

# Zerose<sup>®</sup> erythritol

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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



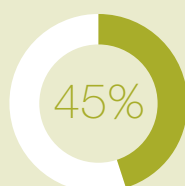
**Recognized as GRAS** by the Flavor and Extract Manufacturers Association (FEMA) in the U.S. and Mexico<sup>1</sup>

## Sugar reduction insights

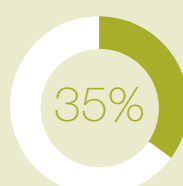


3 in 4  
consumers trying to  
limit/avoid sugar<sup>2</sup>

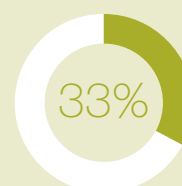
Consumers believe low/no-calorie sweeteners help them:<sup>3</sup>



Consume less sugar



Maintain weight



Manage diabetes/  
blood 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](https://cargill.com/zerose)

<sup>1</sup> Refer to 21CFR101.22.

<sup>2</sup> IFIC Food and Health Survey. 2022.

<sup>3</sup> Ibid.