

Stevia / Reb A[®]

DESCRIPTION

White to light yellow powder, odorless or having a slight characteristic odor. Stevia is approximately 200 – 300 times sweeter than sucrose. The product is obtained from the leaves of Stevia Rebaudiana Bertoni. Stevioside and Rebaudioside A are the component glycosides of principal interest for their sweetening properties.

Formula: C₃₈H₆₀O₁₈

CAS: 58543-16-1

Molecular Weight: 804.88

E Number: E960

Flashpoint: Not Applicable

SUGGESTED USES

Diet Soft Drinks, Ready-to-drink teas, Fruit juice drinks, Energy drinks, Flavored waters, Table-Tops, Baked Goods, Cereals, Ice-Cream

Test Item	Specification	Test Method / Reference
Appearance	White Powder	Visual
Assay (on dry basis)	≥ 95.0% of the total of the ten named steviol glycosides	Current FCC/JECFA
pH	4.5~7.0	Current FCC/JECFA
Arsenic	≤ 1 ppm	Current FCC/JECFA
Lead	≤ 1 ppm	Current FCC/JECFA
Organic Impurities/Residual Solvents	Meets the Requirements	Current FCC/JECFA
Residue on Ignition	≤ 0.2%	Current FCC
Water	≤ 5.0%	Current FCC
Related Steviol Glycosides	≤ 5.0%	Current FCC
Identification	Meets the Requirements	Current FCC
Total Aerobic Plate Count	≤ 250 CFU/g	GB
Yeast and Mold Count	≤ 100 CFU/g	GB
Coliforms	≤ 3.0 MPN/g	GB
Escherichia Coli	Negative/g	GB
Salmonella	Negative/25g	GB

CFU = Colony Forming Units
JP = Japanese Pharmacopeia
FCC = Food Chemical Codex

EP = European Pharmacopeia
USP/NF - United States Pharmacopeia-
National Formulary

GB = China National Standard Method
JECFA = Joint FAO/WHO Expert
Committee on Food Additives

apura
ingredients

sales@apuraingredients.com
apuraingredients.com



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CONFORMITY WITH:

FAO-WHO Specifications
Food Chemicals Codex
European Commission Regulation No. 231/2012
Japanese Standards for Food Additives
US Pharmacopoeia
This material is Kosher Pareve and Halal Certified

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in well closed containers in a dry environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended conditions.

LOT CODE EXPLANATION

Example Lot: 20150403 RA-X
2015 = Year of Manufactured: 2015
04 = Month Manufactured: April
03 = Batch No. #03
RA-X = Product Code (X is assay of Reb A in the product, i.e 60%, 70%)

NUTRITIONAL DATA

Nutrient	Per 100 grams
Calorie (kcal)	0*
Water (g)	0*
Protein (g)	0
All Fats (g)	0
Vitamins (mg)	0
Carbohydrates (g)	0
Sugars (g)	0
Dietary Fiber (g)	<0.7
Cholesterol (mg)	0
Calcium (mg)	0
Iron (mg)	0
Niacin (mg)	0
Phosphorus (mg)	0
Potassium (g)	0
Riboflavin (mg)	0
Sodium (mg)	0
Protein (g)	0
Thiamin (mg)	0
Ash	<0.2

This data is calculated from standard analytical data. The zero values are based on process knowledge and raw materials used.

Stevia is chemically pure and contains no additives, preservatives or colors.

