Ingvia® M99

INTRODUCTION

Ingvia®M99 is a new line of high intense sweetener products launched by INGIA, offering improved sweetnening, reduced bitterness and increased solubility compared to other Reb M products.

- Better solubility
- Clean and natural taste
- Wider range of applications



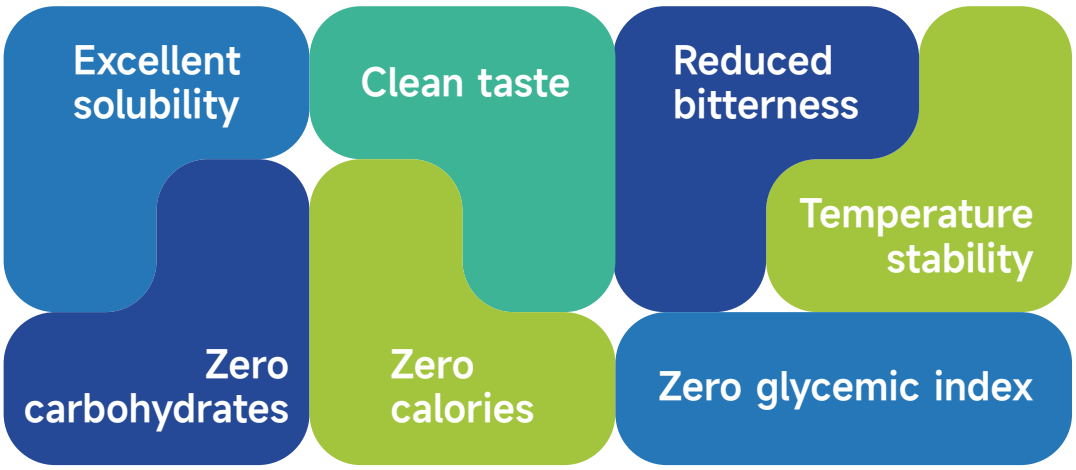


Ingvia® is the trademarked product of the natural sweetener series of INGIA Bio, including the stevia series, allulose series, and monk fruit series. It aims to provide consumers with a variety of low-calorie, no-calorie natural sweetener combination solutions, and to meet consumers demands for healthy, natural options, and delicious sugar reduction.

MAXIMIZE THE BENEFITS OF STEVIA

As a new generation of stevia extract of INGIA, Ingvia® M99 provides a better taste and a purer sugar reduction solution.

ADVANTAGES

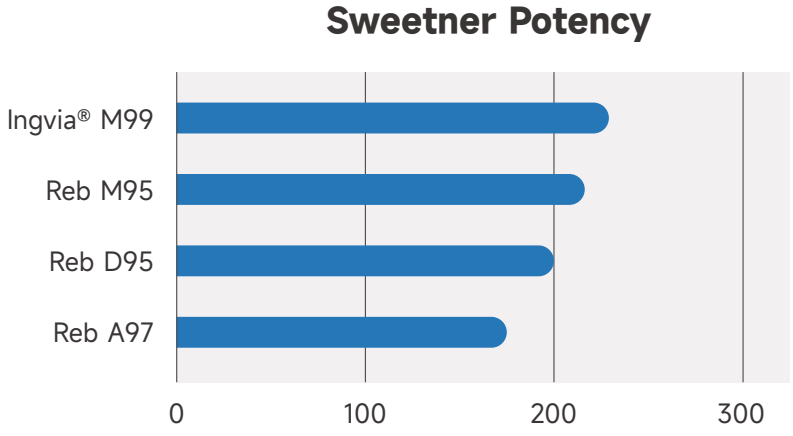


Compared with other Reb M in the market, Ingvia® M99 has better solubility - including fast dissolution rate, high solubility, no obvious bitter herbal odor, and high sucrose similarity. It is also temperature, acid and alkali stable, is applicable to a variety of different products.

VALUE AND PERFORMANCE

With improved attributes and less added amounts, Ingvia® M99 offers the same sweetness and better taste achieved, providing a cost-effective option for applications.



