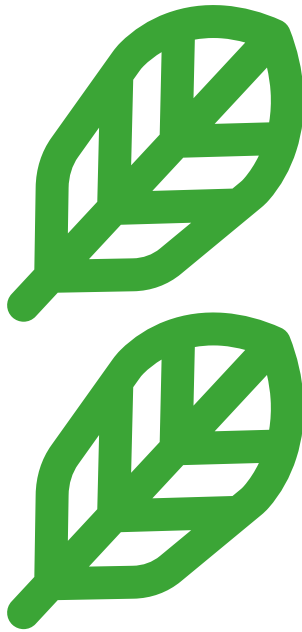

steviose

TSG 095



Product Information Sheet

non-nutritive sweetener or flavor

Steviose TSG 095 is a high-quality stevia leaf extract with the optimal composition of steviol glycosides that deliver the best possible taste at the most optimal cost in use price point.

Steviose TSG 095 is prepared by an aqueous extraction of stevia leaves followed by a physical adsorption and desorption process, concentration and drying to form a stevia extract. This leaf extract is then taken through an additional proprietary purification process.

The sucrose equivalent sweetness of the ingredient is between 200 and 300 times. Stevioside TSG 095 is an excellent stevia sweetener that is best suited to displace poorly specified Reb A 50–80 crude stevia leaf extracts and Reb A 95–97 ingredients while improving sweetness quality of your products at lower cost.

Recommended tasting range in beverages: 100–200 ppm

- 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



almendra

regulatory status

US	FDA self-affirmed GRAS as non-nutritive sweetener FEMA GRAS, natural Flavor
EU	JECFA and EU specifications for steviol glycosides
Other Countries	JECFA specifications for steviol glycosides Approved in most countries both as sweetener and natural flavor Contact us for market-specific details

steviose TSG 095 use as non-nutritive sweetener

US

Recommended Label:
Stevia Leaf Extract

USE BY CATEGORY	MAXIMUM USE
As a table-top sweetener and in a variety of traditional food products, excl. infant formulas, meat and poultry products	self-limiting

EU

Recommended Label:
Steviol Glycosides (E960a)

Steviol equivalents:
100 mg of the ingredient contributes not more than 35 mg of steviol equivalents.

USE BY CATEGORY	MAXIMUM USE MG/KG STEVIOL EQUIVALENTS	MAXIMUM USE MG/KG STEVIOSE TSG 095
15.1 Potato-, cereal-, flour- or starch-based snacks	20	50
15.2 Processed nuts		
12.5 Soups and broths [energy-reduced soups]	40	110
14.2.1 Beer and malt beverages [alcohol-free beer or with an alcohol content not exceeding 1,2% vol.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6%) except for 'Obergäriges Einfachbier'; beers with a minimum acidity of 30 milliequivalents expressed as NaOH; Brown beers of the 'oud bruin' type]	70	200
14.1.4 Flavored drinks [energy reduced or with no added sugar]	80	220
14.1.4 Flavored drinks [energy reduced or with no added sugar]	80	330
01.4 Flavored fermented milk products incl. heat treated products [energy-reduced products or with no added sugar]	100	280
04.2.2 Fruit and vegetables in vinegar, oil, or brine [sweet-sour preserves of fruit and vegetables]		
14.1.3 Fruit nectars as defined by Council Directive 2001/112/EC and vegetable nectars and similar products [energy-reduced or with no added sugar]		
16. Desserts excl. products covered in category 1, 3 and 4 [energy-reduced or with no added sugar]		
12.6 Sauces [except soy-bean sauce (fermented and non-fermented)]	120	340

