

Steviva Ingredients Launches All-natural Monk Fruit Stevia Blend

MonkSweet plus monk fruit and stevia sweetener a low-calorie sweetener designed for beverages, sauces & baked goods where clean label sugar reduction is desired

PORTLAND, OREGON, USA, October 31, 2014 /EINPresswire.com/ -- [Steviva Ingredients](#), a global supplier of all-natural high-intensity and custom sweeteners, recently announced the launch of [MonkSweet™](#) plus, a natural sweetening solution bringing together optimal levels of proprietary stevia, monk fruit (lo han guo) and erythritol.



Steviva Ingredients Logo

MonkSweet plus answers the industry's call for a great-tasting, low-calorie sweetener that can eliminate or reduce the need for added sugar in a variety of applications. The ingredient is twice as sweet as sugar and has just 0.2 calories per gram. It can be easily plugged into formulations at a 1:2 ratio for sucrose or high fructose corn syrup to reduce calories and enhance flavor. It also meets health and dietary demands by carrying a GMO-free profile, kosher certification and a low glycemic load that's safe for diabetics.

Designed specifically for beverages, sauces, marinades, condiments, baked goods, jellies and confections, MonkSweet plus is highly soluble, as well as non-fermenting. It is appropriate in a wide range of formulations because it works well with other sweeteners and is heat, shelf and pH stable.

MonkSweet plus is a proprietary blend of three branded ingredients: SteviaSweet 95-60, monk fruit extract and Erysweet Erythritol. Together, they deliver a naturally sweet, minimal calorie solution with a similar mouthfeel to sugar, as well as a host of advantages. Calorie-free SteviaSweet 95-60 delivers 250 times the sweetness of sucrose, while Erysweet Erythritol not only restores necessary bulk, but also tempers the sweetness of stevia and provides a mild cooling effect. The addition of monk fruit extract contributes additional sweetness and also acts as a natural flavor enhancer to mask the off-notes associated with stevia and other ingredients in a formulation.

The sweetness of the monk fruit, a relative newcomer to the market, is derived from a group of glycosides called mogrosides. Steviva Ingredients extracts mogroside V, the sweetest of these, from the pulp of the fruit via water extraction, a method that provides the cleanest flavor because it is free from residue and chemical solvents.

MonkSweet plus is available in 25kg poly-lined boxes and 1000kg totes. For more information and samples, please contact sales@steviva.com, call 310-455-9876 or visit

<http://www.stevivaingredients.com/products/monk-fruit-stevia-sweetener/>.

About Steviva Ingredients:

Steviva Ingredients Inc. is a global ingredient supplier with a focus on all-natural, high-intensity sweeteners and custom sweetening solutions for manufacturers. Steviva Ingredients sweeteners and bulk ingredients are kosher and free of GMOs, soy, corn, allergens, pesticides and petrochemicals. More information is available at: www.stevivaingredients.com.

###

Editor's note: The following are available for download:

MonkSweet white paper:

http://www.stevivaingredients.com/media_downloads/white_sheets/MonkSweet_plus_white_paper.pdf

MonkSweet spec sheet:

http://www.stevivaingredients.com/media_downloads/spec_sheets/MonkSweet_plus_spec.pdf

MonkSweet brochure:

http://www.stevivaingredients.com/media_downloads/brochures/MonkSweet-brochure.pdf

Thom King
Steviva Brands, Inc.
3104559876
email us here

This press release can be viewed online at: <http://www.einpresswire.com>

Disclaimer: If you have any questions regarding information in this press release please contact the company listed in the press release. Please do not contact EIN Presswire. We will be unable to assist you with your inquiry. EIN Presswire disclaims any content contained in these releases.

© 1995-2016 IPD Group, Inc. All Right Reserved.