Nectevia is also naturally vegan.



More information about Nectevia, including a spec sheet and technical resource video, is available at: <http://www.stevivaingredients.com/products/nectevia-fortified-agave-nectar-with-stevia/>.

About Steviva Ingredients:

Steviva Ingredients, Inc., is a global-ingredient supplier with a focus on all-natural, high-intensity sweeteners and customer sweetening solutions for manufacturers. Steviva Ingredients sweeteners and bulk ingredients are all-natural, GMO-free, soy-free, corn-free and allergen-free. More information about Steviva Ingredients is available at: <http://www.stevivaingredients.com>.

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Editor's note: A white paper discussing Nectevia is available for download at http://www.stevivaingredients.com/press/Nectevia_WhiteSheet.pdf.

