
steviarome

2000



Product Information Sheet

natural flavor

Steviarome® is a range of natural flavors with modifying properties (FMPs) made from Stevia Rebaudiana Bertoni leaf extract with a proprietary process that ensures consistent composition of the material and its performance in your flavor systems across a broad range of applications.

FMPs may not have or impart a specific characteristic flavor of their own but can modify the flavor profile by intensifying or reducing specific flavor characteristics, masking off-notes or bitterness, or changing the time onset and duration of the perception of specific aspects of the flavor profile.

Steviarome® bumps up perceived sweetness, amplifies fruitiness and enhances savory taste attributes.

• Recommended tasting range in non-alcoholic beverages is 125 ppm and 30–50 ppm in alcoholic beverages and savory applications

- Halal & Kosher Certified
- Non-GMO Project Certified
- Contains no allergen (in accordance with EC Directive 1169/2011, Annex II)
- Manufactured in FSSC 22000, HACCP and GMP certified facility in Thailand
- Powder Form



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IP protected

The use of enzyme modified stevia leaf extracts as flavoring substances, their compositions and production methods are covered by a broad family of issued and pending patents.

Almendra holds a global comprehensive license for this technology and offers its customers a secure freedom to operate position.

dual function

Steviarome® is comprised of steviol glycosides – naturally sweet compounds extracted from Stevia Rebaudiana Bertoni leaves. The material has sweetness potency 100–150 times stronger than sucrose and is considered a dual function flavor ingredient. It is advisable to apply the material at a level that does not exceed its sweetness detection threshold in the target product application. In general, this level is around 1.5 °Bx.

The material works best when it is put on top of a residual or added sweetener such as fructose, erythritol, sucralose, etc.

regulatory status

US	FEMA GRAS, natural Flavor
EU	Natural Flavoring Preparation per EC Reg 1334/08
Other Countries	Approved in most countries as natural flavor Contact us for market-specific details

steviarome 2000 use as flavor

When used at levels not exceeding its sweetness detection threshold in beverages and other food products the ingredient acts as a natural flavor enhancer and may be labelled as natural flavor.

US

- FEMA GRAS 4728
- FDA 21CFR101.22(a)(3) Natural Flavor
- Does not require the Alcohol and Tobacco Tax and Trade Bureau (TTB) registration
- Recommended Label: Natural Flavor

USE BY CATEGORY	RECOMMENDED USE LEVELS MG/KG USUAL	RECOMMENDED USE LEVELS MG/KG MAXIMUM
Egg Products, Fish Products, Granulated Sugar, Meat Products, Poultry, Sugar Substitutes	0	0
Confections and Frostings	50	100
Cheeses, Frozen Dairy, Fruit Ices, Gelatins and Puddings, Gravies, Hard Candy, Other Grains, Processed Vegetables, Reconstituted Vegetables, Snack Foods, Soft Candy, Soups, Sweet Sauces	100/133	133
Non-Alcoholic Beverages, Alcoholic Beverages, Nut Products, Instant Coffee and Tea, Seasonings and Flavors	125/133	175
Fats and oils	125	189
Condiments and Relishes, Jams and Jellies, Processed Fruits	125/133	200
Milk products	133	225
Imitation Dairy	125	250
Baked Goods, Breakfast Cereals	150/200	500
Chewing Gum	500	1500

EU

- Natural Flavoring Preparation per EC Reg 1334/08
- Exempt from the provisions of the REACH Regulation (EC) No 1907/2006
- Recommended Label: Natural Flavor
- Recommended Tasting Range in beverages 125 ppm

Steviarome 2000 is a natural flavoring preparation and a “flavoring with modifying properties” (FMP). The term has not been officially defined but can be interpreted to mean the flavorings which modify odour and / or taste of the food.

A trained internal expert panel must determine the functional effect of the FMP in their product by showing the difference between the reference sample (without the material under evaluation) and the test sample (with the material under evaluation at the intended use level).

Two steps should be undertaken:

1. It has to be established that the material does not have exclusively a sweet, sour or salty taste;
2. The material tested in the food product for the functional effect. Prior to this sensory analysis the relevant sensory attributes shall be established. The sensory profile with and without the FMP shall be established by recognized statistical methods and the obtained differences plotted in a graph.

The maximum advised use level shall be based on the above sensory data and should not be exceeded in order to ensure flavor functionality of the ingredient.

For further details refer to the EFFA Guidance on Flavorings with Modifying Properties (FMPs).

Other Countries

- Approved in most countries both as sweetener and natural flavor. Contact us for market specific details.
- Recommended tasting range in beverages: 125 ppm

The material is intended for informational purposes only and shall not be taken for a conclusive regulatory advice.

Effective as of July 1, 2022.

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