

The gold standard for sustainable stevia



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 STEVIA SUSTAINABILITY STANDARD

The industry's most comprehensive criteria



Agronomy



Environment



Social



Economic

Our global priorities:

- ✓ **Preserving** farmer livelihoods
- ✓ **Protecting** human rights
- ✓ **Managing** land use
- ✓ **Measuring** progress



STEVIA LEAF EXTRACTS

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



REB M VIA FERMENTATION

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

More than a stevia supplier — a world-class partner

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