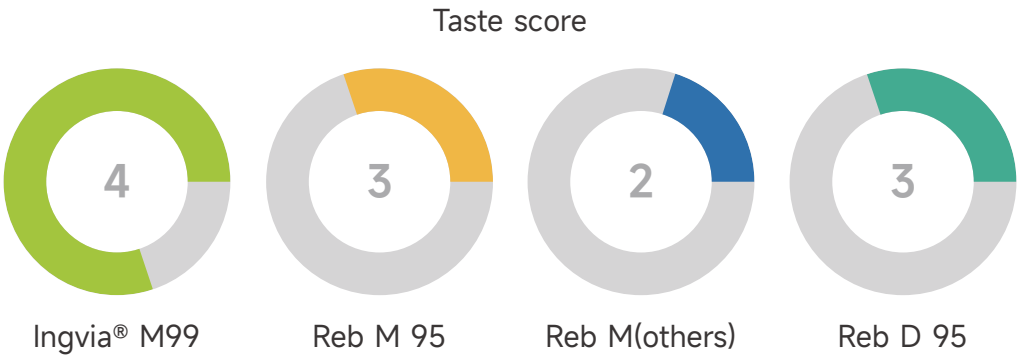




SENSORY TEST

Based on experimental data from our formula and sensory lab, we demonstrated the following excellent properties of Ingvia® M99.

SIMILAR TASTE TO SUCROSE

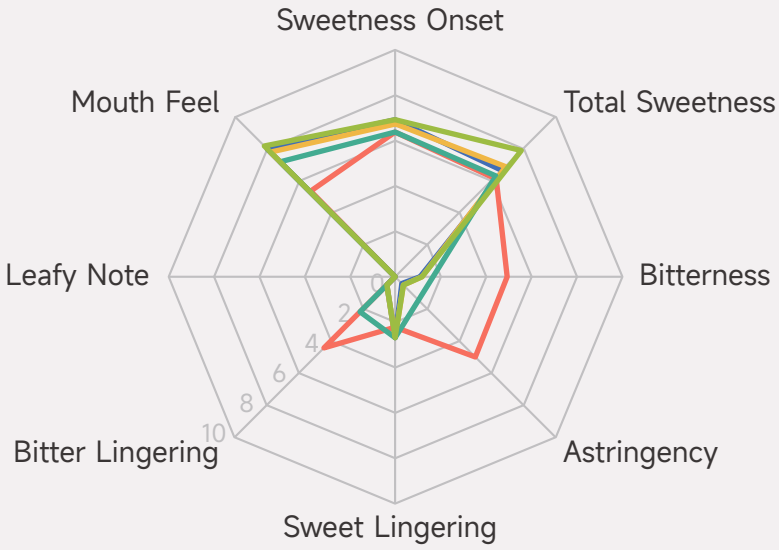


Ingvia® M99 outperformed all other Stevioside products in blind-testing in the market.

TASTING PROFILE

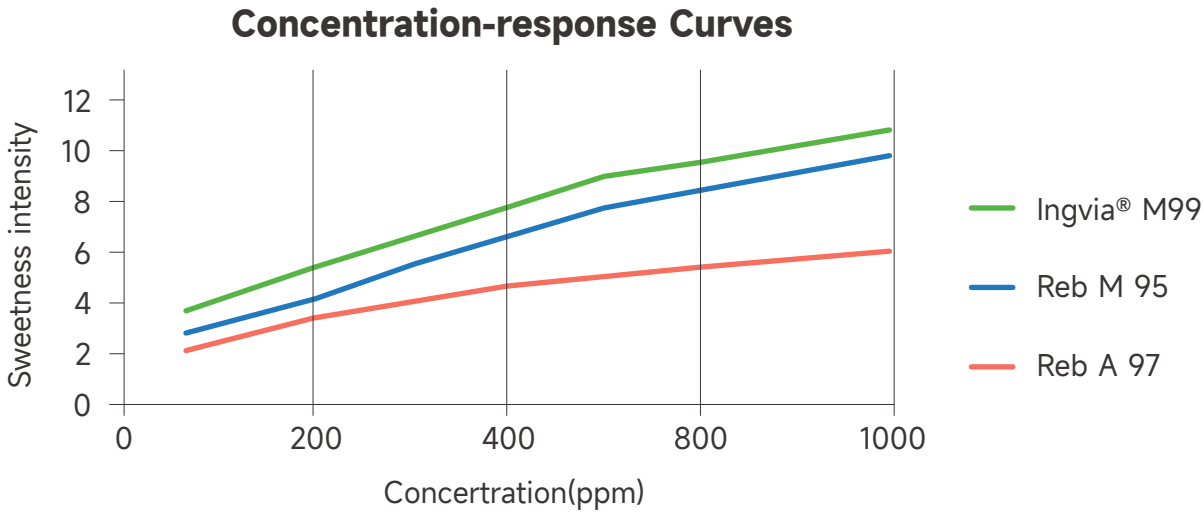
According to experimental datas, Ingvia® M99 is highly consistent with sucrose in mouthfeel, sweetness onset, sweetness and sweet lingering aspects.

