



EverSweet[®] stevia sweetener

Calorie-free sweetness, inspired by nature.

EverSweet[®] stevia sweetener brings to life the sweetest components of the stevia leaf — steviol glycosides Reb M and Reb D — to delight taste buds with calorie-free joy.

Because Reb M and D comprise less than 1% of the stevia leaf, EverSweet stevia sweetener is made using the age-old process of fermentation — with a modern twist — to produce Reb M and D at a practical scale and cost for food and beverage production.

Optimal sweetness, up to 100% sugar replacement

- **Delicious sweetness** — EverSweet stevia sweetener delivers a high-quality sweetness profile with a desirable burst of upfront sweetness and minimal aftertaste, minimizing the need for masking agents or modifiers.
- **Dramatic sugar reduction** — Ideal for high usage levels, EverSweet stevia sweetener makes great-tasting sugar replacements of up to 100% possible.
- **Zero calories** — Calorie-free sweetness helps reduce calories in food and beverage formulation.
- **Sustainably produced** — Life Cycle Assessment shows: 96% lower land use / 97% lower water footprint / 81% reduction in carbon footprint vs. sugar; 76% lower land use / 92% lower water footprint / 88% reduction in carbon footprint vs. bioconverted Reb M.



Sugar reduction



Zero calories



**Sustainability
credentials**



Non-GMO*

An innovative partner in sugar reduction.

A result of nearly 300,000 hours spent studying the unique properties of the stevia leaf, EverSweet® stevia sweetener is an innovative solution made via fermentation within Cargill's portfolio of sugar reduction ingredients. It not only delivers delightful, zero-calorie sweetness, but also a highly efficient, scalable and sustainable supply as compared with traditional production of stevia from the leaf.

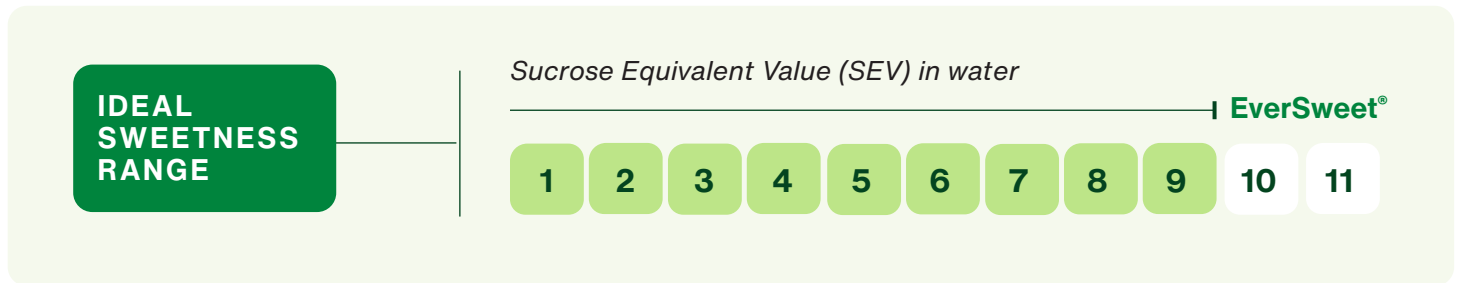


Cargill product

	Properties	Functional Benefits
EverSweet® stevia sweetener	<ul style="list-style-type: none"> Preferred SEV range: up to 9 Higher sweetness intensity, faster sweetness onset Enables sugar reduction up to 100% No bitterness or licorice side notes Reb M & Reb D produced sustainably via fermentation Rigorous specification process delivers the ideal ratio of Reb M & Reb D 	<ul style="list-style-type: none"> Can be used anywhere sugar is used Rounded & robust sweetness profile Replaces up to 100% of sucrose for consumers monitoring sugar intake Minimizes need for masking agents or modifiers Produces two of the best-tasting steviol glycosides in a way that's commercially scalable & cost-effective Delivers consistent sweetness for your finished products

Applications

Alcoholic beverages	Bakery	Bars	Beverages / beverage powders	Cereals	Confectionery	Dairy / dairy alternatives	Frozen novelties	Snacks	Supplements



Partner with Cargill for great-tasting sugar reduction.

Learn more at cargill.com.

*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.
 EverSweet: No GMO Ingredients Process Verified by SGS (sgs.com/non-gmo)
 EverSweet® is a product of Avansya, a joint venture of Cargill and dsm-firmenich.

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