

Ingvia® M95

INTRODUCTION

Ingvia® M95 is one of the finest high-performance sweeteners available from INGIA. It offers a sweetness profile that is very close to sugar without calories and has been widely used in the food and beverage industry.

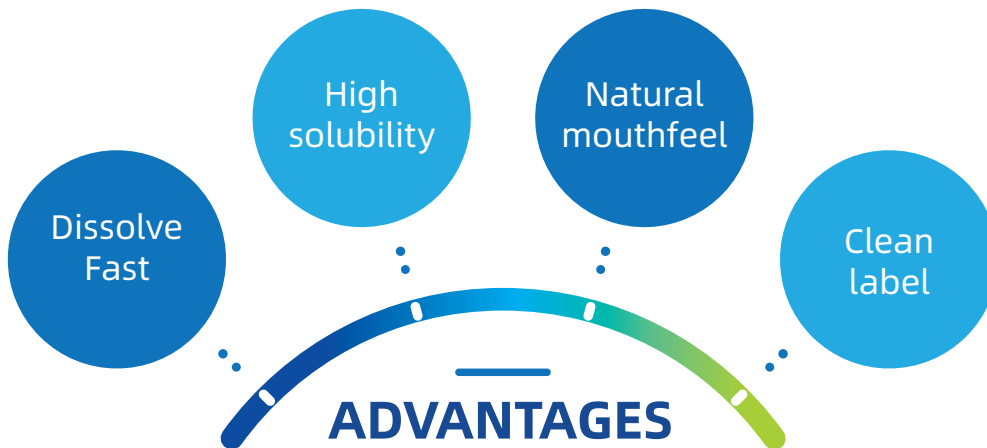


Compared to other stevia extract, Ingvia® M95 provides a perfect balance between natural mouth-feel performance and cost.

- ✓ **Great solubility**
- ✓ **Clean and natural taste**
- ✓ **Wide range of applications**

A PERFECT CHOICE FOR STEVIA PERFORMANCE & COST

Ingvia® M95 is INGIA's best-selling stevia product and has served many clients. It has a similar mouthfeel to sucrose and offers a clean and natural sweetness, providing a perfect choice for stevia performance and cost-in use.



Compared with other stevia glycosides in the market, Ingvia® M95 has better solubility - including fast dissolution rate, high solubility, no obvious bitter herbal odor, and high sucrose similarity. It's high-temperature resistance, acid and alkaline resistance enables it to be applied to a variety of different products.

HIGH COST PERFORMANCE

A sweetness of Ingvia® M95 is 220-230 times of sucrose, and using less Ingvia® M95 can achieve the same sweetness requirement at lower price, making it a more cost-competitive choice.



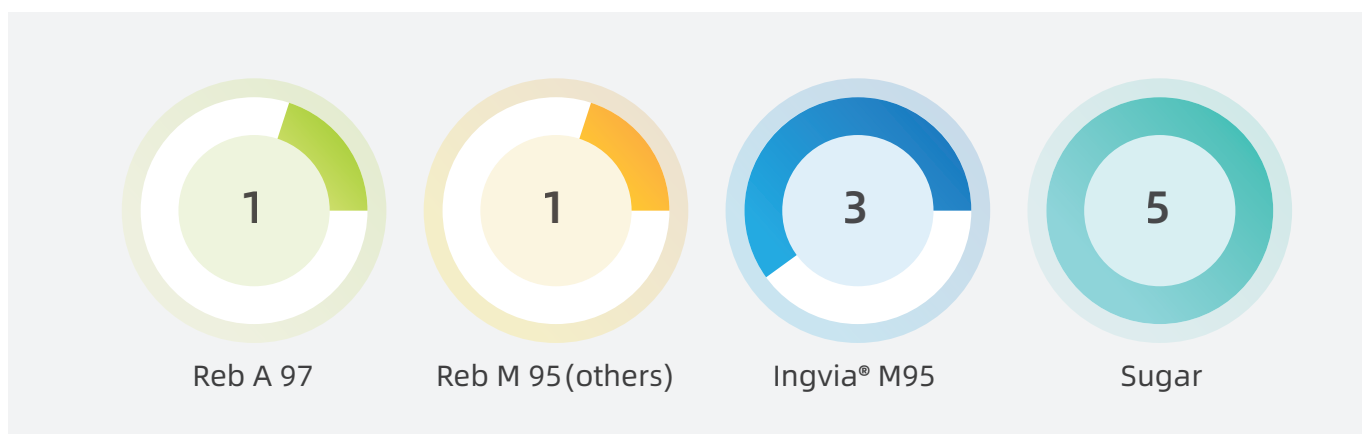
	INGVIA® M95 RECOMMENDED DOSAGE	
	Ingvia® M95 (%)	Sucrose (%)
Drinks	0.018~0.060	4-15
Bakery	0.090~0.132	20-35
Chocolates	0.045~0.108	10-45
Dairy	0.018~0.040	4-15



SENSORY TEST

Based on the precise evaluation of experimental data from our formula and sensory lab, we demonstrated the excellent properties of Ingvia® M95 from the following aspects.