- Sucrose-5%
- Reb A 97
- Reb D 95
- Reb M 95
- Ingvia® M99



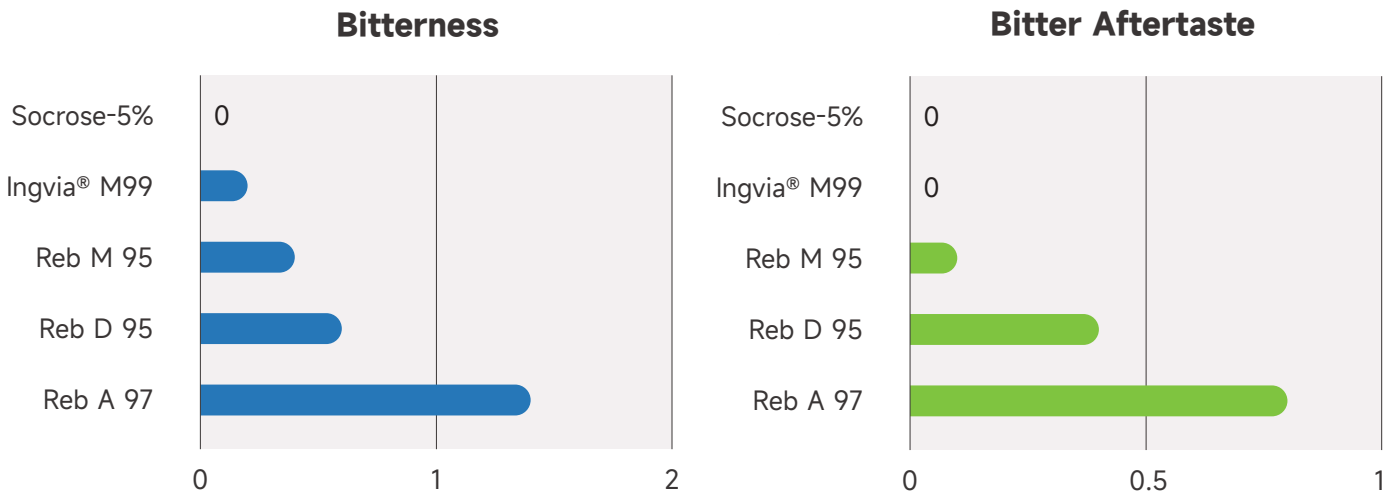
IMPROVED SWEETENING CAPABILITY

Compared with other products, Ingvia® M99 has been greatly improved in sweet performance.



LESS BITTERNESS

Ingvia® M99 improves the prevalent bitterness problem in stevia, presenting less bitterness and odor. When applied to products with other flavors, the bitter taste of Ingvia® M99 is almost imperceptible.



The aftertaste of Ingvia® M99 is also clean.

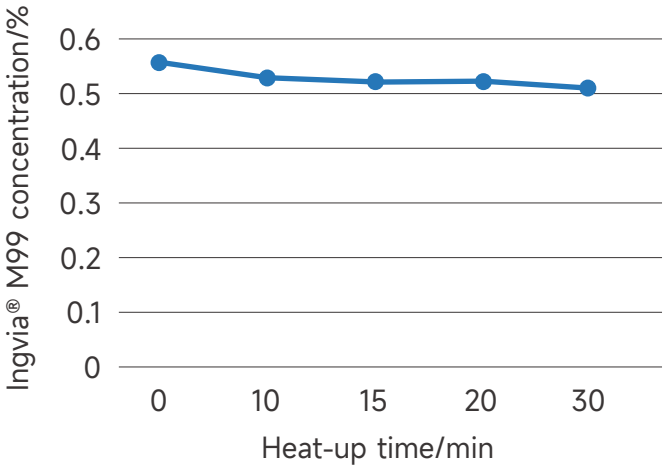
A WIDER RANGE OF APPLICATIONS

Ingvia® M99 demonstrates high-temperature stability, acid and alkali resistance and good taste, and can be applied to a variety of different products.

