Zerose® erythritol
Zero calories, zero added sugars – just sweet, sugar-like taste.

Zerose erythritol is a zero-calorie bulk sweetener that offers a valuable asset in reduced-sugar applications.

- Occurs naturally in certain fruits
- Produced commercially via fermentation
- Clean, sweet taste; looks & tastes similar to sugar

Label-friendly advantages

- 0 calories; not broken down by the body
- 0 added sugars: labels as a sugar alcohol
- Excellent GI tolerance relative to other polyols
- Tooth-friendly: clinically shown to reduce plaque and risk of dental caries
- Recognized as GRAS by the Flavor and Extract Manufacturers Association (FEMA) in the U.S. and Mexico

Sugar reduction insights

- Consumers believe low/no-calorie sweeteners help them:
  - 45% Consume less sugar
  - 35% Maintain weight
  - 33% Manage diabetes/blood sugar

3 in 4 consumers trying to limit/avoid sugar

Functional benefits

- Bulk sweetener replaces body in sugar reduction
- Synergies with high-intensity sweeteners: rounds out stevia sweetness profile
- Reduces off-flavors: masks astringent & bitter tastes
- Non-hygroscopic; helps manage moisture content
- High stability through processing; helps extend shelf life
- Cooling effect adds refreshing sensory appeal

Turn our zero-calorie sweetener into your next success.
Learn more at cargill.com/zerose

1 Refer to 21CFR101.22.
2 IFIC Food and Health Survey. 2022.
3 Ibid.