TASTES LIKE SUGAR

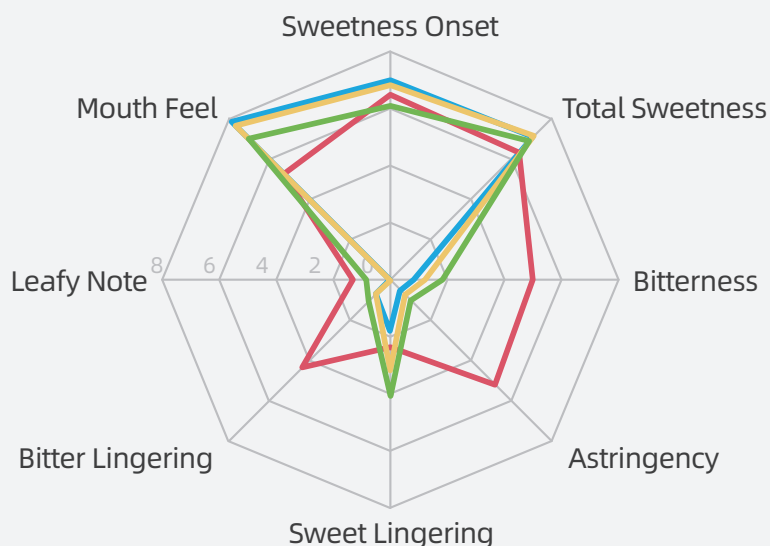


Compared to other steviol glycoside products on the market, Ingvia® M95 received higher scores in blind testing.

TASTING PROFILE

According to experimental data, Ingvia® M95 shows high resemblance to sugar in terms of mouthfeel, sweetness onset, sweetness, sweet lingering.

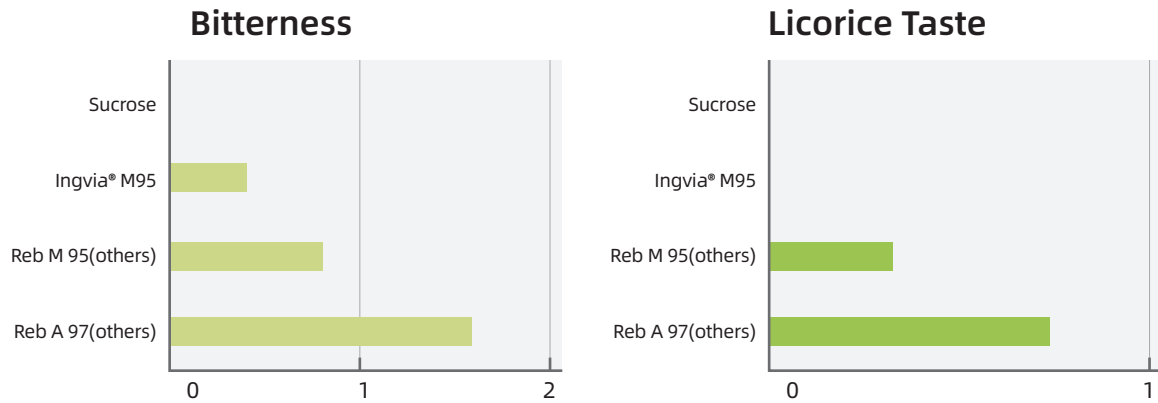
- Sucrose
- Reb A 97 (others)
- Ingvia® M95
- Reb M 95 (others)



