



Inka Sweet Stevia Delta5x

Innovative stevia sweetener



More than a simple sweetener

What is Inka Sweet Stevia Delta5x?



At first glance, it is just another stevia sweetener on the market.

IT IS NOT. It is a stevia formula.

This formula is a white, odorless fine powder with extraordinary sweetening properties, more over, significantly promotes the optimal functioning of the body. This is due to the fact that it contains ingredients, that themselves have a positive physiological effect.

What are this ingredients?

Reb A (99% of purity)+other steviol glycosides - Stevia is an herb with many positive properties:



- neutralizes toxins, prevents the growth of viruses
- normalizes metabolism
- stabilizes blood pressure, improves oxygen supply
- stimulates insulin production, increases glucose tolerance
- lowers cholesterol, protects the liver and prevents inflammation
- has a regenerating effect on the skin and does not cause tooth decay

Inulin fiber (prebiotic, extracted from chicory)



Inulin fiber stimulates the growth of beneficial bacteria in the intestinal flora, which are essential for good digestion and optimal functioning of the intestinal tract. Inulin includes:

- improves the functioning of the digestive system
- has a positive effect on the pH of the intestine
- helps break down fats and absorb minerals more efficiently
- regulates sugar metabolism
- does not raise blood sugar levels
- may play a role in the prevention of colon cancer
- may be beneficial in cardiovascular disease.

Isomaltulose

Advanced functional carbohydrate with very low glycemic index (GI = 32). That is, it is digested much more slowly and enters the bloodstream than simple sugars and maltodextrin, which is why diabetics can consume it.

It is also popular with athletes because in addition to providing a long energy supply, it also boosts fat burning due to low insulin levels.



Due to this, the benefits of isomaltulose:

- very Low Glycemic Index (32)
- does not raise your blood sugar suddenly
- provides explosive energy in the short term
- provides continuous, even energy in the long run
- improves fat oxidation due to low GI
- may increase fat burning during exercise
- increases performance and endurance due to fat breakdown
- low insulin levels
- no rough fluctuations in blood sugar levels, in this respect it performs outstandingly well compared to other carbohydrates
- does not damage teeth.

Why is Inka Sweet Stevia Delta5x the best choice for sweetening?

- 100% natural sweetener.
- It has absolutely NOT aftertaste.
- It is 5 times sweeter than sugar, so 1 kg equals 5 kg of sugar
- It has no effect on blood sugar.
- It nourishes and promotes the optimal functioning of the body through its natural ingredients.
- It does not cause any unpleasant side effects.
- It dissolves easily.
- It is also noticeable in product manufacturing that it is perfectly applicable to other components. It does NOT alter taste, texture or color.
- Products sweetened only with Inka Sweet Stevia Delta, can be consumed by diabetics and dieters.
- Highlights the taste of the finished product.
- Suitable for complete replacement of sugar.

We recommend it to

For the manufacture of confectionery products, for sweetening instant powders.

