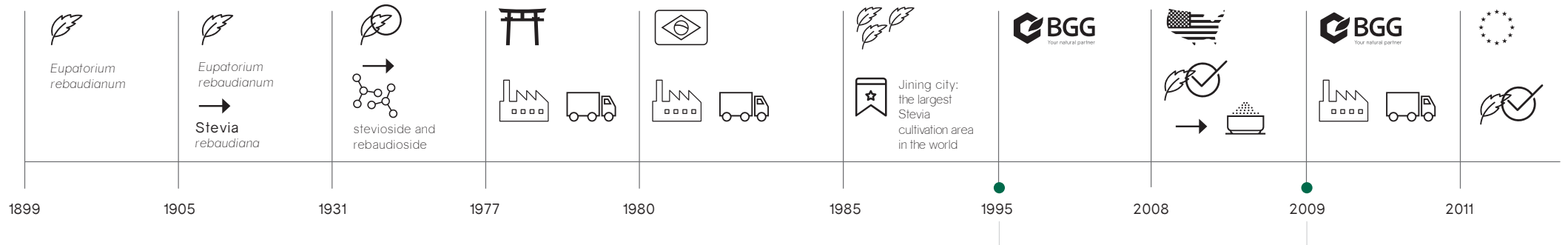




STEVIA

THE SWEET HEART OF BGG

STEVIA HISTORY



Stevia rebaudiana has been used for more than 1500 years by the Guarani people of Brazil and Paraguay, who called it ka'a he'ë ("sweet herb"), to sweeten the local yerba mate tea.

In **1899**, swiss botanist Moisés Santiago Bertoni received a crushed sample of the plant and was the first to bring it the attention of the scientific community under the name *Eupatorium rebaudianum*.

A few years later in **1905**, Moises Santiago Bertoni was able to classify it into the correct genus *Stevia* thanks to new samples.

In **1931**, two French chemists isolated the glycosides that give Stevia its sweet taste. These compounds were named stevioside and rebaudioside, and are 250-300 times sweeter than sucrose (ordinary table sugar), heat stable, pH stable, and non-fermentable.

In the early 1970s, the Japanese began cultivating Stevia as an alternative to artificial sweeteners and in **1977**, they started producing Stevia sweeteners commercially. Today, Stevia accounts for 40 percent of the Japanese sweetener market, making Japan the largest consumer of Stevia.

In **1980**, Brazil approved Stevia products.

In **1985**, Jining city of Shandong province became the world's largest Stevia planting area in the world following initial cultivation trials initiated in China back in the 70's.

In December **2008**, the US FDA gave the long-awaited green light for Reb A, the sweetener made from the Stevia leaf, to be used in food and beverages - opening the flood gates for new product launches.

In November **2011**, the European Commission formally adopted the regulation which allows the use of steviol glycosides as a sweetener for foods and beverages in the 27 EU member states.

STEVIA AND BGG

BGG was founded in **1995**. We began to commercialize high purity Stevia extracts in **2009**. Today, BGG is a **completely vertically-integrated producer** of Stevia-derived products and a premier bulk supplier of highly-purified Steviol glycosides that can then be used for a multitude of consumer product applications. With current production levels over 1000 tons per year, BGG has become a leader in this exciting new market based on devotion to our three guiding principles:

RESEARCH

Development of Stevia varieties with an established network of growers to target specific Steviol glycosides and ensure constant quality profiles; **Development of cost effective extraction and enzymatic conversion processes** that meet customer sensorial and physical specifications.

CULTIVATION

Cultivation of Stevia plants **on our own land** or land that has been contracted long-term to ensure the utmost quality, reliable supply and cost control. Cultivation is **done at multiple locations** to further guarantee product availability.

EXTRACTION

Proprietary cost-effective process that enables optimal separation of steviol glycosides (e.g. reb A, reb D) at >99% purity in a state-of-the-art facility.

PRODUCT NAME	ASSAY	EXTRACTION/ PROCESS	SOLUBILITY IN WATER (g/100ml)	RELATIVE SWEETNESS	DESCRIPTION
Rebaudioside A	95%, 96%, 97%, 98% 99% of rebaudioside A by HPLC	Water	10	200	High purity, low aftertaste, good water solubility
Rebaudioside A	various rebaudioside A content by HPLC	Water	10	200	High purity, low aftertaste, good water solubility
Rebaudioside D	95% of rebaudioside D by HPLC	Water	0.03	220	High purity, clear and close-to-sucrose taste
Rebaudioside M	95% of rebaudioside M by HPLC	Water	0.1	250	High quality sweetness. Deeper reduction of sugar
Stevioside	80% of stevioside, 95% of total steviol glycosides by HPLC	Water	5	210	Sweet and fresh taste with reduced bitter aftertaste
Total steviol glycosides	95% of total steviol glycosides by HPLC	Water	40	250	Good solubility. Reduced bitterness. High in Rebaudioside A
Glucosyl steviol Glycosides	95% of total steviol glycosides by HPLC	Water + Enzymatic conversion	>50	120 - 150	Round, balanced taste close to sucrose with high solubility

Please note: this document is available for various countries all over the world and hence it may contain statements or product classification not applicable to your country. The claims made are in reference to ingredients only, hence they do not refer to finished products. Marketers of finished products containing the ingredient described herein are responsible for determining whether the claims made for such products are lawful and in compliance with the laws of the country in which they will market the products.

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