



Bestevia[®] Savory

Reduce the Sugar, Keep the Taste

We use nature's creative building blocks to deliver the best solutions for your specific application. With Bestevia[®] e+ Taste Solutions for Savory, your reduced or zero added sugar sauces, dressings and condiments will deliver a full taste experience. From ketchup to RTE meals, 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.

Condiments e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel and bulking for condiments. Allows for up to 100% sugar reduction with a taste profile in sweetness and mouthfeel comparable to sugar. Allulose complements the sweetness and provides texture for a more natural solution with minimal calories.

Dressings e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel and bulking for dressings. Allows for up to 100% sugar reduction with a taste profile in sweetness and mouthfeel comparable to sugar. Allulose complements the sweetness and provides texture for a more natural solution with minimal calories.

Sav Sauce e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel and bulking for RTE meal sauces and prepared sauces. Allows for up to 100% sugar reduction with a taste profile in sweetness and mouthfeel comparable to sugar. Allulose complements the sweetness and provides texture for a more natural solution with minimal calories.

Marinade e+

Bestevia[®] Taste Solution with e+ Stevia Sweetener, allulose and natural flavor technology delivering sweetness, mouthfeel and bulking for marinades. Allows for up to 100% sugar reduction with a taste profile in sweetness and mouthfeel comparable to sugar. Allulose complements the sweetness and provides texture for a more natural solution with minimal calories.

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



Non-GMO



Nature Based



Ease Of Use



Cost Effective



Label Friendly



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

