

SUGAR REDUCTION SOLUTIONS

Dairy & Alternatives



Digging into delight, dialing back sugar.

Rich, creamy, smooth, sharp or tangy – the enjoyment of dairy and plant-based alternatives is universal. But for many of its fans, sugar content can be a barrier. Cargill dairy experts can help you balance taste, texture and nutritional content.

- **Full portfolio of sugar reduction tools** & supporting ingredients
- **Proprietary, data-backed insight** into consumer, market & labeling trends
- **Formulation expertise** to support sugar reduction targets, building back functionality



FORMULATION
EXPERTISE



PLANT-BASED
PROFICIENCY



DAIRY
INNOVATION
LAB

Cargill sugar reduction solutions for dairy & dairy alts

Product / Brand Name(s)	Features & Benefits
STEVIA Truvia® stevia leaf extract ViaTech® stevia leaf extract EverSweet® stevia sweetener EverSweet® stevia sweetener + ClearFlo® natural flavor	<ul style="list-style-type: none"> • Sugar & calorie reduction, no-sugar-added sweeteners • EverSweet + ClearFlo reduces linger & bitterness at higher concentrations, improves solubility
POLYOLS Zerose® erythritol Maltidex® maltitol Mannidex™ mannitol Isomaltidex® isomalt Sorbitidex® sorbitol	<ul style="list-style-type: none"> • Sugar & calorie reduction, no-sugar-added sweeteners • Add body / mouthfeel, bulk solids • Complement high-intensity sweeteners
RARE SUGARS Cargill™ allulose	<ul style="list-style-type: none"> • 70% as sweet as sugar • Provides 0.4 kcal per gram of allulose • Offers functional synergies with other sweeteners • High solubility • Provides bulking • Supports freezing-point depression
Complementary Ingredients	
PECTIN UniPECTINE® pectin	<ul style="list-style-type: none"> • Label-friendly, plant-based • Maintains texture & body in reduced-sugar formulations • Neutral flavor profile • 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 • Adds nutritional benefit of dietary fiber
PROTEINS Prolia® soy flour Prosante® textured soy flour Prolia® soy protein flour PURIS® textured pea protein PURIS® pea protein isolate PURIS® hydrolyzed pea protein isolate GluVital® vital wheat gluten Cargill™ hydrolyzed wheat protein	<ul style="list-style-type: none"> • Provide essential amino acids • May support muscle health

APPLICATIONS



Creamers



Flavored Milks



Frozen Desserts



Fruit Preparations



Ice Creams



Smoothies



Yogurts

Product / Brand Name(s)	Features & Benefits
Complementary Ingredients (continued)	
SUCROMALT Xtend® sucromalt	<ul style="list-style-type: none"> • Proprietary process transforms simple sugars into complex carbohydrate mixture • Enables up to 50% sugar reduction with mild sweet taste • Adds body / mouthfeel • Has a 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
COCOA POWDERS Gerken® series cocoa powder Gerken® alkalized cocoa powder	<ul style="list-style-type: none"> • Add chocolate or fudgy flavor



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