



EverSweet™ Sweetener

Calorie-free sweetness, inspired by nature



**SUGAR
REDUCTION**



**ZERO
0 CALORIES**



**SUSTAINABLE
PRODUCTION**

EverSweet™ next-generation 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™ 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™ 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™ 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

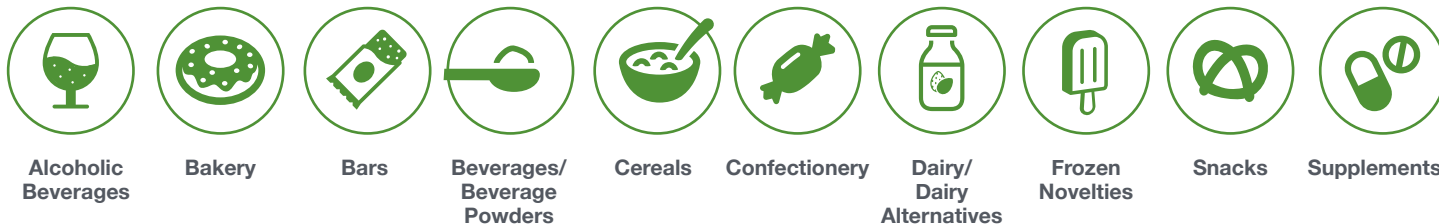
An innovative partner in sugar reduction

A result of nearly 300,000 hours spent studying the unique properties of the stevia leaf, EverSweet™ 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.

CARGILL PRODUCTS

| | Key Properties | Functional Benefits |
|----------------------|--|--|
| EverSweet™ Sweetener | <ul style="list-style-type: none"> • Preferred SEV range: up to 9 • Higher sweetness intensity, faster sweetness onset | <ul style="list-style-type: none"> • Rounded and robust sweetness profile • Replaces up to 100% of sucrose |

APPLICATIONS



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.

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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