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

Enter the experience > cargillvirtualsteviaharvest.com