Ingredient Solutions  
To Reach Your Sugar Reduction Targets

**Carbonated Drink Example**

**FORMULATION CHALLENGES:**
- Body and mouthfeel
- Dynamics of flavor
- Sweetness, sweet/sour balance

- **Up to 100% sugar reduction:** EverSweet™ next-generation sweetener
- **Up to 70% sugar reduction:** ViaTech® stevia sweetener
- **Up to 30% sugar reduction:** Stevia leaf extract (Reb A)

Zerose® erythritol works well with high intensity sweeteners by enhancing flavor, body & mouthfeel.

**Bar Example**

**FORMULATION CHALLENGES:**
- Bar hardening
- Stickiness
- Handling and processing
- Flavor/sweetness
- Water mobility
- Label

- **10%-20% sugar reduction**
  
  To reduce sugar: lower sugar corn syrups (going from sugar or 63DE syrup to reduced sugar corn syrup)

- **25%-50% sugar reduction**
  
  To maintain sweetness/flavor: stevia portfolio, erythritol reduced sugar coatings  
  To maintain structure and shelf-life: bulking agents (such as corn starch fiber, chicory root fiber, whole grain corn flour/fiber, polyols, maltodextrin), starches, lecithin, fats, protein

**Cereal Example**

**FORMULATION CHALLENGES:**
- Stickiness
- Agglomeration
- Flavor/sweetness, density issues as sugar reduction % increases
- Label
  
  If a frosted cereal sugar reduction typically results in loss of frost, coating becomes glossy

- **10%-20% sugar reduction**
  
  To reduce sugar: lower sugar corn syrups (going from sugar or 63DE syrup to reduced sugar corn syrup)

- **25%-50% sugar reduction**
  
  (claimable, with calorie reduction)
  
  To maintain sweetness/flavor: stevia portfolio, erythritol  
  To maintain density: bulking agents such as corn starch fiber, maltodextrin, starches, chicory root fiber, whole grain corn flour/fiber, polyols

Visit Cargill.com/sugarreduction or 866-456-8872.