

EverSweet[®]

Stevia Sweetener



The next generation stevia sweetener

The pressure to reduce sugars in food and beverages continues to escalate as government policies keep expanding. Furthermore, consumers are emphasizing their focus on ingredients – especially sweeteners – seeking out those they perceive as nature-derived, while avoiding those that they are unfamiliar with or consider to be “artificial”.

Stevia sweeteners are rapidly rising in popularity; however, higher usage levels proved challenging due to the aftertaste common to many stevia sweeteners.

EverSweet^{®1} is the latest development in our stevia innovation journey. It uses advanced fermentation techniques to bring to life stevia’s sweetest elements - steviol glycosides Reb M and Reb D.

EverSweet[®] is commercially available in the EU and the UK*.



**ZERO
CALORIES**



**SUGAR
REDUCTION**



**SUSTAINABILITY
STORY**

*For more information about approval in other countries, please contact SRA.

Optimal sweetness, enabling deep sugar reduction

Delicious calorie free sweetness — Optimized blend of Reb M & D with better onset, high intensity, and low bitterness and licorice side notes

Deep sugar reduction — Ideal for high usage levels, EverSweet® makes great-tasting sugar replacements of up to 8 SEV* possible depending on the application. Further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol

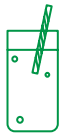
Sustainability story — Created through advanced fermentation methods, resulting in reduced water usage, minimal land use impact, and a lower carbon footprint when compared to stevia from the leaf, bioconverted Reb M, and traditional sugar²

Label-friendly — Steviol glycosides from fermentation have a similar consumer perception to steviol glycosides from stevia³

Cost-effective — Competitive cost-in-use versus sugar⁴

*Sucrose Equivalent Value (SEV) serves as a comparative indicator in beverages.

Applications



Beverage



Confectionery



Culinary



Dairy



Ice cream



Specialized nutrition

The Cargill advantage

A result of nearly 300,000 hours spent studying the unique properties of the stevia leaf, EverSweet® is an innovative solution made via fermentation within Cargill's portfolio of sugar reduction ingredients.

Cargill offers one of the broadest sweetness portfolios, ranging from full to no calorie options. Backed by world-class formulation expertise and supply chain reliability, we help food and beverage manufacturers meet the most challenging application goals and marketplace demands.

Our stevia sweeteners

truvia

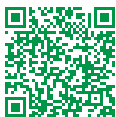
Our first stevia-based sweetener derived from high purity Reb A that enables sugar reduction up to 3 SEV in beverages for example.



A proprietary blend of steviol glycosides that enables sugar reduction up to 6 SEV (e.g in beverages) with optimal taste and sweetness, even in challenging applications.

EverSweet®
Stevia Sweetener

Produced using modern fermentation methods, EverSweet® brings to life the sweetest and cleanest components of the stevia leaf allowing for deeper sugar reduction than previously possible.



Get in touch to learn more or visit:

<https://www.cargill.com/food-beverage/emea/sweeteners/eversweet>

¹ Eversweet® is a product of Avansya, a joint venture of dsm - firmenich and Cargill.

² LCA results have undergone a ISO14040/44 panel review, underlying report available upon request.

³ Cargill proprietary research, 2022, France, Germany & UK

⁴ Compared to current sucrose market price levels

This document is for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT. The labeling, substantiation and decision making relating to the regulatory approval status of the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.