

# INGVIA® Plus

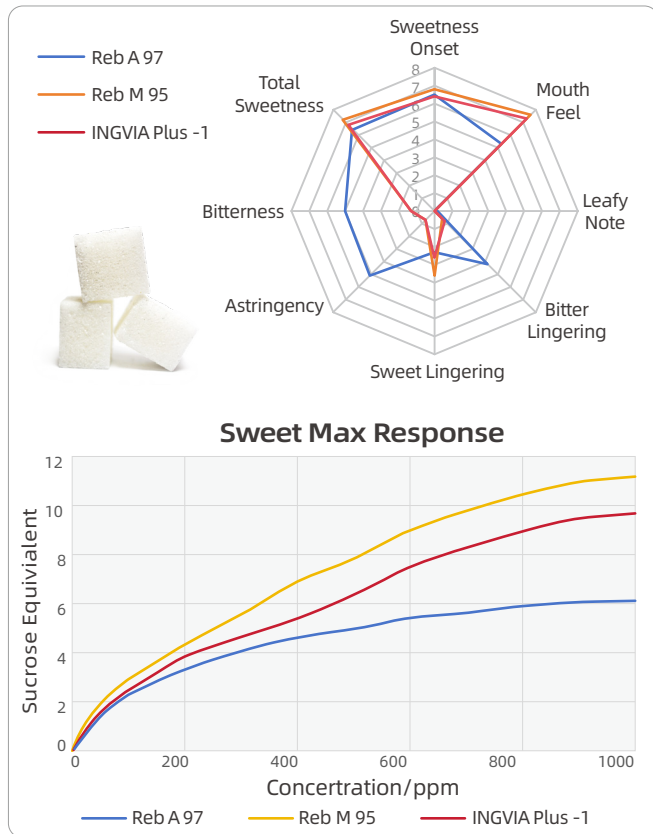
## Reformulated Natural Reduced-Sugar Delight

The INGVIA® Plus series is Ingia’s innovative solution portfolio leveraging our sugar reduction expertise. It uses a complex blend of various steviol glycoside ingredients to achieve optimal product application and help you create great-tasting, lower-sugar products.

### Better Reduced-Sugar Solution for Beverages and Tabletop Sweeteners

#### ■ FEATURES

Sweetness intensity : 190-210times that of sucrose



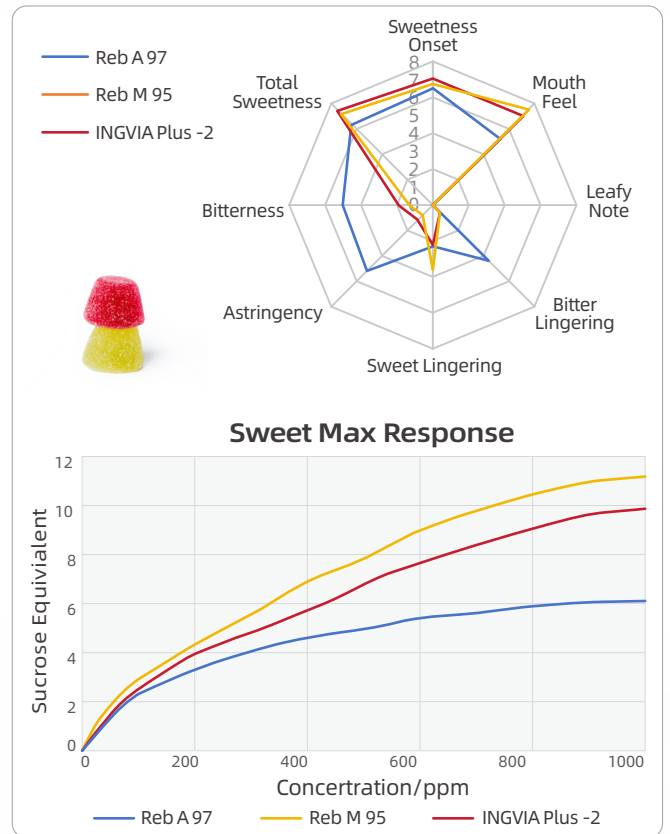
#### ■ APPLICATION

- Suitable for various types of beverages, enhances beverage flavor
- Reduce beverage calories by 50-80%
- Lowers costs
- Tabletop sweeteners prepared in combination with erythritol can replicate sucrose at equivalent sweetness, with high similarity in taste and mouth-feel.