USE BY CATEGORY		MAXIMUM USE MG/KG STEVIOLE EQUIVALENTS	MAXIMUM USE MG/KG STEVIOSE TSG 095
14.2.8	Other alcoholic drinks incl. spirits with less than 15% of alcohol and mixtures of alcoholic drinks with non-alcoholic drinks	150	420
12.6	Sauces [soy-bean sauce (fermented and non-fermented)]	175	500
03.	Edible ices [energy-reduced or with no added sugar]	200	570
04.2.4.1	Fruit and vegetable preparations excl. compote [energy-reduced]		
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC [energy-reduced jams jellies and marmalades]		
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC [energy-reduced jams, jellies and marmalades]		
04.2.5.3	Other similar fruit or vegetable spreads [dried-fruit-based sandwich spreads, energy-reduced or with no added sugar]		
09.2	Processed fish and fishery products incl. mollusks and crustaceans [sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs]		
17.2	Food supplements supplied in a liquid form		
05.1	Cocoa and Chocolate products as covered by Directive 2000/36/EC [energy-reduced or with no added sugars]	270	770
05.2	Other confectionery incl. breath refreshing micro sweets [cocoa or dried fruit based, energy reduced or with no added sugar]		
05.4	Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4 [cocoa or dried fruit based, energy reduced or with no added sugar]		
13.3	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)		
05.2	Other confectionery incl. breath refreshing micro sweets [cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar]	330	940
05.4	Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4 [confectionery with no added sugar]		
06.3	Breakfast cereals [breakfast cereals with a fibre content of more than 15%, and containing at least 20% bran, energy reduced or with no added sugar]		
07.2	Fine bakery wares [essoblaten - wafer paper]		
13.2	Dietary foods for special medical purposes defined in Directive 1999/21/EC (excl. products from food category 13.1.5)		
05.2	Other confectionery incl. breath refreshing micro sweets [confectionery with no added sugar]	350	1 000
05.2	Other confectionery incl. breath refreshing micro sweets [strongly flavored freshening throat pastilles with no added sugar]	670	1 910
17.1	Food supplements supplied in a solid form incl. capsules and tablets and similar forms		
17.3	Food supplements supplied in a syrup-type or chewable form	1 800	5 140
05.2	Other confectionery incl. breath refreshing micro sweets [breath-freshening micro-sweets, with no added sugar]	2 000	5 710
05.3	Chewing gum [with no added sugar]	3 300	9 420
11.4.1	Tabletop Sweeteners (liquid)	self-limiting	self-limiting
11.4.2	Tabletop Sweeteners (powder)		
11.4.3	Tabletop Sweeteners (tablets)		

Other Countries

Recommended Label:
Steviol Glycosides (INS 960a)

Steviol equivalents:
100 mg of the ingredient contributes not more than 35 mg of steviol equivalents.

USE BY CATEGORY		MAXIMUM USE MG/KG STEVIOLE EQUIVALENTS	MAXIMUM USE MG/KG STEVIOSE TSG 095
12.2.2	Seasonings and condiments	30	80
12.9.2.1	Fermented soybean sauce		
04.1.2.12	Cooked fruit	40	110
04.1.2.7	Candied fruit		
04.2.2.2	Dried vegetables (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.2.8	Cooked or fried vegetables (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		
12.5	Soups and broths [excl. products conforming to the CODEX STANDARD for Bouillons and Consommés (CODEX STAN 117-1981)]	50	140
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70	200
04.1.2.3	Fruit in vinegar, oil, or brine	100	280
08.3.2	Heat-treated processed comminuted meat, poultry, and game products [for use in brine used in the production of sausage only; excl. products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981) and Standard for Luncheon Meat (CODEX STAN 89-1981) Standard for Corned Beef (CODEX STAN 88-1981)]		
09.3.1	Fish and fish products, incl. mollusks, crustaceans, and echinoderms, marinated and/or in jelly [for use in sweet and sour products only]		
09.3.3	Salmon substitutes, caviar, and other fish roe products [excl. products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010)]		
09.4	Fully preserved, incl. canned or fermented fish and fish products, incl. mollusks, crustaceans, and echinoderms [excl. products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981), Canned Salmon (CODEX STAN 3-1981), Canned Crab Meat (CODEX STAN 90-1981), Canned Tuna and Bonito (70-1981), Canned Shrimps or Prawns (CODEX STAN 37-1991) and Canned Finfish (CODEX STAN 119-1981)]		
04.1.2.10	Fermented fruit products	115	320
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excl. cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		
12.4	Mustards	130	370
04.2.2.6	Vegetable (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165	470
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)		
09.3.2	Fish and fish products, incl. mollusks, crustaceans, and echinoderms, pickled and/or in brine		
12.9.2.2	Non-fermented soybean sauce		
12.9.2.3	Other soybean sauces		

