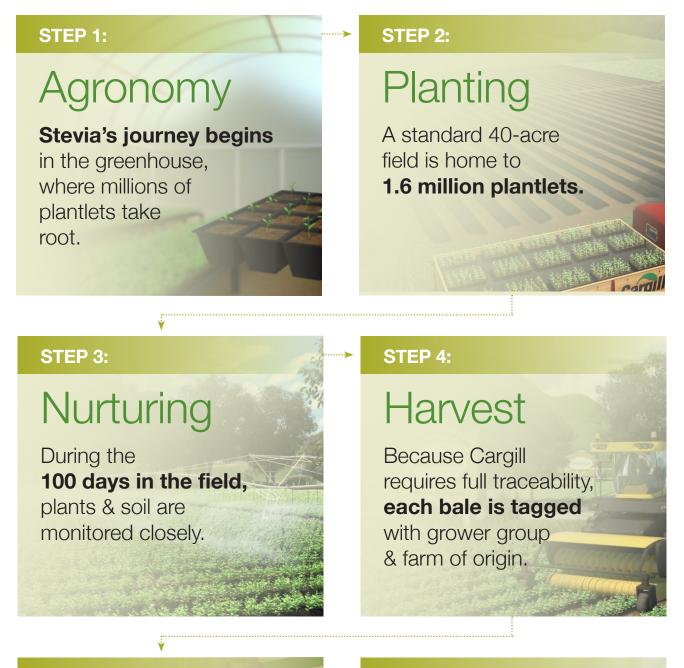


Label-friendly stevia has become one of today's most popular sweeteners. But have you ever wondered how this sweet little leaf makes its way to your food or beverage line?

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

Let's head to the farm

Enter the experience >

cargillvirtualsteviaharvest.com



