

Next-generation sweetness, taste beyond compare.

EverSweet® stevia sweetener



After more than 300,000 hours studying stevia, our scientists made a revolutionary breakthrough. While stevia’s sweetest elements only occur in trace amounts in the leaf, they could also be produced using a time-tested process.

Steviol glycosides
Reb M & D =
<1% in leaf

Next-generation fermentation:
**EverSweet®
stevia sweetener**
Scalable, delicious & solid
sustainability credentials*



Irresistible, sweet taste

By identifying the optimal balance of Reb M and D molecules, we developed a next-generation stevia sweetener able to take sugar reduction further than before.



**Sweetness
without bitterness**
or off notes
at higher
usage levels



**Rounded
& robust,**
with a faster
sweetness
onset



**Up to 100%
sugar reduction**
possible in
a range of
applications



**Non-artificial
sweetener**
delivers on
consumer
preferences

EverSweet® + ClearFlo® elevates the sweetness experience

When Cargill scientists paired EverSweet with the natural flavor ClearFlo, they discovered a multifaceted formulation solution – all in a single ingredient.



**Enhanced sweetness
dynamics,** with brighter
& more-robust flavors



Added ease-of-use:
rapid dissolution at ambient
temperatures; excellent
stability in concentrates



Flavor-modifying properties
reduce off-notes from
functional ingredients



**Consumer-friendly
labeling options**

Optimal sweetness. Cost-effective. Sustainability credentials.

Learn more about EverSweet advantages, then let’s get started!

*2024 Life Cycle Assessment showed the following sustainability advantages for EverSweet vs. sugar:
96% lower land-use-related impacts; 97% lower water footprint; 81% reduction in carbon footprint.
Learn more at cargill.com/sustainablestevia.

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

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