

Bestevia[®] Confectionery

A Delicious Way to Reduce the Sugar in Confectionery

We use nature's creative building blocks to deliver the best solutions for your specific application. With Bestevia[®] e+ Taste Solutions for Confectionery, your reduced or zero sugar confectionery products will deliver a full taste experience. Our team has deep category expertise to develop formulations that meet your taste and cost requirements. Using our proprietary next generation stevia platform as a foundation, we incorporate the right combination of proprietary flavors and best-in-class texturants to create cost-effective solutions for your toughest sweetness challenge.

Gummies e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener created with a taste profile closer to sugar, clean label, high solubility, heat stable and clean aftertaste for pectin and gummy candies. Allows for up to 100% sugar reduction with the sweetness and texture comparable to sugar without the addition of sugar alcohols.

Chocolate e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener created with a taste profile closer to sugar, clean label, high solubility, heat stable and clean aftertaste for chocolate candies. Allows for up to 100% sugar reduction with a sweetness and texture comparable to sugar without the addition of sugar alcohols.

We customize solutions across a variety of applications with regional regulatory guidelines in mind. Contact us to discuss your confectionery formulation needs.



Non-GMO



Nature Based



Ease Of Use



Cost Effective



Label Friendly



Sweegen

www.sweegen.com

FOLLOW US



Partner with the Sweegen applications team to rapidly develop and scale your next reduced sugar product

Product Development and Applications

- End-to-End Concept Development
- Product Renovation
- Standard Portfolio Options
- Customized Nature-Based Solutions
- Rapid Development Turnaround
- Expert-to-Expert Interaction
- On-site Collaboration

