NSF-02® Flavor Has Three Core Taste and Flavor Modification Properties

When compared to a 5% sugar control in acidified water, NSF-02® stevia flavor has very similar characteristics and performance.

Usage Levels
- Up to 175 ppm food and beverage in US
- Up to 125 ppm in EU

Sweetness quality
- Rounds out overall sweetness profile

Flavor Synergy
- Bolsters various flavors in several food and beverage applications

Taste modification
- NSF-02® does provide an overall taste improvement with suppression of aftertaste and bitterness
Flavored Milk (PSD): Cocoa Reduction – NSF-02® Stevia Flavor

NSF-02® stevia flavor offers parity to full sugar chocolate milk product

In this example we compare a 30% sugar reduced powdered chocolate milk with an additional 11% cocoa reduction using NSF-02® stevia flavor.

* Mean Sweet Aftertaste is below perception threshold of 1.0. Two of 20 panelists detected Sweet Aftertaste in Full sugar/cocoa sample vs 4 of 20 panelists in Reduced sugar/cocoa with NSF-02.