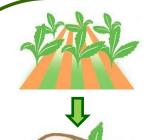
# STEVIA: how is it produced?





#### **Farming**

Stevia rebaudiana Bertoni, native to South America, is now grown on four continents.



### **Harvesting**

Leaves are harvested and dried once they peak in sweetness.



The dried leaves are soaked in water similarly to steeping tea. **Steviol glycosides**, the sweet tasting components of the plant, known as "stevia", are transferred into the water.



The sweet liquid is separated from plant material.

## **Purification & drying**

The sweet liquid is passed over resin that binds **steviol glycosides**. The impurities are discarded and alcohol is added to release the pure steviol glycosides . The alcohol is then removed and recycled, while the collected liquid is dried and crystallised to obtain a high purity "stevia".



## The finished product

"Stevia" tastes up to 400 times sweeter than sugar. It comes in many forms, such as powder, tablet and liquid.