



**CHANTILLY
HEALTH**



CLINICAL APPLICATIONS

- Support Maintenance of Healthy Weight
- Enhance Patient Compliance with Functional Food Protocols
- Maintain Healthy Blood Glucose Levels
- Maintain Healthy Blood Pressure
- Support Oral Health

Chantilly Natural Health's Stevia is a new variety of stevia derived from the Morita plant grown exclusively in Columbia, South America. This variety of stevia not only has the highest level of Rebaudioside A produced naturally by the plant (85%); but is also the only stevia in the world grown organically. Chantilly Natural Health's Stevia is a powdered, non-caloric, non-cariogenic,^[7] sweet-tasting, preservative-free dietary supplement that has little to no bitter aftertaste.

All Chantilly Natural Health® Formulas Meet or Exceed cGMP quality Standards

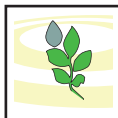
DISCUSSION

Stevia, an herb belonging to the chrysanthemum family, has been consumed in South American countries since around 500 B.C. In the 1970's, the Japanese refined out the sweet steviol glycosides from the leaves of the Stevia rebaudiana (Bertoni) plant. These diterpene glycosides are 250-300 times sweeter than sucrose. Although the leaves possess approximately ten different steviol glycosides, Stevioside and Rebaudioside A are in highest concentration. Morita stevia has the highest level of Rebaudioside A produced naturally by the plant (85%). Most stevia plants grown in China can yield only 35%-40%; the rest is achieved industrially with the use of ethanol and other chemicals.

There is a common, well-studied pathway for the metabolism and elimination of all steviol glycosides in both rats and humans.^[1] Ingested steviol glycosides are not absorbed^[2,3,4] and therefore, there is not any accumulation in the human body.^[5] A 2008 randomized, double-blind, placebo-controlled, 3 month-long study demonstrated the lack of physiologic effect in human volunteers who had type 1 or type 2 diabetes or were not diabetic and had normal to low/normal blood pressure.^[6]

Steviol glycosides, including purified rebaudioside A (rebiana) are well-tolerated and unlikely to have adverse effects on blood pressure, blood glucose or other parameters in normal, hypotensive or diabetic subjects at doses up to 11 mg/kg bw/day.^[7] In a rat study stevioside and rebaudioside A were shown to be non-cariogenic.^[8] Steviosides and Rebaudioside A do not influence the human microbial fecal community.^[9]

Morita Stevia is grown exclusively in the mountains of Colombia as part of a social program aimed at helping growers of illicit drugs convert to alternative crops. Hundreds of orphans and displaced families benefit from it in many ways. Monthly health brigades take place where doctors, optometrists and dentists go to villages to help as much as they can to provide these families with the care that they badly need.



Nutrition Facts

Serving Size: 1 scoop (1g)
Servings Per Container: 160

Amount Per Serving

Calories 0

	% Daily Value*
Total Fat 0 g	0%
Sodium 0 mg	0%
Total Carbohydrates Less than 1g	0%
Sugars less than 1g	
Protein 0 g	0%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Non GMO Maltodextrin, Stevia Extract (Rebiana)

DOSING:

Use according to taste preference.

REFERENCES

1. Carakostas MC, et al. Overview: the history, technical function and safety of rebaudioside A, a naturally occurring steviol glycoside, for use in food and beverages. *Food Chem Toxicol.* 2008 Jul;46 Suppl 7:S1-S10. [PMID:18555576]
2. Koyama E, et al. In vitro metabolism of the glycosidic sweeteners, Stevia mixture and enzymatically modified Stevia in human intestinal microflora. *Food Chem Toxicol.* 2003; 41: 359-374.
3. Koyama E, et al. Absorption and metabolism of the glycosidic sweeteners, Stevia related compounds in human and rat. *Food Chem Toxicology* 2003; 41: 875-883.
4. Geuns JMC, et al. Metabolism of stevioside in pigs and intestinal absorption characteristics of Stevioside, Rebaudioside A and Steviol. *Food Chem. Toxicol.* 2003; 41: 1599-1607.
5. Simonetti P, et al. Bioavailability of Stevioside from Stevia rebaudiana in human volunteers: preliminary report p 51-62, in Geuns, JMC and Buyse J Eds. "Proceedings of the first symposium on the Safety of Stevioside". KULeuven, 2004 Euprint Editions ISBN 9074253024, pp. 127.
6. Barriocanal LA, et al. Apparent lack of pharmacological effect of steviol glycosides used as sweeteners in humans. A pilot study of repeated exposures in some normotensive and hypotensive individuals and in Type 1 and Type 2 diabetics. *Regul Toxicol Pharmacol.* 2008 Jun;51(1):37-41 [PMID: 18397817]
7. Steviol Glycosides as Intense Sweeteners: Draft Assessment Report Application A540. Food Standards Australia/New Zealand; May, 2007.
8. Das S, Evaluation of the cariogenic potential of the intense natural sweeteners stevioside and rebaudioside A. *Caries Res.* 1992;26(5):363-6. [PMID: 1468101]
9. Gardana C, et al. Metabolism of stevioside and rebaudioside A from Stevia rebaudiana extracts by human microflora. *J Agric Food Chem.* 2003 Oct 22;51(22):6618-22 [PMID: 14558786]

CAUTIONS

Avoid if allergic to stevia or corn (source of maltodextrin). Stevia is a member of the Composite family.

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

