

Sugar & calorie reduction solutions from Cargill



Consumers like sweetness, but don't necessarily want the sugars and the calories.

Sugar is a versatile ingredient, yet there is no one size fits all solution to reduce sugar. The optimal solution depends on a number of factors such as the application, cost-in-use, regulatory requirements, and consumer specific needs & wants. At Cargill, we have a full toolbox of ingredients and technical expertise to solve the most challenging sugar reduction goals.

CARGILL SWEETNESS SOLUTIONS:

FULL

4 kcal/g

Full-calorie sweeteners

Sugars of natural origin — derived from wheat or corn starch — in a process very similar to how table sugar is produced

- **C☆Sweet™** – Low Declarable Sugars Glucose syrup – Low declarable sugar syrups (low in DP1 + DP2) enable sugar-reduction but do not impact calorie count. Often a first step in sugar reduction strategies.
- **SweetPure™** – Low Declarable Sugars Wheat & barley malt syrup – Label-friendly ingredient, adhering to ISO natural standards, low in DP1+DP2.

MID

2.4 kcal/g

Mid-calorie sweeteners

No sugar, low-calorie sweeteners, derived from hydrogenation of sugars, that bring bulk and enable calorie reduction.

- **Isomaltidex™ Isomalt** – Improves flavor release and brings smoothness and body. Unique for use in unwrapped sugar-free candies.
- **Maltidex® Maltitol** – Sweetness close to sucrose, can substitute full-calorie sweeteners 1-to-1.
- **C☆Mannidex™ Mannitol** – Clean, refreshing taste, often used as an anti-caking agent. It reduces stickiness in candy.
- **C☆Sorbitidex™ Sorbitol** – Cost-effective, good humidity and moisture control properties.

NO

0 kcal/g

No-calorie sweeteners

STEVIA: Delivers up to 300 times the sweetness of sucrose and continues to gain popularity across the globe.

- **Truvia® Stevia Leaf Extract** – High-purity Rebaudioside A, delivering a clean finish and enabling calorie reduction of 30%.
- **ViaTech® Stevia Leaf Extract** – Patented combinations of synergistic steviol glycosides, delivering optimal taste and finish, enabling calorie reduction of 50% and more.

ERYTHRITOL: A no sugar, zero-calorie sweetener, produced via fermentation – brings bulk and enables calorie reduction.

- **Zerose® Erythritol** – Clean taste, often used in dental care and gums applications thanks to its strong cooling effect and dental benefits. It is synergistic with high-intensity sweeteners as it reduces off-flavors.

Learn more: www.cargill.com/food-beverage/emea/sweeteners

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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