



ViaTech® Stevia Sweeteners

Precision sweetness, significant sugar reduction.



**SUGAR
REDUCTION**



LABEL-FRIENDLY



**NON-GMO
PROJECT VERIFIED***

Stevia sweeteners have quickly become the favorite high-intensity sweetener. However, higher usage levels proved challenging – until Cargill harnessed the unique reactions between steviol glycosides, opening the door to new innovation.

Our ViaTech® portfolio of high-performance stevia-based sweeteners brings optimal sweetness to even the most challenging reduced and zero-calorie formulations.

True, sweet taste with a clean finish.

- **Precision sweetness** – Cargill’s proprietary model predicts optimal interactions of steviol glycosides for true, sweet taste.
- **Clean finish** – Minimizes the bitterness and licorice notes common at high concentrations.
- **Significant sugar reduction** – Enables sugar reduction of 60% or more, even in challenging applications.
- **Cost-effective** – Reduces the need for masking agents, while our formulation experts help you meet cost-in-use goals.

Unmatched stevia expertise

Cargill scientists have spent over 300,000 hours studying the unique properties of the stevia leaf. Our broad portfolio of stevia sweeteners, proven formulation expertise and deep market insights translate into your competitive advantage.

CARGILL PRODUCTS

	Preferred SEV Range	Benefits
TS300/ TS300+	Up to 7	Offers the quickest sweetness onset of ViaTech™ products TS300+ dissolves quickly in water for ease of use in production
TS400/ TS400+	Up to 7	Offers a more rounded sweetness profile TS400+ dissolves quickly in water for ease of use in production
TS900	6	Complementary sweetness enables sugar replacement from 3-6% Offers physical properties tailored for use in dry mix beverages and liquid concentrates
TS7000	6	Versatile sweetness characteristics for performance in any application Replaces 3-6% of sucrose in most applications
TS1200GRAN	4	Uniquely designed to replace 2-4% of sucrose sweetness in sweetened teas and carbonated beverages Larger granulated particles for ease of use, minimal dusting
TS1600	6	Optimized sweetness profile for dairy applications Complementary performance in juices, juice drinks and cereal coatings

APPLICATIONS



Bakery



Bars

Beverages/
Beverage
Powders

Cereals



Confectionery

Dairy/Dairy
Alternatives

Snacks

Partner with Cargill for great-tasting sugar reduction.

Contact your sales representative, call us at **1-877-SOLUTNS (765-8867)** or visit www.cargill.com.

There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

Claims: *The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.*

Cargill.com

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