



STEVIA



MONK FRUIT



GLG's ClearTaste™ Stevia and ClearTaste™ Monk Fruit Sweeteners

# TECHNICAL DATA SHEET



**GLG**

LEADING LIFE TECHNOLOGIES.  
BETTER STEVIA, MONK FRUIT AND MORE.

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# GLG's ClearTaste™ Stevia & ClearTaste™ MonkFruit

## TECHNICAL DATA SHEET

### General Overview

There is a major trend underway in which mass produced, low nutritional foods, loaded with added sugar, salt and fat, are being replaced with healthy, natural, low and zero-calorie alternatives. The changing consumer landscape has food manufacturers looking for natural high intensity sweetener alternatives such as stevia and monk fruit. However, food manufacturers have struggled with stevia's aftertaste and astringent flavor profile. To address this need, GLG in partnership with MycoTech has launched new proprietary products: ClearTaste™ Monk Fruit and ClearTaste™ Stevia. ClearTaste™ is a revolutionary, USDA organic bitter blocking technology, derived from mushrooms, that removes the bitter metallic lingering aftertaste from stevia and fruity (citrusy) aftertaste from monk fruit.

ClearTaste™ is available spray-dried or blended with the stevia or monk fruit of your choice.

### Blocking

ClearTaste™ works as a receptor inhibitor and is highly effective at blocking only the targeted receptor sites. ClearTaste does not add or change the flavor of the product base and is typically used in extremely low ppm levels.

### Taste Defects & Sugar

#### More Flavor Defects the More Masking Agents

Sugar is used as a way to mask the undesirable flavor profiles of a product. With more flavor defects, the more masking agents are needed to hide the unwanted tastes.

#### 25 Bitter Receptors Only 2 Sweet Receptors

People are particularly sensitive to bitter taste being able to detect bitterness in as little as 0.0001 mM, while sweetness is detected at 2ppm.



### Benefits of ClearTaste™ Products

- Natural bitter blocker
- Has a consistent, better, and sucrose-like sweet taste
- Blocks bitter receptors
- Eliminates metallic aftertaste
- Reduces lingering sweetness
- Eliminates/reduces the need for sugar without compromising the taste
- Has an optimized taste profile for use in all food and beverage applications
- Lacks the lingering fruity (citrusy) taste associated with its conventional counterparts



#### New Added Sugar Label

In July of 2018, food companies will be required to put added sugars on the label of their food products.

#### 37.2 Million People

According to the CDC, 29.1 million people are diagnosed with diabetes while 8.1 million go undiagnosed.



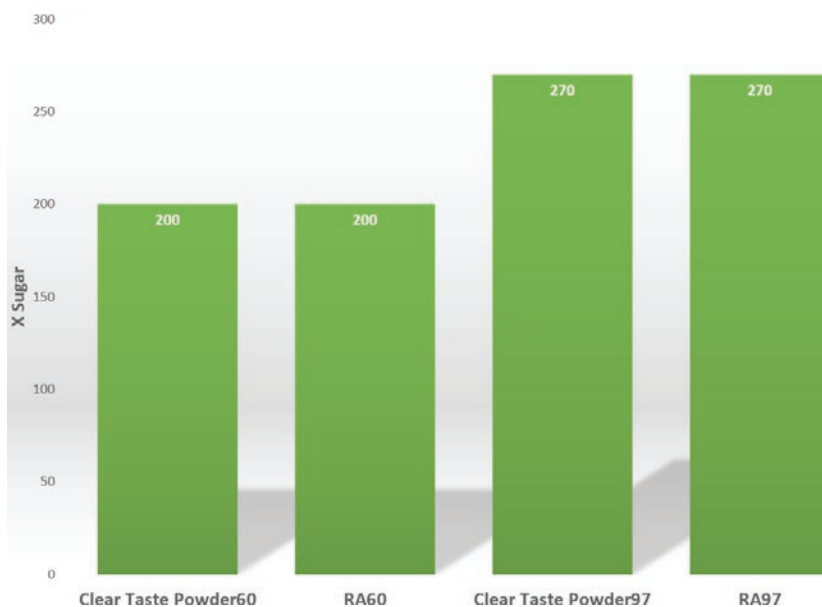


## Applications

ClearTaste™ Stevia and ClearTaste™ Monk Fruit are stable across many food applications. The following are some common applications:

- Beverages
  - Flavored bottled water
  - Functional bottled water
  - Lemonade/limeade
  - Carbonates
  - Liquid concentrates
  - Fruit/herbal tea
  - Plant-based hot drinks
  - Powder concentrates
  - Still RTD tea
  - Frozen juice drinks
- Dairy
  - Ice cream
  - Fruited spoonable yoghurt
- Packaged Foods
  - Tablets
  - Chocolate spreads
  - Muesli
  - Jam and preserves
  - Licorice
  - Pastilles, gums, jellies and chews
  - Nutritional/sport bars

## Sweetness Comparison of ClearTaste™ vs. Regular Stevia



## Sensory Profile Comparison of ClearTaste™ RA60 vs. Regular RA60



Products Offered	ClearTaste™ RA60+	ClearTaste™ RA80	ClearTaste™ RA97
Steviol Glycoside (Reb A Content)	≥ 60% Reb A	≥ 80% Reb A	≥ 97% Reb A
Sweetness Factor (vs. Sucrose)	250x	250x	300x
Heat & PH Stable	Yes	Yes	Yes
Non-GMO	Yes	Yes	Yes
Kosher & Halal	Yes	Yes	Yes
Total Steviol Glycoside (TSG Content)	≥ 95%	≥ 95%	≥ 97%

Products Offered	ClearTaste™ MV25	ClearTaste™ MV40	ClearTaste™ MV50	ClearTaste™ MV55
Mogroside Content	Mogroside V 25%	Mogroside V 40%	Mogroside V 50%	Mogroside V 55%
Sweetness Factor (vs. Sucrose)	160x	220x	300x	300x
Heat & PH Stable	Yes	Yes	Yes	Yes
Non-GMO	Yes	Yes	Yes	Yes
Kosher & Halal	Yes	Yes	Yes	Yes

## Supports Clean Labels

- Natural and zero-calorie claims
- Non-GMO Project Verified
- Kosher
- Halal
- Hypoallergenic
- Gluten-Free
- Organic\*

\* Available only on ClearTaste™ stevia products

## Regulatory Status

All products meet international JECFA Standards



## Food Safety and Quality:

- Quality control and food safety is one of GLG's top priorities
- All facilities meet and/or exceed global GMP standards
- Major multinational food and beverage companies conduct regular audits
- All Facilities are third party certified on an annual basis for:
  - o GMP
  - o ISO
  - o FSSC 22000
  - o Halal
  - o Kosher
  - o Non-GMO Project Verification

## GLG's Competitive Advantage

GLG Life Tech fully controls our growing and harvesting of monk fruit and stevia. GLG's state-of-the-art manufacturing facilities produce high quality monk fruit and stevia extracts. With the full vertically integrated supply chain and modern facilities, GLG produces the best-tasting monk fruit and stevia extract in the market.



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