

VIRTUAL Stevia Harvest

Join us on a journey
of sustainability

Label-friendly stevia has become one of today's most popular sweeteners. But have you ever wondered how this sweet little leaf makes its way to your food or beverage line?

In our **interactive stevia harvest**, you can travel virtually through the stevia lifecycle, become certified as a Virtual Harvester and discover why Cargill's strict quality controls and ethical production makes our stevia unlike any other.

STEP 1:

Agronomy

Stevia's journey begins in the greenhouse, where millions of plantlets take root.

STEP 2:

Planting

A standard 40-acre field is home to **1.6 million plantlets**.

STEP 3:

Nurturing

During the **100 days in the field**, plants & soil are monitored closely.

STEP 4:

Harvest

Because Cargill requires full traceability, **each bale is tagged** with grower group & farm of origin.

STEP 5:

Manufacturing

Glycoside content is measured before leaves enter the warehouse & after purified extract is dried.

STEP 6:

Sustainability

Cargill's stevia sustainability standard covers **135 criteria & 10 critical steps** growers must meet.

STEP 7:

Market

The Cargill difference:
1. Consistent quality
2. Full traceability
3. Unmatched expertise

Let's head to the farm

[Enter the experience >](#)

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