





ORGANIC
NON GMO
HEALTHY
NO ENZYMES
SUSTAINABLE
SWT STEVIA
NO ALCOHOLS
FUNCTIONAL
NATURAL

We produce stevia extracts which are 100% extracted from leaves, 100% purified with water. We blend them into foods and beverages in order to provide healthy and high quality sweetness solutions for some of the largest brands names globally in the food industry.





WE PRODUCE THE PURIST
STEVIA IN THE WORLD.



HISTORY & CULTURE

We realized that an excess sugar is added into processed foods, worldwide. We envisioned the need to reduce that sugar excess and calories through a 100% natural approach, without affecting the taste of those products we love.

We searched all over and found a sweet plant called Stevia Rebaudiana Bertoni, producing a family of sweet compounds we refer to as stevia extract

What did we create?

The first organic stevia production process, which is 100% aqueous at all stages of extraction and purification.

We took on a big challenge: to maintain the purity and integrity of stevia from leaf to to extract. We developed the first organic process for extracting and purifying this wonderful sweetener without using alcohol or enzymes. In fact, our stevia is 100% purified in water. If you want to sweeten anything, a cup of tea, your morning coffee or a cake, **it can be done 100% naturally with less calories.**

We are an interdisciplinary team of sweetness fanatics, born from startups in Chile and Mexico. We are connected by our common passion: producing stevia leaves, extracts and sweet solutions which provide added functionality, reduced sugar, calories and great taste to our customers.

MISSION

We want to deliver healthy sweetness solutions, which are natural and can be organic as well. These solutions are composed by mildly processed ingredients of excellent quality, always in accordance to our principles; honesty, consistency, sustainability and responsibility.

VIEW

We want to bring healthier sweetness ever further in quality and nutritional profile. Being loyal to your expectations is our commitments, and we live by our statement: we do what we say in every label and in every drop of sweetness.



OUR STEVIA STEVIA CROPS

Safety and quality from the origin.

Stevia leave is the main character of our story. It represents the sweetness profile that we want to bring to your table; selecting the highest quality leaves is key to us in achieving the highest standards of quality in stevia extracts.

We grow stevia in Mexico and the United States of America. We also collaborate with other growers in South America and Asia. In Peru, we participate in a **Global Gap Certified Organic Crop**.

Our crops lead the technical development in every detail, from the plantation through to the agricultural management, including a strict control of harvest and post harvest practices.

Furthermore, all batches of leaves used in our extraction process are thoroughly scanned in order to fulfill the highest quality and food safety standards, including S15 and S19 German Residues Standards.





OUR CROPS LEAD THE TECHNICAL
DEVELOPMENT IN EVERY DETAIL —



OUR STEVIA PURIFICATION PROCESS

A noble and honest process.

We created a purification process which preserves the authenticity of stevia sweetness. Our process is unique in the world, as our extraction and purification process is 100% water based, and does not include any alcohols or enzymatic modifications. This approach allows us to recover the sweet essence of the leaves with non invasive filtration and purification processes, such as those used in the juice industry. **This technology enables us to recover 1.5 times more sweetness of stevia than alternative processes used in the stevia industry, and it is completed in accordance to the highest quality and food safety standards.**

Our process exerts one of the lowest carbon footprints in the stevia industry, and equates to 0.23 tonnes of CO₂e per 1 ton of sweetness equivalent, in terms of sugar production, and we are currently moving forward to reduce this figure. We have also made all technological improvements in order to source 100% of our electric energy in extract production from renewable sources, certified. Together with this, **we are improving our processes in order to reduce 50% of our water consumption on a per kg extract production basis by the end of 2018.**





OUR PURIFICATION PROCESS
IS UNIQUE IN THE WORLD WHICH
IS A FACT WE ARE PROUD OF —

PURIFICATION PROCESS

Extraction USING ONLY WATER

We take the leaves to our purification facility, where we extract them using just water at room temperature.

There are no chemicals involved in this extraction process. Seriously!



Harvest STRAIGHT FROM THE FARM

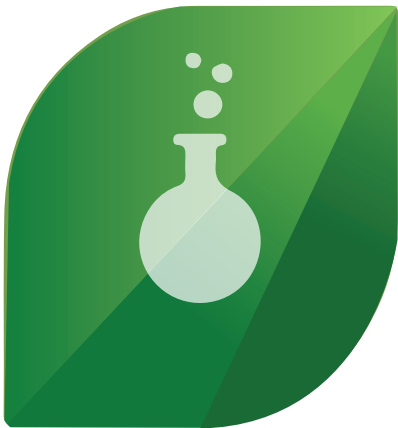
We grow our stevia leaves in Mexico and the US, and we complement our supply from two other origins in order to reduce supply risk.



