

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.

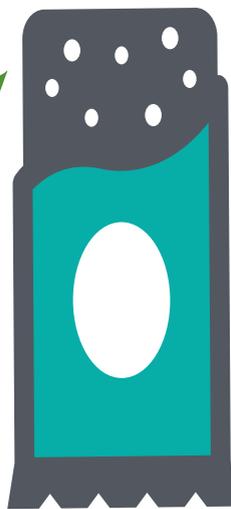
Bar Example

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.