

《中国科学引文数据库》(CSCD)来源期刊    RCCSE中国核心学术期刊    美国《化学文摘》收录期刊    英国FSTA收录期刊  
中文核心期刊    中国科学论文统计源期刊(中国科技核心期刊)    中国知识资源总库,中国科技期刊精品数据库收录期刊

# 食品工业科技

Science and Technology of Food Industry

第37卷 半月刊

2016年9月1日

出版



食品工业科技微信公众号

ISSN 1002—0306  
CN 11-1759/TS

2016 17

ISSN 1002-0306



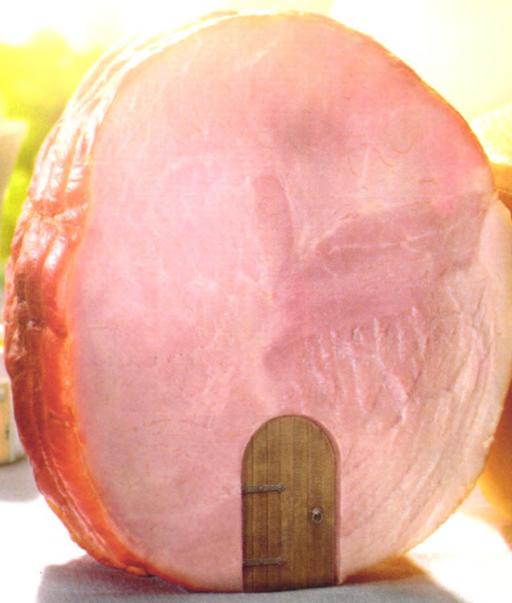