Purification RECOVERING THE ESSENCE

The raw stevia extract is purified using molecular membrane filtration and water eluted columns. **All purification is performed solely in water, without any alcohols or added enzymes.**

A complex process based in simple **physical phenomena**, which is as mild as orange juice filtration. The whole step is carried out in cold water, using molecular filters capable to screen impurities beyond what could be identified with your eyes.



Pasteurization WE ENSURE HARMLESSNESS

The purified extracts are pasteurised to ensure a microbiologically safe product.



Drying

TURNING STEVIA INTO A POWDER

A liquid stevia extract which has been purified and pasteurized passes through an atomizer, where micronized drops are produced. These drops are brought in contact with hot air, where evaporation takes place and small powdered stevia particles are produced.



WHEN WE TALK NATURAL
WE REALLY MEAN IT. —



OUR STEVIA CERTIFICATIONS

We do exactly what we say,
and it is certified by highly
reputed external agencies.

Our customers need the highest standards not only in our products, but also in our promise. Each word of what is included in our presentations to regulatory bodies, customer communications or any other public information stands on rigorous Certifications.

Cultural Certification: We are Kosher certified by one of the strictest and most respected Israeli Organizations, Badatz Jerusalem. We are also Halal certified by the Islamic Institute of Chile, which guarantees that no alcohol is used during the purification process.

Food Safety and Organic Certifications:

We hold a **FSSC 22000 Certification (Global Food Safety Initiative)** and **HACCP Certification**. In addition, we have organic certified extract and leaves produced in Peru and the US.

Certifications that guarantee the Integrity of our Natural Promise: We are certified to the **ISO Casco 5 Standard**, which verifies that our production of stevia extracts is run solely in aqueous conditions, without the use of alcohols or enzymes. Furthermore, we **do not produce our extracts from NON GMO stevia varieties**.

We believe that our guaranteed certified standards, align our offer with our customer expectations and demands, in an era where transparency and consistency is one of the key values asked by consumers to the food industry. Together with this, **we are founding members of the American Stevia Federation** and **co developers of one of the highest standards for adulteration detection, which guarantees our American continent sourced supply**, and materialises our commitment with the stevia industry development in the Americas, together with the fight against adulteration.





 **OUR SOLUTIONS PORTFOLIO**
IS STEVIA SWEETNESS AT
IT'S PUREST QUALITY —



OUR PORTFOLIO

SWT STEVIA PURE LINE

STEVIA PURE STANDARD / CLEAR

At SWT we know that some of our customers need to deal with diseases such as diabetes and obesity and they want to do it in a natural way. Our pure stevia extract, both in the regular and organic versions, achieves this mission because it is extracted 100% from stevia leaves and purified to 95 % of stevia glycosides without using any alcohols or enzymes. The product fulfills the recent CODEX 2018 INS 960 a standards, identifying natural stevia extracts from fermented or enzymatically modified ones.

This line of products includes sweetness solutions, available in powder or syrup, regular and organic version:

Stevia Pure Standard

Suitable for low and medium sugar replacement with a balanced sweetness temporal profile. Available as powder or syrup.

Stevia Pure Clear

Suitable for high sugar substitutions without the presence of any off-flavors, liquorice and bitter after tastes. Available as powder or syrup

All products are available as fine powders or granulated versions.



SWT #1: Soft drinks

Allows you to target your sugars content to achieve a range of 30 % to total sugar reduction in the formulation. We also support with the carbonation process when needed, the acidity balance as well as the microbiological stability and foaming levels, whilst enhancing the sweetness quality.

Contains: *Stevia Pure, Stevia Clear, Naturalysa NF BV*



SWT #2: Milks and yogurts

Allows you to target your sugars content to achieve a range of 30 % to total sugar reduction. We support you with the stability and shelf life of your products, as well as with the flavor profile and viscosity texture of dairy products.

Contains: *Stevia Pure, Stevia Clear, Naturalysa MK, Naturalysa OFF, Naturalysa NF*



SWT #3: Sweetened Cereals

Allows you to specifically target your sugars content to achieve a range of 40 % to total sugar reduction. We support you with the flavor stability of the cereal, along with the functionality and balance of the coatingsyrup, in order to ensure a nice glazing, structure and mouthfeel.

