



C★TruSweet® Glucose-fructose syrup

Sweet tasting, energizing your body and brain

Sugars are an important source of energy, essential for our body and brain to function optimally. When consumed in moderation, sugars can be part of a varied and healthy diet.

C★TruSweet® glucose-fructose syrups — derived from corn or wheat starch — give food and beverages sweetness, nutritive, sensory and physical properties.

C★TruSweet® comes in a stable liquid form, is clear in color and as such does not require additional processing. It is a cost-effective alternative to invert sugar syrups and sugar-glucose-fructose syrup blends.

Tailored Sweetness, a wealth of functional benefits

- **Synergistic, tailored sweetness** — A glucose-fructose syrup with 42% fructose content is close to sucrose sweetness. By varying the syrup's composition, the sweetness profile and functional benefits can be tailored to match the exact needs of food & beverage developers.
- **High quality** — C★TruSweet® maintains its taste profile and offers consistent final product quality.
- **Controlled browning** — C★TruSweet® can be used in baked, high-temperature short time (HTST) and ultra-high temperature (UHT) foods.
- **Freezing point depression** — C★TruSweet® can define the structure and texture of ice cream, sorbets, fruit toppings and inclusions.



DERIVED FROM
CORN OR
WHEAT STARCH



INFLUENCES A
WIDE RANGE OF
FOOD & BEVERAGE
PROPERTIES



SAI FSA
SUSTAINABLE
SOURCING

A wide range of high-quality glucose syrups

Cargill offers an extensive range of high-quality sweeteners based on a unique blending concept. Our flexible processes enable us to produce tailor-made glucose-fructose blends, with functional and sweetness properties customized to suit individual customer needs.

CARGILL PRODUCTS			
	Profile	Relative Sweetness	Features
C★TruSweet®	Fructose 10-35%	From 60 to 83	<ul style="list-style-type: none">• Sweet honey-like taste impression to balance sweetness in food products and fruity beverages• Maintains taste profile• Provides mouthfeel and viscosity
C★TruSweet®	Fructose 42-47%	From 92 to 100	<ul style="list-style-type: none">• Sweet taste profile, comparable to sucrose and to the sweetness level found naturally in fruits• Maintains taste profile• Cost-effective

Applications



Bakery



Beverages



Confectionery



Culinary



Dairy & Ice Cream



Fruit processing

Sustainably sourced corn and wheat

To support customer corporate sustainability commitments, Cargill can offer cereal sweeteners produced from sustainably sourced corn and wheat that is benchmarked Silver against the SAI Platform Farm Sustainability Assessment, an industry-recognized certification system.

The Cargill advantage

As a global ingredient leader, Cargill's broad portfolio of nature-derived sweeteners, ranging from full-calorie to no-calorie, is backed by world-class formulation expertise and supply chain reliability to help food and beverage manufacturers meet the most challenging application goals and marketplace demands, whether they're creating an entirely new product or reformulating existing ones.

Learn more: cargill.com/emea/c-trusweet

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