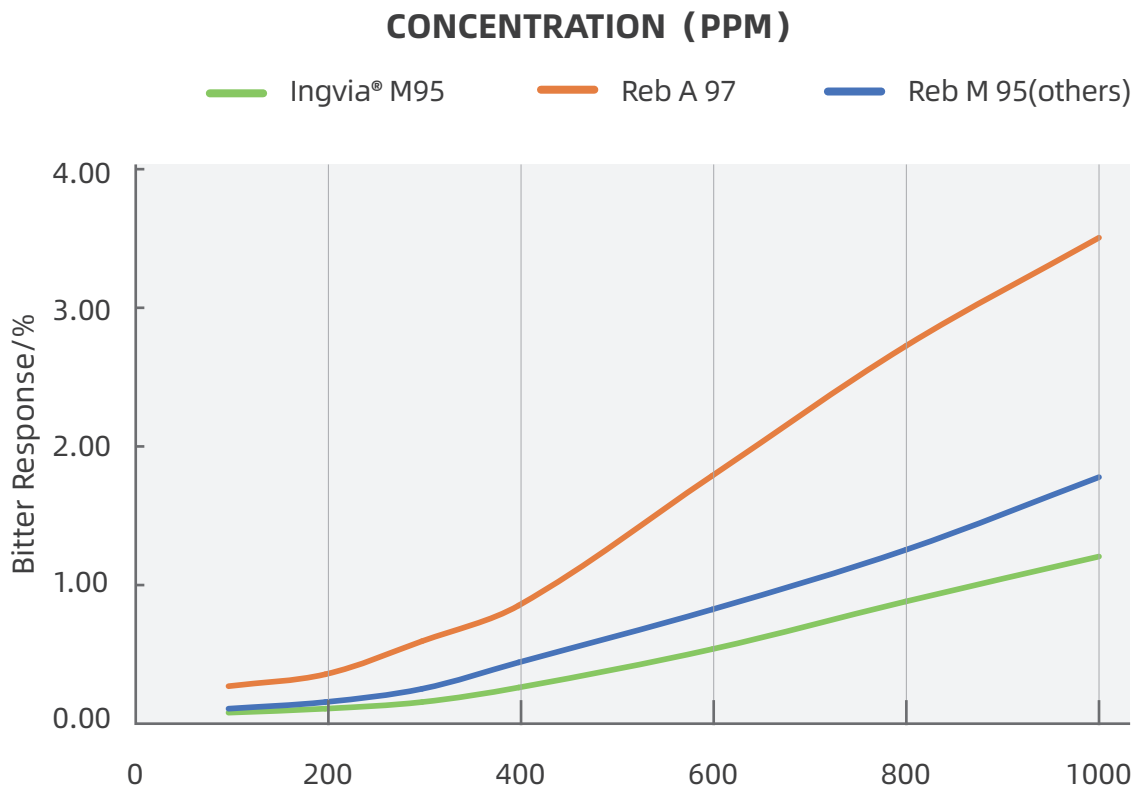


NO BITTERNESS AND OFF-TASTE

Compared to other steviol glycoside products, experimental data indicates that Ingvia® M95 provides a fast onset of sweetness with almost no bitterness, off-flavors, or lingering sweetness



Ingvia® M95 shows reduced bitter tastes even at high concentration.



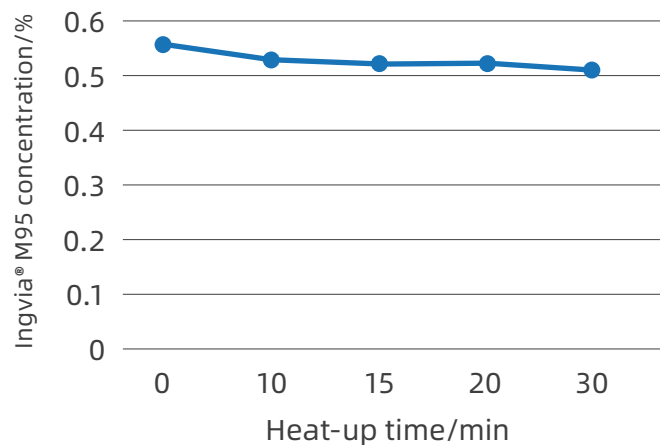
A WIDER RANGE OF APPLICATIONS

The new generation of Ingvia® M95 has the characteristics of high temperature resistance, acid and alkali resistance, and can be used in many different products.

