# Low-calorie sweetener from a natural source



# Reduce sugar, not taste

Healthy eating trends have continued to gain popularity in recent years, with many consumers turning to better-for-you products. As public awareness of the importance of health and diet increases, more and more consumers are looking to reduced-sugar and low-calorie alternatives. Despite this growing demand for low-sugar products, consumers still expect a full-sugar taste.

To help meet the requirement for great-tasting, low-sugar and calorie-reduced products, Ingredion offers ENLITEN® 300000 stevia sweetener. Extracted from a natural source, the Stevia rebaudiana bertoni plant, the sweetener uses the sweetest and least bitter part of the stevia plant. ENLITEN® 300000 sweeteners contain high Rebaudioside A contents, of 95%.



## Lighten up

ENLITEN® 300000 stevia sweetener can be used to deliver great tasting reduced calorie or sugar products, such as fruit preparations, dairy products, beverages, confectionery, sauces and ketchups.

# ENLITEN® stevia high-intensity sweeteners

#### **Available at concentrates:**

• 95% Reb A (ENLITEN® 300000 sweetener)

#### **Features:**

- Naturally-derived, low-calorie sweetener
- Approximately 300 times sweeter than sucrose
- Very stable under most temperature and pH conditions

#### **Benefits:**

• Supports reduced-calorie and reduced sugar claims

Thanks to our extensive range of speciality starches and formulation expertise, Ingredion can help build back desirabe mouthfeel attributes often lacking in reduced sugar products.

### Tomato ketchup



Ingredients in %	Control	Variant 1*
Water	44,90	49,69
Tomato concentrate 28%	30,00	30,00
NOVATION PRIMA® 300	2,00	2,20
Vinegar 10%	6,00	6,00
Sugar	15,00	10,00
Salt	2,00	2,00
Ketchup flavour	0,10	0,10
ENLITEN® 300000	-	0,01
TOTAL	100	100

<sup>\*</sup> Variant 1 = sugar replacement

#### Preparation:

- Put all ingredients into the vessel
- Heat to 95°C
- Hold for 5 min
- Fill into jars

Find out more ingredion.com/emea

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