EverSweet® stevia sweetener
Sweetness you can believe in.

The EverSweet story

It all started with two familiar ingredients: SPECIALLY CRAFTED YEAST + SIMPLE SUGARS.

Our scientists discovered they could use the age-old process of FERMENTATION – with a modern twist – to produce REB M & D.

A happy ending: EverSweet® stevia sweetener. Optimal stevia sweetness, backed by the Cargill Stevia Sustainability Standard.

Nothing but the good stuff

ZERO...
- Calories
- GMO’s
- Bitter/licorice aftertaste

UP TO
100% sugar reduction with clean, sweet, sugar-like taste

Good for the planet

An independent Life Cycle Analysis (LCA) compared EverSweet to 5 alternate sweeteners and revealed EverSweet environmental advantages:

Lowest impact score in 11 of 14 categories
97% lower environmental footprint than stevia Reb M
2.5x lower carbon footprint than bio-converted Reb M
3x reduction in land use compared to bio-converted Reb M

55% of consumers are more likely to buy a product with a sustainability claim*

A single ingredient for sweetness, sensory performance, simpler production
Additional flavor modulation impact that improves overall sensory quality
Enables higher stevia concentrations for up to 100% sugar reduction
Enhances sweetness dynamics, including linger, roundedness and onset

Get real with sugar reduction.
cargill.com/eversweet | cargill.com/eversweetclearflo

*Cargill proprietary FATitudes™ survey, 2021.