Sugar reduction delight.
Quality carbohydrate source.

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

<table>
<thead>
<tr>
<th>Key Properties</th>
<th>Functional Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Key raw materials: beet sugar used as primary ingredient</td>
<td>Clean, sweet taste</td>
</tr>
<tr>
<td>70% as sweet as sugar</td>
<td>Binds ingredients together</td>
</tr>
<tr>
<td>2.32 kcal/g on an as-is basis</td>
<td>Adds body &amp; mouthfeel</td>
</tr>
<tr>
<td>Heat- and acid-stable</td>
<td>Complements high-intensity sweeteners like stevia</td>
</tr>
<tr>
<td>Low viscosity</td>
<td></td>
</tr>
</tbody>
</table>

**Xtend Sucromalt**

- 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
- Clean, sweet taste
- Binds ingredients together
- Adds body & mouthfeel
- Complements high-intensity sweeteners like stevia

*There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

**APPLICATIONS**

- Bakery
- Bars
- Beverages/Alcoholic Beverages
- Confectionery
- Dairy
- Desserts
- Fruit Preps
- Sauces/Dressings

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

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.