



Xtend[®] Sucromalt

Sugar reduction delight. Quality carbohydrate source.

Product formulators have been facing pressure to reduce sugar in virtually every category. But what about carbohydrates' role as fuel for active lifestyles? Xtend[®] sucromalt can provide the solution.

This unique carbohydrate uses Cargill's proprietary process to transform simple sugars into more complex, quality carbohydrates via naturally occurring, non-GMO* enzymes.

A next-generation solution

- **50% sugar reduction** with sweet taste.
- **Simplified formulation** in a wide array of applications.
- **Low glycemic response**, compared to sugar and glucose.



Allergen-free



Non-GMO* available



Plant-based



Sugar reduction

Complete solutions for sugar reduction.

Cargill offers one of the industry's broadest portfolios of sugar reduction solutions, including Xtend sucromalt, stevia, erythritol and complementary texturizing solutions — together with proven formulation expertise to give you a distinct advantage.



Cargill products

| | Properties | Functional Benefits |
|------------------------------------|---|--|
| Xtend® sucromalt | Key raw materials: beet sugar used as primary ingredient 70% as sweet as sugar 2.32 kcal/g on an as-is basis Heat- & acid-stable Low viscosity | Clean, sweet taste Binds ingredients together Adds body & mouthfeel Complements high-intensity sweeteners like stevia |
| Xtend® sucromalt (Non-GMO*) | Key raw materials: cane sugar used as primary ingredient 70% as sweet as sugar 2.32 kcal/g on an as-is basis Heat- & acid-stable Low viscosity | Clean, sweet taste Binds ingredients together Adds body & mouthfeel Complements high-intensity sweeteners like stevia |

Applications



Bakery



Bars



Beverages /
alcoholic
beverages



Confectionery



Dairy



Desserts



Fruit preps



Sauces /
dressings

Partner with Cargill for sweet solutions.

Learn more at cargill.com.

* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

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