USE BY CATEGORY		MAXIMUM USE MG/KG STEVIOLE EQUIVALENTS	MAXIMUM USE MG/KG STEVIOSE TSG 095
15	Ready-to-eat savouries	170	480
01.1.4	Flavored fluid milk drinks [excl. products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)]	200	570
04.2.2.7	Fermented vegetable (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excl. fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3		
06.8.1	Soybean-based beverages		
14.1.3	Fruit and vegetable nectars		
14.1.4	Water-based flavored drinks, incl. "sport," "energy," or "electrolyte" drinks and particulated drinks		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excl. cocoa [For use in ready-to-drink products and pre-mixes for ready-to-drink products only]		
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		
03	Edible ices, incl. sherbet and sorbet	270	770
13.4	Dietetic formulae for slimming purposes and weight reduction		
01.5.2	Milk and cream powder analogues [for use in flavored products only]	330	940
01.7	Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt)		
02.4	Fat-based desserts excl. dairy-based dessert products of food category 01.7		
04.1.2.11	Fruit fillings for pastries		
04.1.2.4	Canned or bottled (pasteurized) fruit [excl. products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015)]		
04.1.2.6	Fruit-based spreads (e.g. chutney) excl. products of food category 04.1.2.5		
04.1.2.8	Fruit preparations, incl. pulp, purees, fruit toppings and coconut milk		
04.2.2.3	Vegetables (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce		
04.2.2.5	Vegetable (incl. mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)		
10.4	Egg-based desserts (e.g. custard)		
04.1.2.9	Fruit-based desserts, incl. fruit-flavored water-based desserts	350	1 000
06.3	Breakfast cereals, incl. rolled oats;		
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)		
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)		
12.6.3	Mixes for sauces and gravies [on the served to the consumer basis]		
12.6.4	Clear sauces (e.g. fish sauce) [Excl. products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011)]		
13.3	Dietetic foods intended for special medical purposes (excl. products of food category 13.1)		
04.1.2.5	Jams, jellies, marmelades	360	1 020
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excl. products of food categories 13.1 – 13.4 and 13.6 [for use in solid products (e.g. energy, meal replacement or fortified bars) only; except for use in liquid products at 1,810 (600) mg/kg]	660	1 880

USE BY CATEGORY	MAXIMUM USE MG/KG STEVIOL EQUIVALENTS	MAXIMUM USE MG/KG STEVIOSE TSG 095
05.2 Confectionery incl. hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 [excl. products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211); except for use in micro sweets and breath freshening mints at 18,180 (6000) mg/kg]	700	2 020
13.6 Food supplements [for use in chewable supplements only]	2 500	7 140
05.3 Chewing gum	3 500	10 000
11.6 Table-top sweeteners, incl. those containing high-intensity sweeteners	self-limiting	self-limiting

steviose TSG 095 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 4771
- 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
Cheese, Egg Products, Fats and Oils, Fish Products, Granulated Sugar, Nut Products, Other Grains	0	0
Baked Goods, Non-Alcoholic Beverage, Alcoholic Beverages, Breakfast Cereals, Condiments and Relishes, Confections and Frostings, Frozen Dairy, Fruit Ices, Gelatins and Puddings, Gravies, Hard Candy, Imitation Dairy, Instant Coffee and Tea, Jams & Jellies, Milk Products, Processed Fruits, Processed Vegetables, Seasonings and Flavors, Snack Foods, Soft Candy, Soups, Sweet Sauces, Meat Products, Poultry	30	30
Chewing gum	200	200

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 30 ppm

Steviose TSG 095 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: 30 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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