



Corn Sweeteners

Essential. Functional. Delicious.

Enhancing appearance, texture, aroma and performance in foods and beverages, corn-based sweeteners are an indispensable ingredient in any formulator's toolkit.

Cargill is a leading supplier of corn sweeteners to the food, beverage, industrial and pharmaceutical industries, with an extensive portfolio of high-quality ingredients to meet specific product development needs.



NON-GMO
AVAILABLE*



PLANT-BASED

Robust functionality

- **Crisp, sweet taste** — Adds the desired level of sweetness, from minimal to moderate
- **Sensory enjoyment** — Provides physical and sensory properties comparable to other syrups; contributes to mouthfeel, body, texture and crystallization control
- **Application versatility** — Provides functionality in a wide range of applications
- **Fermentation fuel** — Provides a wide range of consistent carbohydrates for fermentation

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Cleardex® & Clearsweet® corn syrups*	<ul style="list-style-type: none"> • Bland, low to moderately sweet taste • Reduced sugar content • Humectant / hygroscopicity • Cohesive / adhesive • Good source of nutritive solids • Consistent fermentable carbohydrates 	<ul style="list-style-type: none"> • Mild taste allows other flavors to come through • Helps maintain moist texture; binds ingredients together • Prevents crystallization • Can create different beer styles • No impact on final product taste • Low levels of free fatty acids enhance final product shelf life • Easy to handle for increased brewing efficiency
Clearsweet® Liquid Dextrose corn syrups	<ul style="list-style-type: none"> • Moderately sweet taste • High reducing sugar content • Fermentability • Gluten- and cholesterol-free • Humectant / hygroscopicity • Consistent fermentable carbohydrates 	<ul style="list-style-type: none"> • Slightly less sweet than sucrose; allows other flavors to come through • Provides excellent reactivity with proteins & amino acids • ≥ 98% fermentables provide excellent yields with minimal residual carbohydrates • Helps maintain moist texture
IsoClear® High-Fructose corn syrups	<ul style="list-style-type: none"> • Clean, sweet taste • High reducing sugar content • Consistent monosaccharide composition • Humectant 	<ul style="list-style-type: none"> • Can replace sugar sweetness & functionality in beverages • Aids in browning & development of aromatic compounds • Provides stability & enhances shelf life • Helps maintain moist texture
Satin Sweet® 65% High-Maltose corn syrup	<ul style="list-style-type: none"> • Moderately sweet taste • Modest reducing sugar content • Fermentability • Low viscosity • Average molecular weight between 36–43 DE CS 	<ul style="list-style-type: none"> • Moderates overall sweetness level; allows other flavors to come through • Reduces browning and development of aromatic compounds; minimal reactions with proteins, amino acids • Low dextrose, high maltose are nearly 90% fermentable • Reduces tailing issues in deposited products • Good freeze / thaw stability in frozen products

Applications



Bakery



Beverages
(including alcoholic)



Confectionery



Culinary /
Convenience



Dairy



Jams / Jellies



Meats /
Substitutes



Snacks

Partner with Cargill for sweet solutions.

Learn more at [cargill.com/sweeteners](https://www.cargill.com/sweeteners)

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

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