

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.



Extraction

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.



Filtration

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.