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 similarly to steeping tea. Steviol glycosides, the sweet-tasting components of the plant, known as “stevia”, are transferred into the water.

4. **Filtration**
   The sweet liquid is separated from plant material.

5. **Purification & Drying**
   The sweet liquid is passed over resin that binds steviol glycosides. Impurities are discarded and alcohol is added to release the pure steviol glycosides. The alcohol is then removed and recycled, while the collected liquid is dried and crystallised.

6. **Finished Product**
   Stevia tastes up to 400 times sweeter than sugar. It comes in many forms, such as powder, tablets and liquid.