



## Polyol Sweeteners

# Sweet solutions for reduced sugar and calories



**SUGAR  
REDUCTION**



**NON-GMO  
AVAILABLE†**

As reducing sugar consumption has become a global concern, consumers are actively seeking out foods and beverages with less sugar – but few are willing to give up the satisfaction of sweetness.

Polyols (or sugar alcohols) can be an excellent solution. These versatile sweeteners offer the potential for great-tasting reduced-sugar and sugar-free products, while contributing important sensory and functional benefits. Polyols can be used alone or paired with high-intensity sweeteners like stevia.

### **Guilt-free indulgence**

- **Ideal for reducing sugar and calories**, with zero to 3 kCal/g
- **Support oral health**; do not contribute to tooth decay
- **Reduced glycemic index**: do not raise blood glucose or insulin levels

## CARGILL PRODUCTS

	Key Properties	Functional Benefits
<b>Zerose® Erythritol</b>	<ul style="list-style-type: none"> <li>• Cool mouthfeel (high negative heat of solution)</li> <li>• Zero-calorie natural* sweetener</li> <li>• High processing stability (acid &amp; heat)</li> <li>• Low hygroscopicity</li> <li>• High speed of crystallization</li> </ul>	<ul style="list-style-type: none"> <li>• Adds smoothness &amp; body</li> <li>• Masks off-flavors</li> <li>• Creates synergy with intense sweeteners</li> <li>• Non-GMO Project Verified†</li> </ul>
<b>Mannidex™ Mannitol</b>	<ul style="list-style-type: none"> <li>• Low calorie (1.6 kCal/g)</li> <li>• Low hygroscopicity</li> </ul>	<ul style="list-style-type: none"> <li>• Sweet taste</li> <li>• As a dusting powder, prevents moisture absorption</li> </ul>
<b>IsoMaltidex™ Isomalt</b>	<ul style="list-style-type: none"> <li>• Moderately sweet (half as sweet as sucrose)</li> <li>• Low calorie (2 kCal/g)</li> <li>• High processing stability (acid &amp; heat)</li> <li>• Very low hygroscopicity</li> <li>• Low solubility</li> </ul>	<ul style="list-style-type: none"> <li>• Clean, sweet taste, no aftertaste</li> <li>• Adds smoothness &amp; body</li> <li>• Improves flavor release</li> <li>• Reduces stickiness in candy</li> <li>• Prolongs shelf life</li> </ul>
<b>Maltidex® Maltitol</b> Syrup Crystalline	<ul style="list-style-type: none"> <li>• High sweetening power (50 – 90% as sweet as sucrose)</li> <li>• Low calorie (2.1 – 3.0 kCal/g)</li> <li>• Good humectancy</li> <li>• Hygroscopic</li> <li>• Crystallization control</li> </ul>	<ul style="list-style-type: none"> <li>• Clean, sweet taste</li> <li>• Masks off-flavors</li> <li>• 1:1 sugar replacement</li> <li>• Adds crunch to coatings</li> </ul>
<b>Sorbidex Sorbitol</b> Syrup Aqueous Solution Powder	<ul style="list-style-type: none"> <li>• Cool mouthfeel (high negative heat of solution)</li> <li>• Reduced-calorie (2.6 kCal/g)</li> <li>• Good humectancy</li> <li>• Hygroscopic</li> </ul>	<ul style="list-style-type: none"> <li>• Clean, sweet taste</li> <li>• Adds body &amp; bulk solids</li> <li>• Masks off-flavors</li> <li>• Uniform blending</li> <li>• Directly compressible</li> <li>• Economical</li> </ul>

## APPLICATIONS



Bakery



Bars



Beverages



Confectionery



Dairy



Frozen Desserts



Jams/Jellies



Oral Care



Pharmaceutical

**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**.

\* FDA has not defined natural. Contact Cargill for source and processing information.

† 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.