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谱赛科创新突破的新一代甜菊糖stevia 3.0™，让谱赛科甜菊糖成为美味“调味师”，并提供天然、健康、美味甜味的解决方案。不仅让全球使用白砂糖的产品减少了72%的碳足迹及96%的水足迹，还可以让您得心应手快速开发出健康、美味的新产品配方。

谱赛科stevia 3.0™是一系列的专用成份和可定制的成分组合，通过成分的协同作用提供卓越口感并大幅度降低热量，同时可以通过优化成分比例降低成本。