### Better Reduced-Sugar Formula for Confections

#### ■ FEATURES

Sweetness intensity : 190-200 times that of sucrose



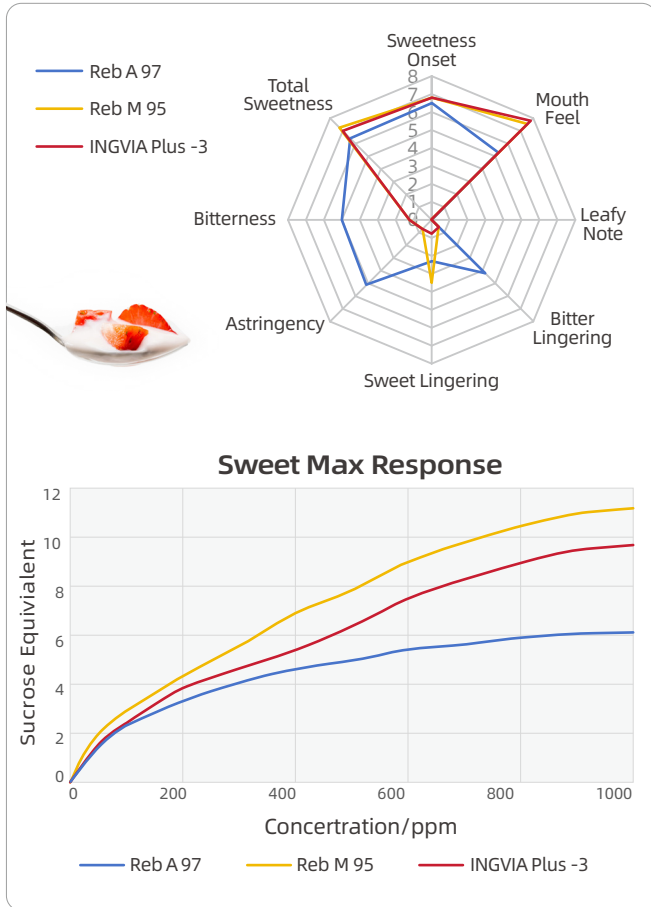
#### ■ APPLICATION

- Blended with isomalt can make sugar-free hard candies with better taste and texture than candies added sucrose
- Blended with maltitol and maltitol syrup can make gummies with enhanced flavor and excellent humectancy