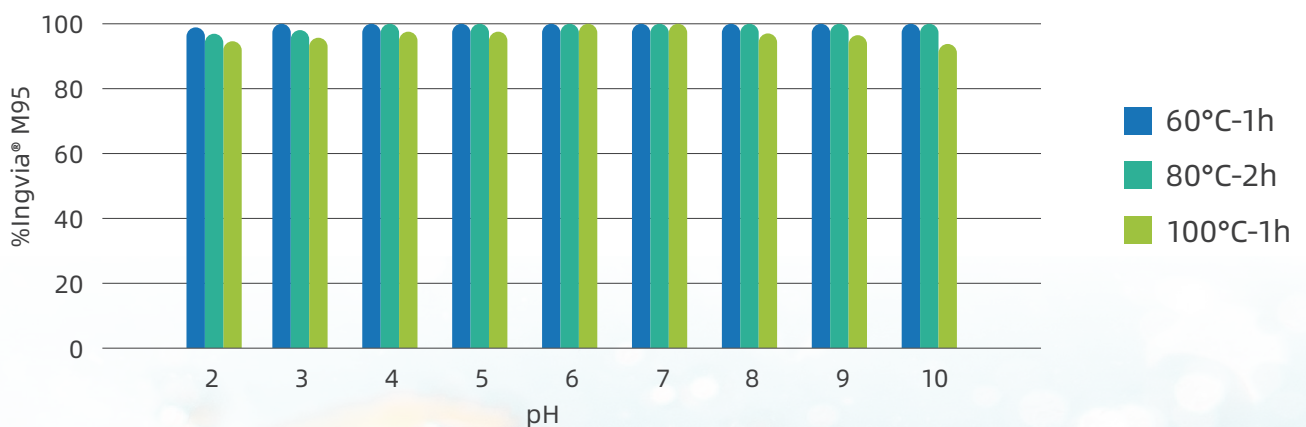
STABILITY

With the extension of heating time at 121°C, the concentration of Ingvia® M95 does not change significantly.

Ingvia® M95 Concentration Under Varying Heating Time



PH ranges, temperature and heating time hardly affect the concentration of Ingvia® M95.



GREAT SOLUBILITY

Ingvia® M95 has a fast dissolution rate and a higher solubility.

Concentration at Room Temperature



(1.6g/kg)
Ingvia® M95



(0.8g/kg)
Reb M 95(others)

Product Specification Sheet

Product Name: Steviol Glycosides	Issued On: March 23, 2023
Brand Name: Ingvia®	Approved by: Yanjie Kou
Item: Bio-RM95	Country of Original: China

DETERMINATION	SPECIFICATION	METHOD
IDENTIFICATION		
Color	White fine powder	Visual
State	Powder or crystal	Visual
Identification	Consistent with standard	HPLC (JECFA)
Solubility	Freely soluble in a mixture of ethanol and water (50:50)	JECFA Vol.4
ASSAY		
Total Steviol Glycosides (wt/wt% on dry basis)	≥95.0%	HPLC (JECFA)
Rebaudioside M (wt/wt% on dry basis)	≥95.0%	HPLC (JECFA)
TESTS		
Loss on Drying	≤6.0%	JECFA Vol.4
Total Ash	≤1.0%	JECFA Vol.4
pH (1 in 100 solution)	Between 4.5 and 7.0	JECFA Vol.4
Mesh Size	≥95% through 80 mesh	Ro-Tap 25g for 5 min
Total Heavy Metals	≤10mg/kg	USP<231>
Lead (Pb)	≤1.0mg/kg	JECFA Vol.4
Arsenic (As)	≤1.0mg/kg	JECFA Vol.4
MeOH Residual	≤200mg/kg	JECFA Vol.4
EtOH Residual	≤5000mg/kg	JECFA Vol.4
MICROBIOLOGICAL		
Total Plate Count	≤1000cfu/g	FDA-BAM chapter 3
Yeast & Mold	≤100cfu/g	FDA-BAM chapter 18
E. Coli (/1g)	<3MPN/g	FDA-BAM chapter 4
Staphylococcus Aureus	<10cfu/g	FDA-BAM chapter 12
Salmonella (/25g)	Negative	FDA-BAM chapter 5

Labeling

Steviol Glycosides

Allergens

Ingvia® does not contain any commonly known sources of allergenic responses. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004.

Genetically Modified Organisms

Ingvia® is not produced from ingredients or processing aids derived by genetic modification.

BSE

No animal-derived ingredients are used in the production of Ingvia®. There are no animal derived ingredients used in the facility where Ingvia® is produced.

Kosher

Ingvia® is certified as Kosher Parve.

Halal

Ingvia® is certified as Halal.

FDA Registration

Manufacturer's FDA Food Facility Registration Number: 19765307806.

Packaging

The product is packaged in a low-density polyethylene bag (food grade). The inner bag is stored in cardboard carton or drum outs, 20kg per carton or drum.

Storage condition

Store in a cool and dry place. Away from strong light, heat and odious materials.

Shelf life

2 years when properly stored.



INGIA

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