



EverSweet® Stevia Sweetener

Calorie-free sweetness, inspired by nature



**SUGAR
REDUCTION**

EverSweet® stevia sweetener brings to life the sweetest components of the stevia leaf – steviol glycosides Reb M and Reb D – to delight taste buds with calorie-free joy.



0 CALORIES

Because Reb M and D comprise less than 1% of the stevia leaf, EverSweet® stevia sweetener is made using the age-old process of fermentation – with a modern twist – to produce Reb M and D at a practical scale and cost for food and beverage production.



**SUSTAINABLE
PRODUCTION**

Optimal sweetness, up to 100% sugar replacement

- **Delicious sweetness** – EverSweet® stevia sweetener delivers a high-quality sweetness profile with a desirable burst of upfront sweetness and minimal aftertaste, minimizing the need for masking agents or modifiers
- **Dramatic sugar reduction** – Ideal for high usage levels, EverSweet® stevia sweetener makes great-tasting sugar replacements of up to 100% possible
- **Zero calories** – Calorie-free sweetness helps reduce calories in food and beverage formulation
- **Sustainably produced** – Cargill's fermentation process utilizes significantly fewer resources than production of stevia from the leaf



NON-GMO

An innovative partner in sugar reduction

A result of nearly 300,000 hours spent studying the unique properties of the stevia leaf, EverSweet® stevia sweetener is an innovative solution made via fermentation within Cargill's portfolio of sugar reduction ingredients. It not only delivers delightful, zero-calorie sweetness, but also a highly efficient, scalable and sustainable supply as compared with traditional production of stevia from the leaf.

EVERSWEET® STEVIA SWEETENER

| Key Properties | Functional Benefits |
|--|--|
| • Preferred SEV range: up to 9 | • Can be used anywhere sugar is used |
| • Higher sweetness intensity, faster sweetness onset | • Rounded and robust sweetness profile |
| • Enables sugar reduction up to 100% | • Replaces up to 100% of sucrose for consumers monitoring sugar intake |
| • No bitterness or licorice side notes | • Minimizes need for masking agents or modifiers |
| • Reb M & Reb D produced sustainably via fermentation | • Produces two of the best-tasting steviol glycosides in a way that's commercially scalable and cost-effective |
| • Rigorous specification process delivers the ideal ratio of Reb M & Reb D | • Delivers consistent sweetness for your finished products |

APPLICATIONS



IDEAL SWEETNESS RANGE

Sucrose Equivalent Value (SEV) in water



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.

EverSweet™ Stevia Sweetener is No-GMO Ingredients Process Verified* by SGS: www.sgs.com/no-gmo.

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

© 2022 Cargill, Incorporated. All rights reserved.