

Natural sweetening made with the essential

ERYLITE® Stevia

- Erythritol with Stevia, no additives
- Sugar-like sweetness
- All natural
- Zero calories



Jungbunzlauer

ERYLITE® Stevia

pure and natural sweetening



Natural sweetening systems have become a huge attraction as both sugar replacement and all natural foods continue to be a mega trend. Following these trends, Jungbunzlauer's ERYLITE® erythritol as a natural and zero calorie alternative to artificially produced bulk sweeteners is highly successful. On top of this, Stevia rebaudiana extracts revolutionize the market as a natural alternative to artificial high intense sweeteners. While both sweeteners helped to develop interesting concepts to reduce sugar, the greatest benefit appears with a blend of both:

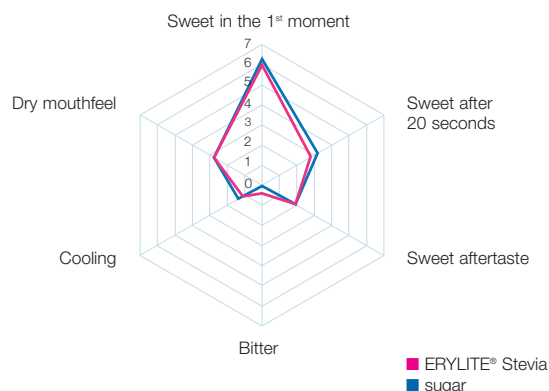
Jungbunzlauer's natural and zero calorie sweetener blend ERYLITE® Stevia offers sugar-like sweetness at its best.

What is ERYLITE® Stevia?

ERYLITE® Stevia is Jungbunzlauer's unique blend of the natural sugar alcohol ERYLITE®¹⁾ and Rebaudioside A, a highly pure stevia plant extract²⁾. Fused into one crystal ERYLITE® Stevia unites the unique benefits of these two sweeteners that fit together well due to their natural and zero calorie character.

Which are the benefits of ERYLITE® Stevia?

Both sweeteners are combined in order to maximise their synergies and benefits. ERYLITE® Stevia has no calories, no effect on the blood sugar level (zero glycemic index) and is tooth friendly. Its very high digestive tolerance ensures consumers comfort at the expected consumption levels. Jungbunzlauer uses the intrinsic synergies of ERYLITE® Stevia to offer a taste sensation very close to regular sugar and free from any aftertaste. The uniqueness of ERYLITE® Stevia is based on the new concept of simplicity: to create the pure sugar-like taste profile where no additional ingredients or masking agents are needed. ERYLITE® Stevia is innovative and pure – natural sweetness based on the essential.



Taste characteristics of ERYLITE® Stevia and sugar
5% sugar equivalent

Where can ERYLITE® Stevia be used?

ERYLITE® Stevia can be used as sugar replacement in all food & beverage products. Beverages, the main target of the industry's effort of sugar reduction, are easily reformulated with any ERYLITE® Stevia type to create zero calorie concepts³⁾. Also confectionery, fruit preparation and bakery products can be adapted towards a convincing sugar and calorie reduction.

Which types of ERYLITE® Stevia are available?

Type	ERYLITE® Stevia 100	ERYLITE® Stevia 200	ERYLITE® Stevia 400
Sweetness equivalent	Same sweetness as sucrose	2x sweetness of sucrose	4x sweetness of sucrose

All ERYLITE® Stevia types show excellent performance in food products that require both bulking and a sufficient sweetness level to develop the best tasting sugar reduction concepts.

¹⁾ ERYLITE® (erythritol) is approved as E968 in the EU, is a GRAS sweetener in the USA and approved as food in Japan.
²⁾ Stevia extracts are expected to be approved in the EU by end of 2011.
³⁾ ERYLITE® (erythritol) is not approved for use in beverages in the EU.

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