

With a majority of consumers expressing a desire to limit or avoid sugar – and "added sugars" visible on your label – every ingredient matters. Trust Cargill to help you achieve your sugar-reduction goals with our industry-leading sweetener portfolio and seasoned experts in sugar-reduction strategies.







Cargill's sugar reduction toolkit

Whether you're aiming for a modest reduction in sugars or want to go all the way to zero, Cargill's integrated expertise brings together a full portfolio of sweeteners, texturizers and functional ingredients – together with skilled formulation experts, state-of-the-art R&D facilities and a reliable global supply chain.

Product Type	Product Name(s)	Features & Benefits	Applications
Stevia	Truvia® stevia leaf extract¹ ViaTech™ stevia sweetener EverSweet® stevia sweetener¹ EverSweet® stevia sweetener + ClearFlo™ natural flavor Enzyme-treated stevia	 Sugar & calorie reduction, no-sugar-added sweetener Flavor modulator, tailoring sweet-sour balance, characterizing flavors ES + CF reduces linger & bitterness at higher concentrations, improves solubility 	Bakery & Bars Beverages Confectionery Dairy & Frozen Novelties Fruit Preps Snacks & Cereals
Polyols	Zerose® erythritol¹ Maltidex™ maltitol Mannidex™ mannitol Isomaltidex® isomalt Sorbidex® sorbitol	 Sugar & calorie reduction, no-sugar-added sweetener Mouthfeel/body, bulk solids Flavor modulator, tailoring sweet/sour balance, characterizing flavors Erythritol complements high-intensity sweeteners 	Bakery & Bars Beverages Confectionery Convenience Foods Dairy Oral Care Pharmaceuticals Tabletop Sweetener
Complementary	y Ingredients		
Pectin	UniPECTINE™ pectin	 Label-friendly, plant-based Maintains texture & body in reduced-sugar formulations Clean flavor release Stabilizes proteins 	Beverages Confectionery Dairy Desserts Fruit Preps Jams & Jellies
Soluble Rice Flour	SimPure™ soluble rice flour	 Label-friendly texture, viscosity & bulking 1:1 substitution for 10DE maltodextrin Can enhance creamy mouthfeel 	Bakery Beverages Convenience Foods Dairy Sauces/Dressings Snacks
Soluble Corn Fiber	Cargill soluble corn fiber ²	 Minimum 80% dietary fiber Label-friendly bulking agent with half the calories of sugar Supports reduced-sugar formulation without impacting taste or texture Adds nutritional benefit of dietary fiber 	Bakery Beverages Cereals Confectionery Dairy Fruit Preps Pet Food



Product Type	Product Name(s)	Features & Benefits	Applications
Complementar	y Ingredients (continued)		
Sucromalt	Xtend ® sucromalt ³	 Proprietary process transforms simple sugars into complex carbohydrate mixture Enables up to 50% sugar reduction with sweet taste; adds body/mouthfeel Prompts lower glycemic response compared to sugar & glucose Complements high-intensity sweeteners 	Bakery Bars Beverages/Alcoholic Beverages Confectionery Dairy Desserts Fruit Preps Sauces/Dressings
Whole Grains	MaizeWise® whole grain corn products ³	 Simple, label-friendly Nutritional benefits, whole grain & dietary fiber content Gluten- & allergen-free 	Beverages Confectionery Dairy Fruit Preps Sauces/Dressings Snacks
Maltodextrin/ Corn Syrup Solids	Cargill Dry MD™ maltodextrin Cargill Liquid Maltodextrin (LMD) Cargill Dry GL™ corn syrup solids	Adds body & mouthfeelIdeal bulking agentMild flavor	Bakery Batters/Coatings Beverages Confectionery Convenience Foods Frozen Desserts Pharmaceutical Snacks/Cereals



EverSweet® is a product of Avansya, a joint venture of dsm-firmenich and Cargill.



¹ Recognized as GRAS by the Flavor and Extract Manufacturers' Association (FEMA) of the U.S. and Mexico.

² Coming soon!

³ Non-GMO available.