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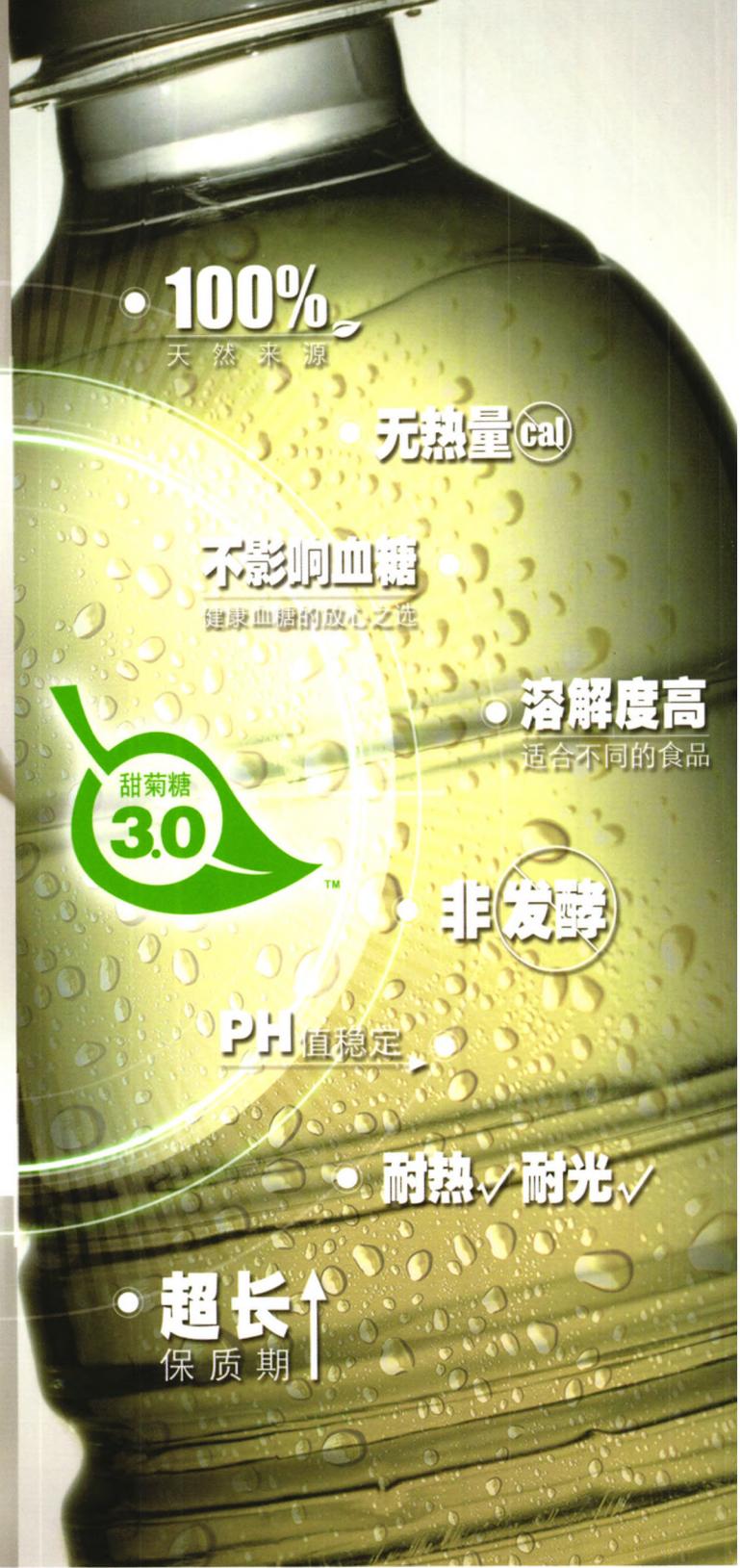
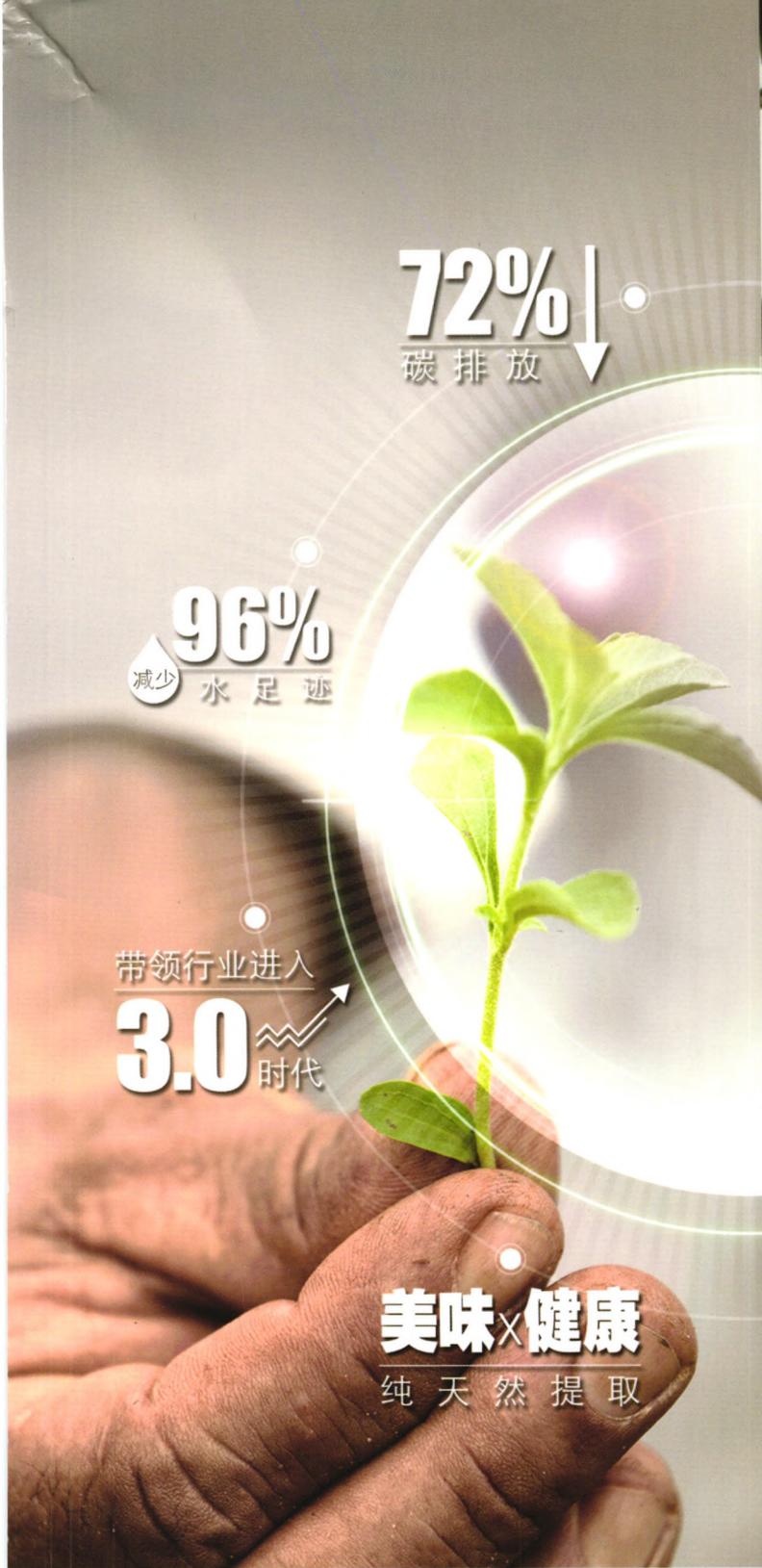
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谱赛科创新突破的新一代 **甜菊糖stevia 3.0™**，让谱赛科甜菊糖成为美味“调味师”，并提供天然、健康、美味甜味的解决方案。不仅让全球使用白砂糖的产品减少了**72%的碳足迹**及**96%的水足迹**，还可以让您得心应手快速开发出健康、美味的新产品配方。

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及大幅度降低热量，同时可以通过优化成分比例降低成本。