



Xtend®
Sucromalt

Sugar reduction delight. Quality carbohydrate source.



**SUGAR
REDUCTION**



PLANT-BASED



ALLERGEN-FREE



**NON-GMO
AVAILABLE***

Product formulators have been facing pressure to reduce sugar in virtually every category. But what about carbohydrates' role as fuel for active lifestyles? Xtend® Sucromalt can provide the solution.

This unique carbohydrate uses Cargill's proprietary process to transform simple sugars into more complex, quality carbohydrates via naturally occurring, non-GMO* enzymes.

A next-generation solution

- **50% sugar reduction** with sweet taste
- **Simplified formulation** in a wide array of applications
- **Low glycemic response**, compared to sugar and glucose

Complete solutions for sugar reduction

Cargill offers one of the industry's broadest portfolios of sugar reduction solutions, including Xtend sucromalt, stevia, erythritol, VerSyra™ syrups, and complementary texturizing solutions – together with proven formulation expertise to give you a distinct advantage.

CARGILL PRODUCTS		
	Key Properties	Functional Benefits
Xtend® Sucromalt	<ul style="list-style-type: none"> • Key raw materials: beet sugar used as primary ingredient • 70% as sweet as sugar • 2.32 kcal/g on an as-is basis • Heat- and acid-stable • Low viscosity 	<ul style="list-style-type: none"> • Clean, sweet taste • Binds ingredients together • Adds body & mouthfeel • Complements high-intensity sweeteners like stevia
Xtend® Sucromalt Non-GMO*	<ul style="list-style-type: none"> • Key raw materials: cane sugar used as primary ingredient • 70% as sweet as sugar • 2.32 kcal/g on an as-is basis • Heat- and acid-stable • Low viscosity 	<ul style="list-style-type: none"> • Clean, sweet taste • Binds ingredients together • Adds body & mouthfeel • Complements high-intensity sweeteners like stevia

Xtend Sucromalt is GRAS (Generally Recognized as Safe), kosher and halal.

APPLICATIONS



Bakery



Bars



Beverages/
Alcoholic
Beverages



Confectionery



Dairy



Desserts



Fruit Preps



Sauces/
Dressings

Partner with Cargill for great-tasting sugar reduction.

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit 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.