

C★Sweet L

Low DE glucose syrups



Less sugars, same satisfaction!

The need for reducing sugars in food and beverages is growing as government regulations become more stringent. Additionally, there has been a significant shift in consumer behavior towards more balanced eating habits, with a particular focus on sugars content. As a result, consumers are increasingly seeking products that maintain great taste while offering lower sugars content.

Designed to meet the evolving needs of health-conscious consumers, our C★Sweet L syrups offer a perfect balance of taste, nutrition and functionality. With a lower dextrose equivalent (DE),¹ these syrups provide a gentle sweetness that enhances your products without the high sugars content.

Benefits:

- **Mild sweetness:** C★Sweet L has a sweetness level that is 25-30% of sucrose, making it ideal for applications where a less intense sweetness is desired.
- **Lower declarable sugars for added label appeal:** Low DE syrups contribute to lower overall sugars content in the final product, aligning with consumer expectations.
- **Similar functionality to traditional syrups:** These syrups contribute to the stability, mouthfeel, and texture of the final product. This is particularly important in beverages and sugar confectionery, where maintaining the right consistency and viscosity is crucial.
- **Same labeling as glucose syrup:** C★Sweet L is declared as glucose syrup in the ingredient list, so no adjustments are necessary.²



**DERIVED FROM
CORN OR WHEAT**



MILD SWEETNESS



**LOWER %
OF DECLARABLE
SUGARS**

Cargill portfolio

Cargill offers an extensive range of high-quality sweeteners based on a unique blending concept. Besides our traditional glucose syrups we offer a range of low DE glucose syrups – derived from wheat or corn starch – to help you reduce sugars on your product labels.

Low DE Sweeteners	DE	Average sugar content (sum of dextrose + maltose)	Benefits
C★Sweet™ 01403	28-29	15%	
C★Sweet™ 01405	28-29	15%	• Low & mild sweetness
C★Sweet™ 01406	28-29	15%	• Low sugar content
C★Sweet™ 01407	23-27	11%	• Viscosity & good mouthfeel (bulking)
C★Sweet™ 01423	30-31	15%	• Low fermentable
C★Sweet™ 01428	30-31	15%	

Applications:



Bakery



Beverages



Confectionery



Culinary



Dairy & Ice Cream



Fruit processing

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.

Reach out to your account manager to learn more!



¹ Dextrose Equivalent (DE) is a measure representing the percentage of reducing sugars in a syrup sweetener, expressed as dextrose on a dry solids basis. The higher DE value, the further starch is hydrolysed to sugars, resulting in a higher sweetness.

² The labeling, substantiation and decision making of all claims for your products is your own responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making labeling claims decisions for your products.

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