



Zerose®
Erythritol

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The natural,* zero-calorie bulk sweetener.



**SUGAR
REDUCTION**



TOOTH-FRIENDLY



**NON-GMO
PROJECT VERIFIED***

Zerose® erythritol is a natural*, zero-calorie bulk sweetener, with a taste and functionality similar to sucrose. It offers food and beverage manufacturers a versatile solution to appeal to consumers seeking more label-friendly ingredients.

Not only does Zerose® erythritol enable significant sugar reduction in a wide range of applications, it also offers oral health benefits and can be used in products making non-GMO[†] claims.

A wealth of functional and nutritional benefits

- **Clean, sweet taste**, looks and tastes like sugar
- **Synergy with high-intensity sweeteners**, reducing off-flavors and adding bulk solids
- **Highest digestive tolerance** relative to other polyols
- **High stability** through heat and acid processes

Cargill.com

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Cargill® Helping
the world
thrive

Reliable product quality and supply

Zerose® erythritol is produced domestically through fermentation. In order to enable Non-GMO Project Verification, Cargill selects carbohydrate feedstocks from conventionally bred, non-GMO crops. Both non-GMO and standard erythritol options are available to customers. As with all Cargill ingredients, the reliable quality and supply of Zerose® erythritol is assured by Cargill's extensive supply chain.

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Zerose® erythritol	<ul style="list-style-type: none"> • Cool mouthfeel (high negative heat of solution) • High processing stability (acid & heat) • Low hygroscopicity • High speed of crystallization 	<ul style="list-style-type: none"> • Adds smoothness & body • Masks off-flavors • Creates synergy with intense sweeteners

APPLICATIONS



Bakery



Beverages



Confectionery



Dairy



Frozen Desserts



Oral Care



Pharmaceutical



Tabletop Sweetener

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.