



## **Stevia: How is it produced? (Infographic)**

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[Stevia](#) is a natural [low-calorie sweetener](#) used to reduce or replace the sugar in foods and drinks. It is produced from the *Stevia rebaudiana* Bertoni plant native to South America and is currently grown in many parts of the world. Stevia gets its sweetness from a class of sweet-tasting compounds known as steviol glycosides. These compounds are classified as high-intensity sweeteners as they are up to 400 times sweeter than sugar and are used in very low concentrations. This infographic outlines how stevia goes from a humble leaf to the natural sweetener used in foods and drinks around the world.

Download the printable PDF version [here](#).

# STEVIA

How is it produced?



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1



## FARMING

*Stevia rebaudiana* Bertoni, native to South America, is now grown on four continents.

2



## HARVESTING

Leaves are harvested and dried once they peak in sweetness.

3



## EXTRACTION

Dried leaves are soaked in water and the sweet-tasting steviol glycosides migrate into the water.

4



## FILTRATION

The sweet liquid is separated from plant material.

5



## PURIFICATION & DRYING

The sweet liquid is then purified, followed by drying and crystallising to obtain pure stevia leaf extract.

6



## FINISHED PRODUCT

Stevia can taste up to 400 times sweeter than sugar and comes in powder, liquid and tablet forms.