



Corn Sweeteners

Essential. Functional. Delicious.



**NON-GMO
AVAILABLE***



PLANT-BASED

Enhancing foods' and beverages' appearance, texture, aroma and performance, corn-based sweeteners are an indispensable ingredient in any formulator's toolkit.

Cargill is a leading supplier of corn sweeteners to the food and beverage industry, with an extensive portfolio of high-quality ingredients to meet specific product development needs.

Robust functionality

- **Crisp, sweet taste** – Adds the desired level of sweetness, from minimal to moderate
- **Sensory enjoyment** – Provides physical and sensory properties comparable to other syrups; contributes to mouthfeel, body, texture and crystallization control
- **Application versatility** – Provides functionality in a wide range of applications
- **Fermentation fuel** – Provides a wide range of consistent carbohydrates for fermentation

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Cleardex® & Clearsweet® Corn Syrups <i>Non-GMO Project Verified</i>	<ul style="list-style-type: none"> • Bland, low to moderately sweet taste • Reduced sugar content • Humectant / hygroscopicity • Cohesive / adhesive • A good source of nutritive solids 	<ul style="list-style-type: none"> • Mild taste allows other flavors to come through • Helps maintain moist texture • Prevents crystallization • Binds ingredients together
Clearsweet® Liquid Dextrose Corn Syrups	<ul style="list-style-type: none"> • Moderately sweet taste • High reducing sugar content • Fermentability • Gluten- and cholesterol-free • Humectant / hygroscopicity 	<ul style="list-style-type: none"> • Slightly less sweet than sucrose; allows other flavors to come through • Provides excellent reactivity with proteins and amino acids • ≥ 98% fermentables provide excellent yields with minimal residual carbohydrates • Helps maintain moist texture
IsoClear® High-Fructose Corn Syrups	<ul style="list-style-type: none"> • Clean, sweet taste • High reducing sugar content • Consistent monosaccharide composition • Humectant 	<ul style="list-style-type: none"> • Can replace sugar sweetness & functionality in beverages • Aids in browning and development of aromatic compounds • Provides stability and enhances shelf life • Helps maintain moist texture
Clearbrew® Liquid Adjuncts	<ul style="list-style-type: none"> • Neutral to bland flavor • High purity • Consistent fermentable carbohydrate composition 	<ul style="list-style-type: none"> • Targets brewers' needs for alcohol production & product balance • Can create different beer styles • No impact on final product taste • Low levels of free fatty acids enhance final product shelf life • Easy to handle for increased brewing efficiency
Satin Sweet® 65% High-Maltose Corn Syrup	<ul style="list-style-type: none"> • Moderately sweet taste • Modest reducing sugar content • Fermentability • Low viscosity • Average molecular weight between 36–43 DE CS 	<ul style="list-style-type: none"> • Moderates overall sweetness level; allows other flavors to come through • Reduces browning and development of aromatic compounds; minimal reactions with proteins, amino acids • Low dextrose, high maltose are nearly 90% fermentable • Reduces tailing issues in deposited products • Good freeze / thaw stability in frozen products

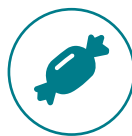
APPLICATIONS



Bakery



Beverages
(including alcoholic)



Confectionery



Culinary/
Convenience



Dairy



Industrial



Jams/Jellies



Meats/
Substitutes



Snacks
Cereals

Partner with Cargill for sweet solutions.

Contact your sales representative, call us at 1-877-SOLUTNS (765-8867) or visit www.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.

Cargill.com