Since stevia originally comes from a plant, you might assume that one leaf is just like the next. But that’s not the case. In the wider market, there can be significant differences in sweetness quality, environmental footprint and labor practices.

Cargill only sources stevia through our own program, never off the open market. All growers must meet 137 control criteria in 13 categories

Key focus areas:
- Worker health & safety
- No forced labor
- Chemical handling protocols
- No banned substances

Third-party oversight assures compliance

EverSweet® offers a sustainable, scalable supply of Reb M.
- Only trace amounts of Reb M present in stevia leaf
- Fermentation advantages: Uses much less land, creates fewer byproducts & CO₂ than Reb M stevia leaf extract
- Creates sustainable supply at commercial volumes
- Enables up to 100% sugar reduction

EverSweet® comparative lifecycle analysis
5 alternative systems measured:
- Lowest impact score in 11 of 14 categories
- 97% lower environmental footprint than Reb M stevia leaf extract
- 60% lower carbon footprint than bio-converted Reb M

From stevia leaf extracts to Reb M produced sustainably via fermentation, with Cargill you can depend on:
- Unrivaled product consistency
- Unparalleled traceability
- Unmatched expertise

Explore more in our virtual experience!
cargillvirtualsteviaharvest.com