Contains: *Stevia Pure, Naturalysa CRSOL*



OUR POTAFOLIO

SWT NATURALIGHT

NATURALIGHT 0.5 / 1.0 / SYRUPS

These blends are tailored made solutions for healthier balanced foods and drink applications that combine the natural sweetness of Stevia extracts with sugar. We deliver specific tailored made integral stevia and sugar reduction recipes for industrial use or private labeling for direct supplier applications. We source globally through distributors and locally in Chile, South America, Mexico, Central America and the US.

Naturalight 0.5

Combination of 50 % Stevia and 50 % sugar mix. It is crystalized and preserves the same function of the sugar, keeping a profile and sweetness with no bitterness, after taste, thus supporting the structure of your food or beverage. This Stevia blend has the ability to replace sugar and perform in your products as sugar would do, whilst delivering excellent sweetness with a substantial sugar and calorie reduction.

Naturalight 1.0

Is a combination where sweetness is provided majorly by Stevia (75%) and also by sugar (25%). This product can achieve high sweetness thresholds in applications, providing a balanced sweetness time profile and part of the product structure.

Naturalight Syrups

These are a reduced sugars Stevia based syrups group used within direct syrup applications as a syrup or in sauce bases. These can be directly used in multi-phase products, such as flans, puddings, pound cakes and cakes, as well as in other product formulations. They provide viscosity, texture, sweetness and flavour in accordance to specific requirements, maintaining its properties when in contact with other food phases.



SWT #4: Jams and sweet spreads

Allows a range of sugar reductions that balances the texture, shine and sweetness of the jam or spread. We are able to fully replace added sugar by combining specific tailor maid blends, which enhance the natural fruit sweetness and textures.

Contains: *Naturalysa CRSOL*



SWT #5: Flavoured waters

Solutions supporting sugar substitutions from 30% to full sugar reduction. We guarantee a balanced sweetness and flavour profile. We assist you in a way that a full shelf life of the product is guaranteed and demonstrated, maintaining sweetness, microbial stability, flavour profile and acidity along the period.

Contains: *Stevia Pure, Stevia Clear, Naturalysa NF/BV.*



SWT #6: Fruit Juices

We take advantage of the natural sweetness of fruits, matching a stevia formulation with the existing sugars which allows you to get a non added sugar juice or fruit drink, healthy and delicious.

Contains: *Stevia Pure, Stevia Clear, Naturalysa NF/ BV, Naturalysa C.*



OUR PORTFOLIO

SWT NATURALYSA BLENDS

NATURALYSA MK / CHOC / CRSOL / IM / TT

At SWT we understand that the reduction and replacement of sugars whilst maintaining flavour, structure, texture and acids stability comes with challenges. We have developed a range of tailor made sugar replacement Stevia blends which replace sugar partially or completely, without compromising the quality and sweetness of your foods or beverages.

Naturalysa MK

This is a premixed based Stevia extract used in total 100 % sugar reductions within dairy products.

Naturalysa Choc

This is a premixed based Stevia extract used to reduce the sugar in powdered based chocolate beverages by 75%.

Naturalysa CRSOL

This is a premixed based Stevia extract used in total 100 % sugar reductions within spreads and fat based food products.

Naturalysa IM

This is a premixed based Stevia extract used to reduce the sugar in a wide range of food products by 75 %. This range is tailored and does not contribute to the structure of the product.

Naturalysa TT

Formulation based in Stevia extract, free of calories, which is used as a table top sweetener. It is available in liquid, powder and tablet form.



SWT #7: Cakes

Allows you to specifically target your sugars content to achieve a range from 30 % to total sugar reduction in cakes, pound cakes pastries, sweet buns, brownies and muffins, balancing the soft and spongy textures whilst securing shelf life and water activity, while enhancing the sweetness and flavour with sugar reductions.

Contains: *Naturalysa*



SWT #8: Marshmallow

Allows you to target a partial or total sugar reduction, in a flagship high sugar product. We supply formulated blends which make possible sugar reduction whilst maintaining the overrun and texture of marshmallows. Our Stevia blends ensure and guarantee shelf life, texture, water activity and sweetness of marshmallow products

Contains: *Stevia Pure, Naturalysa OFP*



SWT #9: Chocolate

Our Stevia blends are designed for both bitter and milk chocolate bases, providing reduced calorie content whilst ensuring full sugar substitution, long lasting structure, no laxative effects, stability, shine and delivering a naturally clean sweet tasteprofile.

Contiene: *Naturalysa CRSOL*



OUR PORTFOLIO

SWT NATURALYSA FLAVOURS

NATURALES NF / VB

At SWT we apply a sweet touch of excellence into every detail. With that ethos in mind we have created a range of flavours to support in the formulation of Stevia sweetened food and beverages that compliment, balance and refine the sweetness within a specific range of products.

