



# 杭州星耀医药有限公司

HANGZHOU STARSHINE PHARMACEUTICAL CO., LTD

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## *STEVIOSIDO 90%.*

### Descriptions:

✦ The stevia sugar is a new natural sweetener extracted from stevia leaves which belong to chrysanthemum family , it has unique properties like high sweetness and lower calories , 200~350 times than cane sugar in terms of sweetness , but 1/300 of calories than that of cane sugar . The large quantity of medicinal experiments show that the sugar has no side effect and is not poisonous , no carcinogenesis and is a safe product , it can prevent people from hypertension ,diabetes , obesity , heart disease , tooth decay , etc. and is an ideal and natural sugar replacing cane sugar .

### Applications:

✦ The stevia sugar has been extensively used in food , drinks , medicine , daily use chemical industry , wine brewery , cosmetics , etc. and especially it can save 70% of cost . It looks white , and tastes nice , without odour, and is a potential sugar source . The stevia sugar is a natural sweetener which has been approved by the ministry of hygiene and the ministry of light industry , and are widely popular around the world , and it is regarded as the world No. 3 sugar source after cane sugar and beet sugar .

### Properties:

✦ Green : Stevia sugar is totally natural sweetener extracted from stevia leaves of chrysanthemum family , and is listed as " Green food " by China green food development centre .

✦ Safety : There are several hundred of years of application history in the stevia original places , like Paraguay , Brazil , and up to now there has not found out any poisonous cases . The stevia sugar does not metabolize or settle in human body , its safety has been approved by some world organizations , like FAO , WHO

✦ Sweetness : The stevia sugar tastes like cane sugar ,and also has unique property ,like refreshing , so it can be used as functional food , candy , etc. It can be applied as enhancing agent to prohibit odour ,and it can replace cane sugar , be applied in medicine , syrup , and other kind of medicines , and can aslo be used in seasoning , pickled products , tooth paste , cosmetic and cigarettes . As the stevia sugar is easily dissolved in water & ethanol , it can be combined with cane sugar , fruit sugar , even other sugar ,etc.

✦ Stability : The stevia sugar is non-fermentable product , and has such property of stability , it will not change during the production of food or drink , and it is easily transported , the regular use of the sugar will keep your teeth from decaying . In a normal processing condition , the stevia sugar is quite stable , and it can lower stickness, prohibit bacteria growth and prolong the shelf life.

A. Be stable to acid , alkali and heat . At room temperature ( ph -3 ) it can not be decomposed or sedimented within 180 days; Within PH 3~9 and be heated to 100 centigrade , it will not be decomposed in 1 hour .

B. Be stable to light . No matter the sugar is powdered or solvent stated, it is stable to light .

C. Non-fermentation . In a long term of storage , it will not go moldy , and the processed products will not go brown .

✦ Low calories : The stevia sugar is quite suitable for low calories food , drinks , and especially beneficial for sufferers of diabetes , obesity , arteriosclerosis.

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### Physical and chemical properties:

✦ The stevia sugar looks white or light yellow crystallized powder or granule and tastes refreshing . The sweetness is 250~350 times than cane sugar.

✦ The mouth tasting sweetness concentration is 0.002%. When the concentration is higher , it will taste a little bitter. The sweetness can stay longer in mouth.

✦ The melting point is 196~198 centigrade , it is stable to heat and acid , alkali ( ph 3~9). When it is used in soft drinks ( ph 3 ) , it will not change within 30 days at room temperature .

✦ The optical rotation  $[\alpha]_D^{20}$  -- 39.3 ( 5.7% H<sub>2</sub>O ) , the water concentration is 0.12% . As it is non-fermentable product , it can be used in food killing bacteria , and will not cause brown effect . It can keep products white color , it is a natural sweetener like cane sugar .