



EverSweet™ by Avansya

STEVIA SWEETENER

Calorie-free sweetness, inspired by nature



**SUGAR
REDUCTION**



0 CALORIES



**SUSTAINABLE
PRODUCTION**



**NO GMO INGREDIENTS
PROCESS VERIFIED***

* www.sgs.com/no-gmo

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.

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.

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** – Avansya's fermentation process utilizes significantly fewer resources than production of stevia from the leaf

eversweetsweetener.com

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AVANSYA
A JOINT VENTURE OF
CARGILL & DSM

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. 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

- Preferred SEV range: up to 9
- Higher sweetness intensity, faster sweetness onset
- Enables sugar reduction up to 100%
- No bitterness or licorice side notes
- Reb M & Reb D produced sustainably via fermentation
- Rigorous specification process delivers the ideal ratio of Reb M & Reb D

Functional Benefits

- Can be used anywhere sugar is used
- Rounded and robust sweetness profile
- Replaces up to 100% of sucrose for consumers monitoring sugar intake
- Minimizes need for masking agents or modifiers
- Produces two of the best-tasting steviol glycosides in a way that's commercially scalable and cost-effective
- 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.

Avansya is a joint venture of DSM and Cargill.

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.

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