Naturalysa NF

This is a natural flavour used to balance the taste profiles within Stevia sweetened dairy products.

Naturalysa BV

This is a natural flavour used to balance the flavour profile within stevia sweetened carbonated, still and fruit juice based beverage products.



SWT #10: Walnuts and or Cocoa Spreads

We have created tailor made Stevia blends, sugar free, which fully match the profile of full sugar spreads, with calorie reductions up to 40%.

Contains: *Naturalysa CRSOL*



SWT #11: Cocoa Powder

We can achieve a substantial reduction in calories whilst at the same time enhancing the cocoa taste, with partial or full sugar reduction. We take care of solubility, encapsulation and structure of cocoa powder solutions

Contains: *Naturalysa Choc*



SWT #12: Ice cream

We ensure the structure, overrun, and crystal texture of ice creams and gelattos. We offer 50 % to full reductions in sugar content, without altering the organoleptic natural characteristics we all love in such an indulgent product

Contains: *Stevia Pure, Naturalysa CRSOL*



 **WE ARE LEADERS OF THE**
SWEET, NATURAL AND HONEST ERA —

ANALYTICAL & SENSORY SERVICES

We understand that you do not need a product, but rather a healthy sweetness solution with excellent performance.

Analytical Services

SWT Stevia has more than a decade in supporting food and beverage companies with the development of analytical and sensory techniques to fully characterize and assess products during the development phase, which have been successfully launched afterwards into the marketplace. We have the capacity to characterize the physical chemistry of your formulations as well as the capabilities to support you in understanding the detailed content of sweeteners and flavours used in your products.

We have lead the development of HPLC and LC MS MS qualitative and quantitative methods for the characterisation of specific glycosides and adulterants.

For this purpose we collaborate with external laboratories in China, Holland and with the United States Pharmacopeia, in order to provide globally recognized methodologies which allow the supervision of labelling transparency in the market.

Sensory Services

SWT Stevia has developed precise and specialized sensory characterization protocols of sweetened products formulated with mixtures of both natural and artificial sweeteners. This is the result of state of the art R&D Project developed together with the Catholic University of Chile (Flavour and Aroma Center) and Wageningen University.

Our research has provided an unmatched knowledge and execution in sensory panels related to sweetness, including several descriptors not included in usual sweetness characterizations, but critical to stevia sweetness. Together with this, we lead research in sweet and bitter receptor lines.

We can guide the development of your products and validate the sensorial results along the process, by using:

Panels trained for sweetness, bitterness, liquorice and metallic flavour.
Panels Time Intensity to generate the curves of sweetness that you need.
Online assessment of sweetness profiles



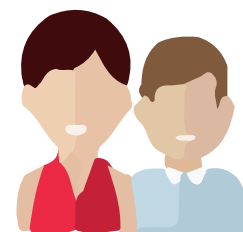
HERE ARE A FEW MILESTONES WE ARE PROUD OF.



300
hectares of crops
across 5 countries.



200
successful marketplace
products sweetened
by SWT.



1.000.000
people enjoy
SWT sweetened
products every day.



500.000.000
500 million dairy products
sweetened and balanced by
SWT.



20
succesful market place beverages
across 4 continents sweetened by
SWT.



TECHNICAL SUPPORT

At SWT we want to know what SWT solution meets your needs, and if we do not have one, we will develop it for you.

Are you looking for a natural partner? If so, you just found one.

We are fans of natural sweetness, without chemical interventions! If this sweetening approach makes sense to you, we are sure you'll like the way we do things. We cultivate and harvest our stevia leaves, and we purify the stevia using only water. Most importantly, we care about every drop of sweetness in your food.

Your goal is our challenge.

We are aware that our stevia is the best, but we also want you to find this by yourself. We want to understand your project, understand your challenge, and listen to your sweetness needs. We want to put ourselves in your shoes for a better understanding on what you really need and how can we give you the best solution. We offer a broad portfolio of products from which you can choose a solution. We will help you to combine this solution perfectly with your food and beverages, making a unique product based on your needs.

We support you in the process

We follow you in every step that you take and are there when you need us. We give you our technical support always to ensure your confidence in our criteria and we recommend you the best solution. We will innovate with you. If you want to go further and expand your sweetness expectations in other new products, we will support you and provide you with ideas.

Sweetness is in every detail

We care that our sweetness solutions always arrive on time and with an excellent quality.

"Let us learn about your project, understand your challenges and listen to your sweetness needs."





**WE SWEETEN PRODUCTS IN 16
COUNTRIES ON 4 CONTINENTS
AROUND THE WORLD.**



CONTACT

Something to sweeten naturally?
We can do it for you!

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