

# Ever sustainable. Ever innovating. EverSweet®

Since 2010, Cargill has led the industry in more-sustainable and ethical production of stevia sweeteners – while continually striving to surpass our own benchmarks.

## EverSweet® – Next-generation sweetness



Developed after  
**300,000+**  
hours studying stevia



Its sweetest components, Reb M & D, make up **less than 1%** of the leaf

Cargill, in partnership with dsm-firmenich (Avansya), perfected a process for producing Reb M & D **more sustainably via fermentation**

Fermentation uses **significantly less land, creates fewer byproducts** & CO<sub>2</sub> than leaf



EverSweet enables **up to 100% sugar reduction** with clean, sugar-like taste

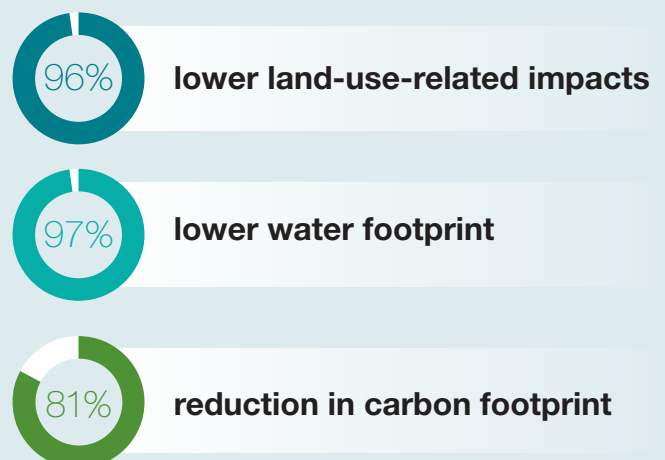
## Measurable advantages for the environment

In 2019, our Avansya partnership became the industry's first to publish a Life Cycle Assessment (LCA) on EverSweet stevia sweetener to assess its environmental footprint. We recently conducted a second LCA to address improved production efficiencies and adjust comparative ingredients.

### New study details:

- ✓ **2.3x higher production output;** reduction in environmental footprint
- ✓ **6 sweeteners compared:** Reb A from leaf, bioconversion, Reb M from leaf, beet sugar, cane sugar, sucralose
- ✓ **1st high-intensity sweetener to use PEF impact assessment method** & ISO 1044 panel review

### LCA demonstrated sustainability advantages over sugar:



## EverSweet® + ClearFlo:™ Award-winning innovation



**Cargill's newest sweetener system** combines stevia sweetener and natural flavor in a single ingredient



Enables deeper **sugar reduction, cleaner sweetness** and better solubility, while improving sensory performance



Recognized with a **2023 Bronze Edison Award™** for Innovation in Food and Agricultural Advancements

Add sweetness & sustainability benefits to your label.

Visit [cargill.com/sustainablestevia](https://cargill.com/sustainablestevia).