



EverSweet® + ClearFlo™

Stevia Sweetener
& Natural Flavor

One-of-a-kind stevia-enhancing technology.



LABEL-FRIENDLY



**SUGAR
REDUCTION**



ZERO 0 CALORIES



**STEVIA SWEETENER¹
NATURAL FLAVOR²**

Stevia-based sweeteners have become a top choice for label-friendly formulation, thanks to their clean, sweet, sugar-like taste. But at more concentrated use levels, this high-intensity sweetener often proved challenging.

Cargill has the answer: EverSweet® + ClearFlo™. Together, the combination of EverSweet stevia sweetener and ClearFlo natural flavor has been designed to reduce off-notes such as bitterness and linger, solve the current solubility challenge and enhance overall flavor performance.

The benefits are clear.

- **Enhances flavor and sensory performance**, including sweetness dynamics and mouthfeel
- **Improves solubility and sweetener dissolution** to reduce manufacturing time
- **Ideal for full sugar reduction**; can also be used for partial sugar reduction
- **Versatile application** in any food or beverage requiring a higher stevia concentration

EverSweet® + ClearFlo:™ Powerful sweetness potential.

As a high-potency sweetener, EverSweet® harnesses stevia's sweetest components – Reb M and D – to help you formulate products with fewer calories and reduced sugar content. ClearFlo is a natural flavor with modifying properties which has beneficial qualities with EverSweet. EverSweet + ClearFlo offers tangible benefits over other Reb M and flavor ingredients by improving dissolution, solubility and sensory quality.

CARGILL PRODUCT

EverSweet® + ClearFlo™ (EC1): Stevia Sweetener & Natural Flavor

Key Properties

- Off-white to tan powder
- Sweet taste
- Zero calories

Functional Benefits

- Supports reduction of sugar & calories
- Reduces linger & bitterness common in higher stevia concentrations
- Enhances sweetness flavor profile and mouthfeel
- Stabilizes colors & flavors
- Improves solubility and dissolution
- Labeled as a natural flavor

SUGAR REPLACEMENT GUIDELINES

EverSweet + ClearFlo (EC1) Concentration (ppm)	Sucrose Equivalent Value (SEV)%
125 ± 50	3%
250 ± 50	5%
350 ± 50	6%
500 ± 50	7.25%
650 ± 75	8%



APPLICATIONS



Alcoholic Beverages



Beverage Syrups



Carbonated Soft Drinks



Coffees



Dairy Beverages



Energy Drinks



Fruit Preps



Confectionery

Taste the future of sugar reduction: EverSweet® + ClearFlo.™

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit www.cargill.com.

¹ EverSweet: No GMO Ingredients Process Verified by SGS (sgs.com/non-gmo)

² ClearFlo: Non-GMO Project Verified

EverSweet® is a product of Avansya, a joint venture of DSM and Cargill.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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