

STEVIA

How is it produced?



1



FARMING

Stevia rebaudiana Bertoni, native to South America, is now grown on **four** continents.

2



HARVESTING

Leaves are harvested and dried once they peak in sweetness.

3



EXTRACTION

Dried leaves are soaked in water similarly to steeping tea. **Steviol glycosides**, the sweet tasting components of the plant, known as "stevia", are transferred into the water.

4



FILTRATION

The sweet liquid is separated from plant material.

5



PURIFICATION & DRYING

The sweet liquid is passed over resin that binds steviol glycosides. Impurities are discarded and alcohol is added to release the **pure steviol glycosides**. The alcohol is then removed and recycled, while the collected liquid is dried and crystallised.

6



FINISHED PRODUCT

Stevia tastes up to **400 times sweeter than sugar**. It comes in many forms, such as powder, tablets and liquid.