

SUGAR REDUCTION SOLUTIONS

Beverages



Refreshing ways to reduce sugar in beverages.

As the demand for sugar reduction intensifies, brands are being pressured to rethink their sweetener strategies. Cargill can be a valued partner in the process, bringing comprehensive sugar reduction solutions and expertise:

- **Full portfolio of sugar reduction tools** & supporting ingredients
- **Beverage formulation expertise** to support partial to full sugar reduction, while solving challenges around solubility, sensory experience & off-flavors
- **Proprietary, data-backed insight** into consumer, market & labeling trends
- **Ingredient value-optimization solutions** using Cargill stevia sweeteners



FORMULATION
EXPERTISE



PROPRIETARY
INSIGHT



VALUE-OPTIMIZATION
SOLUTIONS

Cargill solutions for reduced-sugar beverages

Product / Brand Name(s)	Features & Benefits
STEVIA Truvia® stevia leaf extract ¹ ViaTech® stevia leaf extract EverSweet® stevia sweetener ¹ EverSweet® stevia sweetener + ClearFlo® natural flavor	<ul style="list-style-type: none"> • Sugar & calorie reduction, no-sugar-added sweetener • EverSweet + ClearFlo reduces linger & bitterness at higher concentrations
POLYOLS Zerose® erythritol ¹	<ul style="list-style-type: none"> • Sugar & calorie reduction, no-sugar-added sweetener • Mouthfeel / body, bulk solids • Complements high-intensity sweeteners
RARE SUGARS Cargill™ allulose	<ul style="list-style-type: none"> • 70% as sweet as sugar with 90% fewer calories • Functional synergies with other sweeteners • High solubility • Provides bulking
Complementary Ingredients	
CITRIC ACID Cargill™ citric acid <i>Liquid</i> <i>Anhydrous</i>	<ul style="list-style-type: none"> • Tart, acidic taste; odorless • Modifies sweetness, enhances flavors • Improves stability & shelf life
PECTIN UniPECTINE® pectin	<ul style="list-style-type: none"> • Label-friendly, plant-based • Maintains texture & body in reduced-sugar formulations • Allows intrinsic flavors to shine • Stabilizes proteins
SOLUBLE RICE FLOUR SimPure® soluble rice flour	<ul style="list-style-type: none"> • Label-friendly texture, viscosity & bulking • 1:1 substitution for 10DE maltodextrin • Can enhance creamy mouthfeel
SOLUBLE CORN FIBER Cargill™ soluble corn fiber	<ul style="list-style-type: none"> • Minimum 70% dietary fiber • Label-friendly bulking agent with half the calories of sugar • Supports reduced-sugar formulation without impacting taste or texture • Enables good / excellent source of fiber and prebiotic claims at appropriate usage levels
SUCROMALT Xtend® sucromalt ²	<ul style="list-style-type: none"> • Proprietary process transforms simple sugars into complex carbohydrate mixture • Enables up to 50% sugar reduction with sweet taste; adds body / mouthfeel • Lower glycemic response compared to sugar & glucose • Complements high-intensity sweeteners
MALTODEXTRIN / CORN SYRUP SOLIDS Cargill Dry MD® maltodextrin Cargill™ liquid maltodextrin (LMD) Cargill Dry GL® corn syrup solids	<ul style="list-style-type: none"> • Adds body & mouthfeel • Ideal bulking agent • Mild flavor

APPLICATIONS



Alcoholic beverages



Carbonated soft drinks



Energy drinks



Flavored waters



Functional beverages



Hydration beverages



Juice drinks

Pop the top on your next reduced-sugar success.

Learn more at cargill.com/sugarreduction.

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

¹ Truvia, Zerose & EverSweet are recognized as GRAS by the Flavor and Extract Manufacturers' Association (FEMA) of the U.S.

² Non-GMO available. (Sucromalt/whole-grain corn products)

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