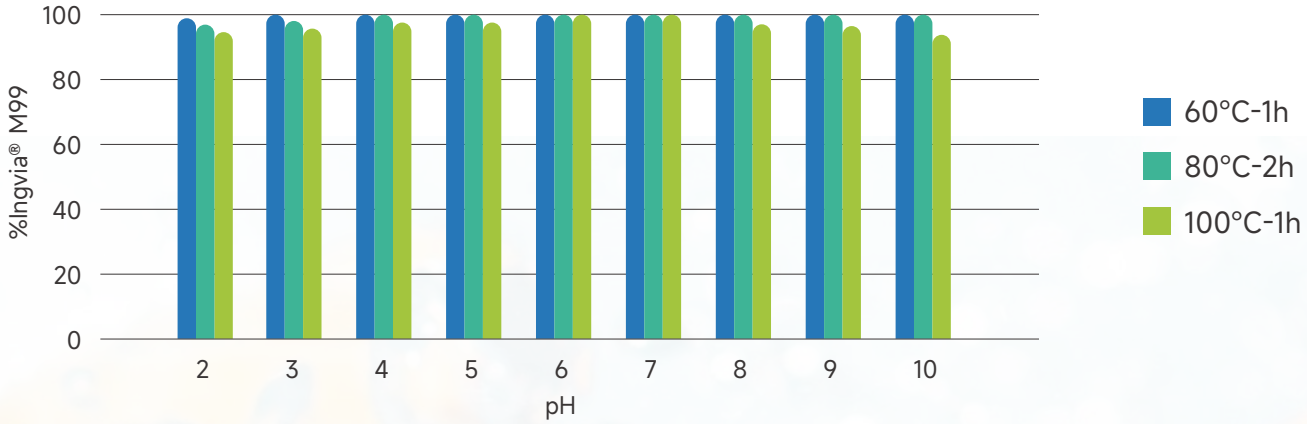
STABILITY

With the extension of heating time at 121°C, the concentration of Ingvia® M99 hardly changed.

Ingvia® M99 Concentration Under Different Heating Time



PH and temperature hardly affected the concentration of Ingvia® M99.



BETTER SOLUBILITY

Ingvia® M99 has faster dissolution rate and higher solubility.

Concentration at Room Temperature



(2.0g/kg) Ingvia® M99

(0.8g/kg) Reb M(others)

SPECIFICATION

DETERMINATION	SPECIFICATION
IDENTIFICATION	
Color State	White fine powder
Identification	Powder or crystal Consistent with standard
Solubility	Freely soluble in a mixture of ethanol and water (50:50)
ASSAY	
Total Steviol Glycosides (wt/wt% on dry basis)	≥99.0%
Rebaudioside M (wt/wt% on dry basis)	≥99.0%
TESTS	
Loss on Drying	≤6.0%
Total Ash	≤1.0%
pH (1 in 100 solution)	Between 4.5 and 7.0
Total Heavy Metals	≤10mg/kg
Lead (Pb)	≤1.0mg/kg
Arsenic (As)	≤1.0mg/kg
MeOH Residual	≤10mg/kg
EtOH Residual	≤50mg/kg
MICROBIOLOGICAL	
Total Plate Count	≤1000cfu/g
Yeast & Mold	≤100cfu/g
E. Coli (/1g)	<3MPN/g
Staphylococcus Aureus	<10cfu/g
Salmonella (/25g)	Negative

Labeling
Steviol Glycosides

Allergens
Ingvia® does not contain any commonly known sources of allergenic responses.
Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004.

Genetically Modified Organisms
Ingvia® is not produced from ingredients or processing aids derived by genetic modification.

BSE
No animal-derived ingredients are used in the production of Ingvia® .
There are no animal derived ingredients used in the facility where Ingvia® is produced.

Kosher
Ingvia® is certified as Kosher Parve.

Halal
Ingvia® is certified as Halal.

FDA Registration
Manufacturer' s FDA Food Facility Registration Number: 19765307806 .

Packaging
The product is packaged in a low-density polyethylene bag (food grade).
The inner bag is stored in cardboard carton or drum outs, 20kg per carton or drum.

Storage condition
Store in a cool and dry place.
Away from strong light, heat and odious materials.

Shelf life
2 years when properly stored.

INGIA

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