# REB M GOLD<sup>TM</sup>

### **Unparalleled Taste Profile – High-Purity Reb M Extract**



### Sugar-Like Solutions

This next generation stevia product line facilitates sugar replacement with better-tasting, zero-calorie natural sweetening systems and solutions that provide a sugar-like sensory experience for our customers who are seeking improved taste, greater calorie and added sugar reduction, and clean label solutions for their latest food and beverage innovations.















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#### Benefits and Features

Reb M and Reb D, two of several steviol glycosides found in the stevia plant, are highly desired in the industry as natural, zero-calorie sweeteners, ones that very closely resembles sugar.

- Natural, zero-calorie sweeteners
- Zero glycemic index (GI)
- Non-GMO Project Verified
- Effective across several food and beverage applications
- FDA GRAS No. 512 (Reb M) & FDA GRAS No. 548 (Reb D)

## Consumer Preference and Manufacturing Methods

These products provide a clean and full-bodied sweetness experience that is remarkably close to sugar, allowing for deeper calorie reduction through reduced sugar formulations. With their sucrose-like sweetness, Reb M and Reb D enable formulators to reduce sugar more than ever before and provide the end consumer with better-tasting healthier choices.

## Sensory and Organoleptic Profile

Whether used by themselves or combined in a sweetener or flavor system, Reb M and Reb D work well across all food and beverage applications without bitterness, astringent notes, or overly lingering sweetness previously associated with other stevia ingredients.







