**CLAIMS**

1. A beverage comprising from ~~50~~ 200 ppm to 350 ppm of Reb D and from 50 ppm to 350ppm of Reb M, and having a pH from pH 1.8 to 2.8.

2. The beverage of claim 1, wherein the ratio of Reb D:Reb M is from 1:4 to 4:1.

3. The beverage of claim 1 or 2, comprising from ~~80~~ 200 ppm to 320 ppm of Reb D and from 80 ppm to 320 ppm of Reb M.

4. The beverage of any of claims 1 to 3, wherein the pH is from pH 1.8 to 2.2.

5. The beverage of any of claims 1 to 4, wherein the weight ratio of Reb D:Reb M is from 1:2 to 2:1.

6. The beverage of any of claims 1 to 5, wherein the weight ratio of Reb D:Reb M is about 1:1.

7. The beverage of any of claims 1 to 6, comprising from ~~150~~ 200 ppm to 250 ppm of Reb D and from 150 ppm to 250 ppm of Reb M.

8. The beverage of any preceding claim, wherein the beverage comprises carbon dioxide gas at a gas pressure of 1.0-3.5 kgf/cm$^2$ (0.0981-0.343 MPa).

9. The beverage of any preceding claim, further comprising a sweetener selected from the group consisting of Reb A, Reb B, Reb C, Reb E, Reb F, Reb I, Reb H, Reb L, Reb K, Reb J, Reb N, Reb O, dulcoside A, dulcoside B, stevioside, steviolbioside, rubusoside.

10. The beverage of any preceding claim, further comprising caffeine, cinnamaldehyde, phosphoric acid or caramel coloring.

11. The beverage of any of claims 3 to 10, wherein Reb D and Reb M are present in an amount to provide a sucrose equivalence of from 5% to 15%.

~~12. A method for improving the stability of Reb D in a beverage, comprising preparing a beverage comprising from 150 ppm to 400 ppm Reb D, and having a pH from pH 2.0 to 3.8.~~

~~13. The method according to claim 12, wherein the pH of the beverage is from pH 3.0 to 3.5.~~

~~14. A method for improving the stability of Reb D in a beverage, comprising adding Reb M to a beverage comprising Reb D, wherein the beverage has a pH from pH 1.8 to 2.8.~~

~~15. The method according to claim 14, comprising preparing a beverage comprising from 80 ppm to 320 ppm of Reb D and from 80 ppm to 320 ppm of Reb M.~~

~~16. The method according to claim 15, wherein the pH of the beverage is from pH 2.0 to 2.5.~~