

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

Food processing | How are different foods produced? | 01 January 2014

[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?

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.