



NATURAL
SWEETNESS,
REDEFINED

KEY
BENEFITS

- 1
- 2
- 3
- 4
- 5

- Ultra-Efficient:** Highly concentrated, allowing for lower usage rates, **reduced formulation costs**, and simpler ingredient labels.
- Clean Sweetness:** Consumers demand more than “less sugar” — they want better sweetness. **NuNectar™** delivers a clean taste with **higher acceptance than stevia or sucralose**.
- Thermal & pH Stability:** Performs reliably in both hot and cold applications.
- Plant-Based & Sustainable:** Produced via fermentation without deforestation or synthetic processes.
- Top Claim Ready:** Zero-calorie, suitable for keto, diabetic, and clean-label products — empowering brands to lead with natural, conscious formulations.

**Ask us about using the official NuNectar™ seal on your packaging.*

RECOMMENDED APPLICATIONS



Beverages:
RTDs, functional waters,
isotonic drinks, kombuchas,
mocktails, mixers.



Dairy & Plant-Based:
Yogurts, plant-based
milks, fermented drinks,
chilled desserts.



Confectionery:
Gummies, soft and hard
candies, sugar-free
chocolates.



Bakery & Snacks:
Cookies, muffins, energy
bars.



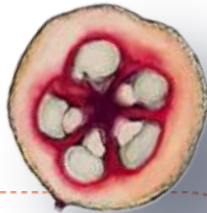
Supplements:
Powders, sachets,
gummies, syrups.



Tabletop Sweeteners:
Liquid, powdered, granulated,
or tablet formats.



- ✓ GRAS (Generally Recognized As Safe) –confirmed for brazzein in the U.S.
- ✓ CLEAN LABEL
- ✓ VEGAN-FRIENDLY
- ✓ SUITABLE FOR KETO & DIABETIC DIETS
- ✓ GMP CERTIFIED



1

NuNectar™
PURE

High-intensity brazzein for
technical formulators seeking
full control over sweetness
modulation.

2

NuNectar™
ONE

Pre-blended with other
natural sweeteners for easy
application without complex
reformulation.

3

NuNectar™
BLEND

Ready-to-use formulas tailored
for tabletop sweeteners or
specific end products.*

*Developed on request with full
technical and sensory support.**



In a market where sweetness is evolving, NuNectar™ offers a natural, functional, and technically advanced alternative. Perfect for brands seeking formulation efficiency, cleaner labels, and a superior taste experience. **A next-generation sweetener with broader consumer acceptance than stevia or sucralose.**

THE PROTEIN-POWERED SWEETENER THAT TASTES LIKE SUGAR,
ONLY SMARTER.