



# EverSweet® + ClearFlo®

Stevia sweetener & natural flavor.

## One-of-a-kind stevia-enhancing technology

Stevia-based sweeteners have become a top choice for label-friendly formulation, thanks to their clean, sweet, sugar-like taste. But at more concentrated use levels, this high-intensity sweetener often proved challenging.

Cargill has the answer: EverSweet® + ClearFlo®. Together, the combination of EverSweet stevia sweetener and ClearFlo natural flavor has been designed to reduce off-notes such as bitterness and linger, improve solubility and enhance overall flavor performance.

## The benefits are clear

- **Enhances flavor and sensory performance**, including sweetness dynamics and mouthfeel.
- **Improves solubility and sweetener dissolution** to reduce manufacturing time.
- **Ideal for full sugar reduction**; can also be used for partial sugar reduction.
- **Versatile application** in any food or beverage requiring a higher stevia concentration.



Label-friendly



Sugar reduction



Zero calories



Non-GMO\*  
Stevia sweetener<sup>1</sup>  
Natural flavor<sup>2</sup>

# EverSweet® + ClearFlo® powerful sweetness potential.

As a high-potency sweetener, EverSweet harnesses stevia's sweetest components – Reb M and D – to help you formulate products with fewer calories and reduced sugar content. ClearFlo is a natural flavor with modifying properties which has beneficial qualities with EverSweet. EverSweet + ClearFlo offers tangible benefits over other Reb M and flavor ingredients by improving dissolution, solubility and sensory quality.



## Cargill product

|  | Properties  | Functional Benefits   |
|--|---|---|
| <b>EverSweet® + ClearFlo® (EC1):<br/>Stevia sweetener &amp; natural flavor</b> | Off-white to tan powder<br>Sweet taste<br>Zero calories | Supports reduction of sugar & calories<br>Reduces linger & bitterness common in higher stevia concentrations<br>Enhances sweetness, flavor profile & mouthfeel<br>Stabilizes colors & flavors<br>Improves solubility & dissolution<br>Labeled as a natural flavor |

## Sugar replacement guidelines

| EverSweet + ClearFlo (EC1)<br>Concentration (ppm) | Sucrose Equivalent Value (SEV)% |
|---|---------------------------------|
| 125 ± 50  | 3%                              |
| 250 ± 50  | 5%                              |
| 350 ± 50  | 6%                              |
| 500 ± 50  | 7.25%                           |
| 650 ± 75  | 8%                              |

## Applications



Alcoholic beverages



Beverage syrups



Carbonated soft drinks



Coffees



Dairy beverages



Energy drinks



Fruit preps



Confectionery

**Taste the future of sugar reduction: EverSweet + ClearFlo.**

**Learn more at [cargill.com](https://www.cargill.com).**

\*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

<sup>1</sup> EverSweet: No GMO Ingredients Process Verified by SGS ([sgs.com/non-gmo](https://www.sgs.com/non-gmo))

<sup>2</sup> ClearFlo: Non-GMO Project Verified

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

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