

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%

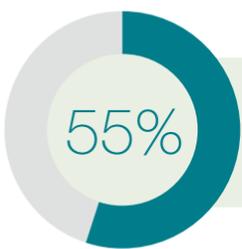
**lower
environmental
footprint** than
stevia Reb M

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***

EverSweet® + ClearFlo™

Stevia Sweetener + Natural Flavor

**Taking stevia sweetness
to the next level.**

- ✓ **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

EverSweet® is a product of Avansya, a joint venture of DSM and Cargill.
EverSweet® Stevia Sweetener is No-GMO Process Verified® by SGS (www.sgs.com/nogmo).
*Cargill proprietary FATitudes™ survey, 2021.

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Cargill® Helping
the world
thrive