

Steviol Glycosides SG95

PureCircle™ SG95 is a high quality, high stability, low-cost sugar substitute made from the leaves of the stevierebaudiana plant, which is native to South America. SG95 can be used as a natural sweetener in food and beverage products. It is a non-caloric, high intensity sweetener that is about 250 times sweeter than sugar.

Chemical and Physical

Properties	Values	Unit
Rebaudioside A	≥50	%
Total Steviol Glycosides	≥95	%
Residual Ethanol	<0.50	%
Residual Methanol	<0.02	%
Ash	<1.0	%
Lead (as Pb)	<1.0	ppm
Arsenic (as As)	<1.0	ppm
Mercury (as Hg)	<1.0	ppm
Cadmium (as Cd)	<1.0	ppm
Appearance	White to off white powder	
Loss on drying	<6.0	% w/w
pH, 1% in water	4.5 - 7.0	
Solubility in water	10	%

Microbiological Standards

Properties	Values	Unit
Total Plate Count	<1000	cfu/g
Yeast	<100	cfu/g
Mold	<100	cfu/g
Total Coliforms	Not detected	MPN/g
Escherichia coli count	Not detected	MPN/g
Salmonella sp.	Absent	n/25g

Nutritional Data/100g

At standard usage levels in finished products, this ingredient contributes no carbohydrate, sugar, fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

Certification

Halal	Yes
Kosher	Yes

Packaging and Storage

1 x 10kg PE Bag in Carton; Pallet Size 320kg Product must be stored in its original packaging, away from direct light, in a cool, dry, and well-ventilated area

Shelf Life

The best before date for SG95 is 3 years from date of manufacture when unopened in the original packaging

Regulatory

JECFA Standard (INS960a), US FDA GRN 619, Meets EU Specifications for E960a according to Regulation 231/2012

Steviol Equivalent	0.34
Labelling	Stevia Leaf Extract, Steviol Glycosides, or Sweetener: Steviol Glycosides from stevia or Sweetener: E/INS960a
Country of Origin	CHINA
GMO Declaration	Under EC Regulations 1829/2003 and 1830/2003, it does not require GMO labeling. Additionally, product is not subject to the bioengineered disclosure as outlined in U.S. USDA National Bioengineered Food Disclosure Standard (2018).
Allergen	This product does not contain any allergenic material.

Effective Date: 2/29/2024

Next Review Date: 2/28/2027

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