



Zerose[®] erythritol

The natural,* zero-calorie bulk sweetener.

Zerose[®] erythritol is a natural,* zero-calorie bulk sweetener, with a taste and functionality similar to sucrose. It offers food and beverage manufacturers a versatile solution to appeal to consumers seeking more label-friendly ingredients.

Not only does Zerose[®] erythritol enable significant sugar reduction in a wide range of applications, it also offers oral health benefits.



Sugar reduction



Tooth-friendly

A wealth of functional and nutritional benefits

- **Clean, sweet taste**, looks and tastes like sugar.
- **Synergy with high-intensity sweeteners**, reducing off-flavors and adding bulk solids.
- **Highest digestive tolerance** relative to other polyols.
- **High stability** through heat and acid processes.

Reliable product quality and supply.

Zerose® erythritol is produced domestically through fermentation. As with all Cargill ingredients, the reliable quality and supply of Zerose® erythritol is assured by Cargill's extensive supply chain.



Cargill product

	Properties	Functional Benefits
Zerose® erythritol	Cool mouthfeel (high negative heat of solution) High processing stability (acid & heat) Low hygroscopicity High speed of crystallization	Adds smoothness & body Masks off-flavors Creates synergy with intense sweeteners

Applications



Bakery



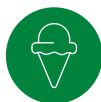
Beverages



Confectionery



Dairy / dairy alternatives



Frozen desserts



Oral care



Pharmaceutical



Tabletop sweetener

Partner with Cargill for great-tasting sugar reduction.

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

* FDA has not defined natural. Contact Cargill for source and processing information.

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