## Better Reduced-Sugar Solution for Dairy

### ■ FEATURES

Sweetness intensity 190-210 times that of sucrose



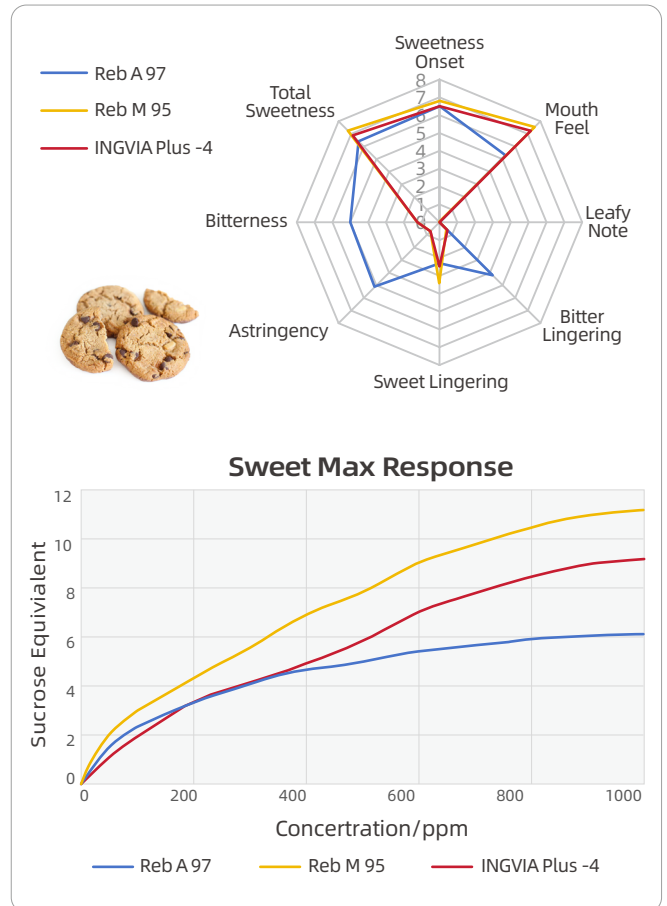
### ■ APPLICATION

- Similar taste and texture to sucrose yogurt
- Significantly enhances dairy flavor
- Increases total solids, reduces calories by 10-20%

## Better Choice for Bakery

### ■ FEATURES

Sweetness intensity 180-200 times that of sucrose



### ■ APPLICATION

- Can be blended with maltitol to make cake without added sugar, cookies and other baked goods with high similarity in taste and mouthfeel to products made with sucrose
- Can reduce calories by 15-30%

# SPECIFICATION

## Technical Data Sheet

<b>Product Name:</b> Steviol Glycosides	<b>CAS No.:</b> NA
<b>Brand Name:</b> Ingvia®	<b>Country of Original:</b> China
<b>Item:</b> TSG 95%	<b>Version:</b> A/0
<b>Product Code:</b> 5103	<b>Issued On:</b> January 18,2024

DETERMINATION	SPECIFICATION	METHOD
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### IDENTIFICATION

Color	White	Visual
State	Powder or crystal	Visual
Identification	Consistent with standard	HPLC (JECFA)
Solubility	Freely soluble in a mixture of ethanol and water (50:50)	JECFA Vol.4

### ASSAY

Total Steviol Glycosides (wt/wt% on dry basis)	≥95.0%	HPLC (JECFA)
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### TESTS

Loss on Drying	≤6.0%	JECFA Vol.4
Total Ash	≤1.0%	JECFA Vol.4
pH (1 in 100 solution)	Between 4.5 and 7.0	JECFA Vol.4
Mesh Size	≥95% through 80 mesh	Ro-Tap 25g for 5 min
Total Heavy Metals	≤10mg/kg	USP<231>
Lead (Pb)	≤1.0mg/kg	JECFA Vol.4
Arsenic (As)	≤1.0mg/kg	JECFA Vol.4

### RESIDUAL SOLVENT

MeOH Residual	≤200mg/kg	JECFA Vol.4
EtOH Residual	≤5000mg/kg	JECFA Vol.4

### MICROBIOLOGICAL

Total Plate Count	≤1000cfu/g	FDA-BAM chapter 3
Yeast & Mold	≤100cfu/g	FDA-BAM chapter 18
E. Coli (/10g)	<3MPN/g	FDA-BAM chapter 4
Staphylococcus Aureus	<10cfu/g	FDA-BAM chapter 12
Salmonella (/25g)	Negative	FDA-BAM chapter 5

### 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.

### FDA Registration

Ingvia's FDA Food Facility Registration Number: 19765307806.

### Packaging

The product is contained in a Low-density polyethylene bag (food grade). The inner bag is contained in cardboard carton or drum, 20kg per carton or drum.

### Storage condition

Storage is in a cool and dry place. Avoid from strong light and heat.

### Shelf life

2 years when properly stored.

# INGIA

 **INGIABIO (China)** : 4-5F Building 8, No.269 Fenghuang Road Tianfu International Bio-Town, Chengdu, China  
**INGIABIO (North America)** : 3281 E Guasti Rd., Ste 325 Ontario, CA 91761  
 [www.scingia.com](http://www.scingia.com)  China:+86-028-86155036  [sales@scingia.com](mailto:sales@scingia.com)

