

Sweet Advantage-2, Natural
Natural Advantage, LLC
www.natadv.com

Natural Advantage introduces **Sweet Advantage-2, Natural** sweetness enhancer. This material can be used to enhance the “sugar bowl” effect in reduced sugar applications and applications using non-nutritive sweeteners such as RebA and Lo Han. At lower levels, it can help intensify flavors and help smooth profiles. The product works nicely with cola, chocolate, vanilla, coffee, and liquor type flavors.

A typical use rate of 0.01-0.10% as consumed in finished product.

EU and US Natural, Kosher, Non-GMO, Vegetarian