

1032 Budapest, Szőlő u. 82. 10/57.
info@inkasweet.eu
0630/8455237
0630/9935388

Inka Sweet Ltd.



INNOVATÍV STEVIA SWEETENER



MORE THAN A SIMILAR SWEETENER

Inka Sweet Kft. is a 100% Hungarian-owned Hungarian company founded five years ago, which works closely with the Peruvian-Brazilian parent company, the inventor of the recipe. Our products are characterized by natural composition and continuous innovation. Our Stevia formulas are manufactured in Hungary in a plant that meets European requirements in all respects, and distribution also starts from here and across Europe.

Why is Inka Sweet Stevia the best choice for sweetening?

- *100% Natural sweetener. It has absolutely **NO** aftertaste.*
- *By its natural components, it nourishes and promotes the optimum functioning of the body.*
- *It does not cause any unpleasant side effects.*
- *It dissolves immediately in cold water and retains a pleasant sweet taste at high temperatures.*
- *It is also noticeable in product manufacturing that it is perfectly applicable to other components. There is no change in taste, texture or color.*
- *All market segments are available with products manufactured by Inka Sweet Stevia, as they can be consumed by diabetics, and who are dieting.*
- *Highlights the flavor of food drinks*
- *Suitable for the complete replacement of sugar.*
- *Cost effective logistics and warehousing.*
- *Small amount of great sweetening power.*

➤ *When used, it not only replaces sugar, but its regular consumption makes the digestive system much more efficient by supplying the intestinal flora bacteria, which are essential for digestion, with the nutrients that are important to them.*

Who do we recommend?

- As an ingredient for food and beverage companies.
- Supply trading partners who wants to sell under their own brands (Private Label) in the retail sector, confectioneries – restaurants to their own brand of sweetener
- Distributors, wholesalers for our Inka Sweet Stevia Omega4x (product that is currently in a 125gr doy pack presentation for customers) to supply their market.

The trend is also that more and more food companies are starting to reduce the amount of sugar in their products or want to replace it entirely with a suitable alternative. We feel that our company could fully help in this, as we develop and produce innovative stevia-based sweeteners that are suitable for the complete replacement of sugar, as they have no after-taste, they can be perfectly used in product development, excellent for all consumer groups.



Our products

Inka Sweet Stevia **Omega4x**



It is a functional sweetener based on Stevia, prebiotic fiber and dextró; beneficial to health, 100% natural. It can be used in all meals and beverages. It has the same taste as sugar. the dextró used to dilute stevia, it does not raise blood sugar levels either, thanks to the high-quality RebA stevia molecule in the formula. The only stevia sweetener on the market in the world what can be **caramelized**.

Sweetness: It is 4 times sweeter than sugar cane, so a quarter of it is needed to achieve the same degree of sweetness.

Composition: 99% pure Reb A extract; others steviol glycosides; inulin fiber; dextró



Inka Sweet Stevia **OmegaIsomaltulose5x**



It is a functional sweetener based on Stevia, prebiotic fiber and isomaltulose; beneficial to health, 100% natural. It can be used in all meals and beverages. It has the same taste as sugar.

Isomaltulose is a slow-absorbing carbohydrate with a very low glycemic index that does not raise blood sugar levels on its own, but is also an effective source of energy for the body. It can be used by diabetics too for having a low glycemic index

Sweetness: It is 5 times sweeter than sugar cane, so a quarter of it is needed to achieve the same degree of sweetness.

Composition: 99% pure Reb A extract; others steviol glycosides; inulin fiber; isomaltulose



Inka Sweet Stevia **Delta10x Isomaltulose**



It is a functional sweetener based on Stevia, prebiotic fiber, isomaltulose; beneficial to health, 100% natural. It can be used in all meals and beverages. It has the same taste as sugar. It can be used by diabetics too because does not raise blood sugar levels.

Sweetness: It is 10 times sweeter than sugar cane, so it takes a tenth of it to achieve the same degree of sweetness.

Composition: 99% pure Reb A extract; others steviol glycosides; inulin fiber; isomaltulose

Inka Sweet Stevia Phi400x:



It is a functional sweetener based on Stevia, prebiotic fiber; beneficial to health, 100% natural. It can be used in all meals. It has the same taste as sugar.

Sweetness: It is 400 times sweeter than sugar cane.

Composition: 99% pure Reb A extract; others steviol glycosides; inulin fiber



Inka Sweet Stevia Omega4x:



Our retail packaging product. 125gr in a doypack package.

Diabetics, insulin resistant, dietetics, etc. can also be consumed.

It has no aftertaste; it can be baked and cooked perfectly; consumption unpleasant side effects; with ingredients useful to the body; the packing quantity approx. enough for 1 month.

If you want to try our products we will send you a sample

Best regards,

Dr. Deák Gábor
managing director

Balázs Judit
managing director

www.inkasweetstevia.hu

www.inkasweet.eu (our international educational site in 4 languages)