



## JUSTSWEET™ High Intensity Prebiotic Sweetener

JustSweet™ is a naturally occurring high intensity sweetener, where taste and mouth feel is virtually identical with sugar (sucrose). Extracted from the leaves of Stevia Rebaudiana Bertoni, purified to reach a high concentration of Rebaudioside. Blended with a gluten free food dextrin, a pre-biotic fiber.

### Chemical and Physical Properties

	Min.	Max.
Prebiotic Dietary Fiber, % w/w dB	>75	
Rebaudioside (95%+), mg/g		23.0
pH (1% solution w/v)	5.0	5.6
Moisture, %	3.2	4.0
Total Ash, %		<0,1
Free-Flow density, g/litre	230.0	290.0
Size distribution, % through 65 Mesh	80.0	90.0
Ethanol, ppm	-	5.0
Methanol, ppm	-	5.0
Arsenic, ppm	-	0.5
Lead, ppm	-	1.0

### Sensory Data

Appearance	White, light yellow powder.
Flavor	Clean sweet taste, candy floss.

### Microbiological Standards

	Max.
Standard plate count, CFU/g	< 1,0 × 10 <sup>3</sup>
Yeast and moulds, CFU/g	< 1,0 × 10 <sup>2</sup>
Faecal Coliforms/2g	Absent
<i>E. coli</i> /2g	Absent
<i>Salmonella</i> /25g	Absent

### Nutritional Data/g (Typical values)

	% RDI
Energy, 2,3kcal / 9,6 kJ	0,1
Total fat, 0g	0,0
Saturated Fat, 0g	0,0
Trans Fat, 0g	0,0
Cholesterol, 0g	0,0
Sodium, 0mg (1 mg/100g)	0,0
Potassium, 0g (< 1mg/100g)	0,0
Digestible Carbohydrates, 0,18/1g	0,1
Protein (N × 6.25), 0g (0,7g/100g)	0,0

### Certification

HACCP

### Packaging and Storage

Laminated industrial bags of 20 kg or carton of 20 kg.

Product must be stored between 1°C - 40°C, in dry and sheltered warehouse.

### Shelf Life

2 years when kept unopened in the original packaging.

### Regulatory Data

CAS No. 58543-16-1

### United States

Meets FCC (Food Chemical Codex) requirements for Rebaudioside.

73rd JECFA (2010) Steviol	Glycosides Self-Affirmed GRAS Jan/2009 (Stevia Extract)
Labeling	Food dextrin with Rebaudioside (Stevia Extract), Rebiana (Stevia Extract) or Rebaudioside (Stevia Extract)

### Canada

Labeling Food Dextrin with Stevia Leaf Extract Stevia Extract, Purified Stevia Leaf Extract, or Purified Stevia Extract

### European Union

Labeling Food Dextrin with Steviol Glycosides, or Reb (E 960)

### Brazil

Labeling Dextrina alimentar com glicosídeos de esteviol. Product exempt for registration with ANVISA-BR as per RDC-27 6/08/2010 (Adoçantes Dietéticos)

### Features and Benefits

Of natural origin. Low contribution of calories in food and beverage formulations. Prebiotic with a documented health benefit. Promotes the growth of good bacteria (Bifidobacterium) and may strengthen the immune system, helping to maintain digestive health. Does not induce a high glycemic response when ingested. Attractive natural sweetener for diabetics and others on a carbohydrate-controlled diet (weight-loss). About 25-130 times as sweet as sucrose (depending on an individual perception). Clean, sweet taste. Stable in low pH and high temperature process conditions. Soluble in water.

Effective Date: January 30, 2021      Next Review Date: February 2023

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