



C★Sweet[®] Glucose syrup

Mild sweetness, 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★Sweet[®] glucose syrups — derived from corn or wheat starch — give food and beverages a milder sweetness, also providing them nutritive, sensory and physical properties.

C★Sweet[®] comes in a stable liquid form, is clear in color and as such does not require additional processing, making it easy to use and handle.

Mild sweetness, more body

- **Mild sweetness** — C★Sweet[®] brings lower relative sweetness compared to sucrose. By varying the syrup's composition, the sweetness profile and functional benefits can be tailored to match the exact needs of food & beverage developers.
- **Sugar reduction** — C★Sweet[®] range also includes glucose syrups with high levels of tri- and oligosaccharides. The use of less sweet glucose syrups could be a first step in sugar reduction strategies allowing to familiarize consumers with less sweet products, before moving to sugar reformulation that would also lead to calorie reduction.
- **High viscosity** — C★Sweet[®] gives more texture and body to the end product.
- **Improved stability of the end-product** — C★Sweet[®] maintains its taste profile and offers longer shelf life, as there is a reduced risk of sugar re-crystallization during production or storage of food products.



DERIVED FROM
CORN OR
WHEAT STARCH



MILD SWEETNESS



SUSTAINABLY
SOURCED
AVAILABILITY*

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 syrups and glucose-fructose blends, with functional and sweetness properties customized to suit individual customer needs.

CARGILL PRODUCTS			
	Profile	Relative Sweetness	Features
C★Sweet®	Traditional syrups	25 to 32	<ul style="list-style-type: none">• Mild sweetness• High viscosity• Long shelf life
C★Sweet® M	More than 30% of maltose (DP2)	32 to 36	<ul style="list-style-type: none">• Attractive fermentation alternative to malt wort in beer brewing• Mild sweetness and more body, when used as a sweetener
C★Sweet® F	9% fructose, medium to high maltose, medium to high dextrose	54 to 62	<ul style="list-style-type: none">• Milder sweetness• Tailoring body and texture• Controlled browning• Decreases the freezing point
C★Sweet® D	More than 50% dextrose (DP1)	65 to 75	<ul style="list-style-type: none">• Higher sweetness• Decreases the freezing point• Behavior of dextrose in a liquid form

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-sweet

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