

Naturally Sweet, Scientifically Sound, Sweetness Perfected

In a world where wellness is the new luxury, consumers are seeking clean labels and sugar-reduced options, but they are not willing to sacrifice and compromise on taste. Because of this, the North American natural sweeteners market is projected to experience significant growth in the coming years, driven by the increasing demand for healthier options and a shift away from synthetic sweeteners. Market research reports indicate a projected CAGR between 7.0 and 9.0% in the coming years.

That's where SolvSweet[®] comes in.

These next generation, optimized stevia-based sweetener systems have been designed not just to sweeten, but to function and perform in a variety of end-use applications; crafted to deliver the perfect balance of both sweetness and flavor. Inspired by nature and backed by cutting-edge food science, our SolvSweet[®] solutions align with today's trends:

- **Clean and Balanced Sweet Taste**
- **Zero Calories and Non-Nutritive**
- **Sugar and Calorie Reduction**
- **Natural and Non-GMO – Clean Labeled**
- **Sustainable Plant-Based Ingredients**
- **High Quality and Consistent Standardized Products**
- **Transparent Sourcing**
- **Reliable Service Support**





Your product. Your profile. Our sweetening solutions. Finding your sweet spot.

Harnessing advanced flavor modulation and masking technologies from Osage Flavors, our SolvSweet® systems help overcome the typical taste and after-taste challenges of high intensity sweetened products with other nutritional active ingredients. Sweetness from stevia is not a linear thing, and there are diminishing sweetening impacts and a “fade-away” point when dialing the level in and optimizing the proper dosage. This is the “sweet spot”, and our team can help you find it for your specific recipe.

From bold sports nutrition beverages to delicate fortified dairy alternatives, we can help guide and tailor your formulation to your product’s unique taste profile, delivering clean sweetness with zero aftertaste and maximum consumer appeal. Whether you’re reformulating for sugar reduction or flavor optimization, building a better-for-you brand, or launching your next clean label innovation, our optimized flavor-masked SolvSweet® systems give you a sweet edge, without compromise.

Talk with your
Osage Flavors sales
representative to
get the latest list of
commercialized options
or let us design a system
specific to your needs.



osagefood.com/SolvSweet

