

Stevia Solutions

Balancing sweet taste and healthfulness

Discover a range of stevia ingredients for your formulation needs



Nutritious and sweet, healthy yet delicious

For consumers around the world, reducing their sugar and total calorie intake are priorities when choosing what to eat and drink¹. As consumers become more health conscious, they want foods that are better for them, but still satisfy their sweet tooth. Consumers are torn between choosing reduced sugar products and maintaining the same sweet taste they enjoy. Additionally, consumers are seeking “clean-label” foods and beverages featuring more natural and plant-derived ingredients.

Balance taste with healthfulness



Partnering with a supplier that has a full range of ingredient solutions and expertise can make the reformulation much easier and can also ensure that you create the right result for your target audience.

Maintaining sweetness

Our sweetening solutions help you reduce sugar and calories without losing the sweetness that customers crave. In fact, many of our sweetener solutions are sweeter than sugar but have either zero or a fraction of the total calories—so you can use less to achieve the same level of sweetness.

Replacing body & mouthfeel

Removing sugar can affect mouthfeel, bulk, texture, browning, and more, but our portfolio of sweeteners and fibers help counterbalance the removal of sugar and deliver delicious food experiences that consumers know and love.

More consumers will seek to improve their health and turn to sweeteners to help reduce their sugar intake.

Plant-based sweeteners are increasingly valued by consumers looking to choose ‘clean label’ products.

1. The Food Institute: Consumers are Eating More Often, Prefer Sweet Snacks;

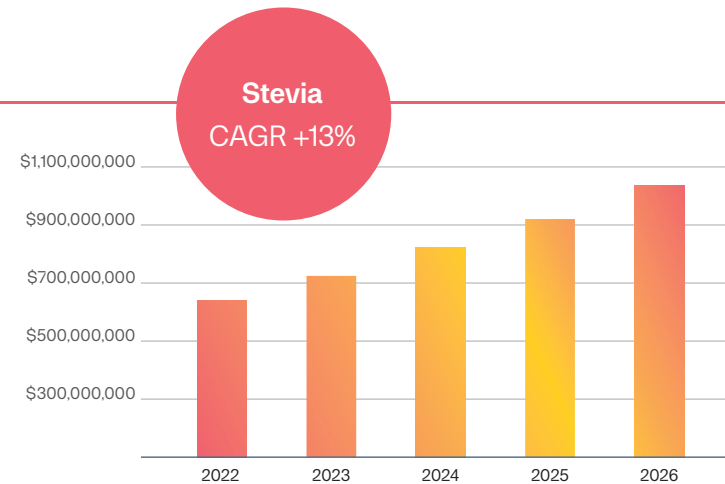
2. International Food Information Council Foundation, 2021 Food & Health Survey;

3. US Center For Disease Control;

4. World Health Organization Projections of Global Mortality and Burden of Disease from 2002 to 2030

Stevia surge in popularity

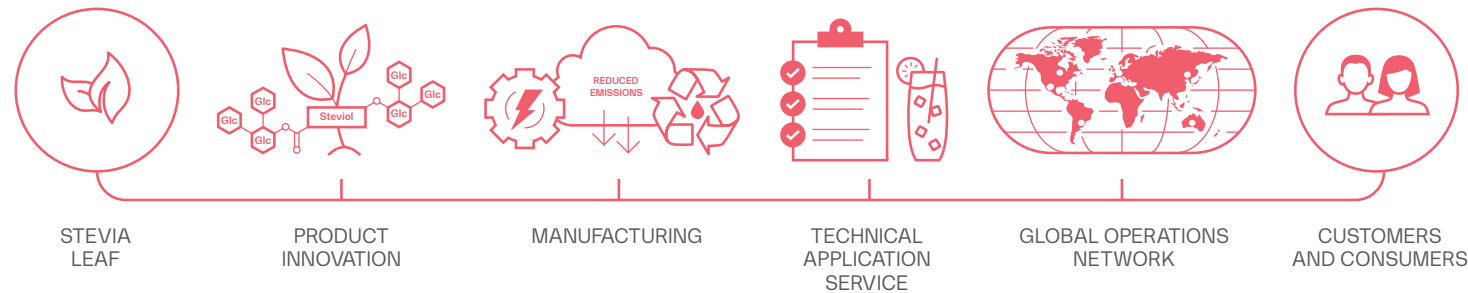
Stevia is one of the most popular and fastest-growing low-calorie sweeteners globally. Innovations in stevia-sweetened products have seen tremendous growth. Additionally, stevia has become a mainstream non-nutritive, high-intensity sweetener (HIS) that is widely used in food and beverages.



Stevia Market Value Growth 4 YR CAGR

Source: Euromonitor International 2022

Partners you can rely on



Partnering with Tate & Lyle brings decades of stevia expertise from field to final formulation, supply security and a team of technical experts to support you locally.

By leveraging Tate & Lyle's global applications teams, you can reduce the cost of R&D, gain access to proprietary, ingredient-specific research, and improve your development productivity. Enjoy an innovative approach that takes you from idea to plate to consumer testing faster than ever before.



Applications Guide

Searching for the right Stevia sweetener?

Knowing which stevia ingredient to use will depend on the specific food and beverage application and your product development goals. Different levels of sugar/calorie reduction and different applications have distinct textural, sweetness and flavor components to consider when choosing the right stevia product and complementary ingredients.

	CARBONATED SOFT DRINK	TEA	FLAVORED WATER	DAIRY	JUICE	TABLE TOP SWEETENER
7-10 SE RANGE	INTESSE® STEVIA INTESSE® STEVIA 2.0		TASTEVA® STEVIA TASTEVA® M STEVIA TASTEVA® D STEVIA		DUAL STEVIA® 3.05	DUAL STEVIA® 3.05 (Powder) OPTIMIZER STEVIA® 3.10 (Liquid)
3-7 SE RANGE	OPTIMIZER STEVIA® 1.10 or 3.10	OPTIMIZER STEVIA® 2.10 or 4.10				OPTIMIZER STEVIA® 2.10
	PURESSE STEVIA® or ALTESSE STEVIA®		ALTESSE STEVIA®			OPTIMIZER STEVIA® 1.10
2-3 SE RANGE	SWEETESSE STEVIA®					
	GREENESSE STEVIA®					

↑ IMPROVED TASTE



For a cleaner taste and a more well-rounded flavor profile, try stevia-based flavors.

- ZOLESSE® FLAVOR
- NATROSE FLAVOR® I
- NATROSE FLAVOR® 2.0

About Tate & Lyle

We are a leading global food and beverage ingredients and solutions supplier, with a 160-year history of ingredient innovation. Through our purpose, *Transforming Lives Through the Science of Food*, we believe that together, we can successfully grow our businesses whilst having a positive impact on society. Partner with us to create healthier, tastier and more sustainable food and beverage solutions for consumers.

Consult the Tate & Lyle regional regulatory team for application guidance for specific stevia products or food and beverage categories.

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Science



Solutions



Society

For more information, please visit us at tateandlyle.com