

Sugar Reduction

INGREDIENT PORTFOLIO



A full suite of reduced-sugar solutions.

With a majority of consumers expressing a desire to limit or avoid sugar — and “added sugars” visible on your label — every ingredient matters. Trust Cargill to help you achieve your sugar-reduction goals with our industry-leading sweetener portfolio and seasoned experts in sugar-reduction strategies.



LABEL-FRIENDLY



NON-GMO
AVAILABLE¹

Cargill's sugar reduction toolkit

Whether you're aiming for a modest reduction in sugars or want to go all the way to zero, Cargill's integrated expertise brings together a full portfolio of sweeteners, texturizers and functional ingredients — together with skilled formulation experts, state-of-the-art R&D facilities and a reliable global supply chain.

Product Type	Product Name(s)	Features & Benefits	Applications
Stevia	Truvia ® stevia leaf extract ViaTech ® stevia sweetener EverSweet ® stevia sweetener EverSweet ® stevia sweetener + ClearFlo ® natural flavor Enzyme-treated stevia	<ul style="list-style-type: none"> Sugar & calorie reduction, no-sugar-added sweetener EverSweet + ClearFlo reduces linger & bitterness at higher concentrations, improves solubility 	Bakery & Bars Beverages Confectionery Dairy & Frozen Novelties Fruit Preps Protein Drinks Snacks & Cereals
Polyols	Zerose ® erythritol Maltidex ® maltitol Mannidex ™ mannitol Isomaltidex ® isomalt Sorbidex ® sorbitol	<ul style="list-style-type: none"> Sugar & calorie reduction, no-sugar-added sweeteners Mouthfeel / body, bulk solids Flavor modulator, tailoring sweet / sour balance, characterizing flavors Erythritol complements high-intensity sweeteners 	Bakery & Bars Beverages Confectionery Convenience Foods Dairy & Frozen Novelties Fruit Preps Oral Care Supplements
Complementary Ingredients			
Pectin	UniPECTINE ® pectin	<ul style="list-style-type: none"> Label-friendly, plant-based Maintains texture & body in reduced-sugar formulations Clean flavor release Stabilizes proteins 	Beverages Confectionery Dairy & Frozen Novelties Desserts Fruit Preps Jams & Jellies
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 	Bakery & Bars Beverages Convenience Foods Dairy & Frozen Novelties Sauces / Dressings Snacks
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 fiber² and prebiotic claims³ at appropriate usage levels Offers greater digestive tolerance vs. other common fiber ingredients⁴ 	Bakery & Bars Beverages Cereals Confectionery Dairy & Frozen Novelties Fruit Preps Snacks

Product Type	Product Name(s)	Features & Benefits	Applications
Complementary Ingredients (continued)			
Sucromalt	Xtend® sucromalt⁵	<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 Prompts lower glycemic response compared to sugar & glucose Complements high-intensity sweeteners 	Bakery & Bars Beverages / Alcoholic Beverages Confectionery Dairy & Frozen Novelties Desserts Fruit Preps Sauces / Dressings
Whole Grains	MaizeWise® whole grain corn products⁵	<ul style="list-style-type: none"> Simple, label-friendly ingredients Nutritional benefits, whole grain & dietary fiber content Gluten- & allergen-free 	Beverages Confectionery Dairy & Frozen Novelties Fruit Preps Sauces / Dressings Snacks
Maltodextrin / Corn Syrup Solids	Cargill Dry MD® maltodextrin Cargill™ liquid maltodextrin (LMD) Cargill Dry GL® corn syrup solids	<ul style="list-style-type: none"> Add body & mouthfeel Ideal bulking agents Mild flavor 	Bakery Batters / Coatings Beverages Confectionery Convenience Foods Frozen Desserts Supplements Snacks / Cereals

Partner with Cargill for sweetly satisfying sugar reduction.

Learn more at cargill.com/sugarreduction.

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

¹ There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

² Must be actual fiber content per serving based on FDA labeling regulations and recommended dietary values.

³ Prebiotic claim minimum of > 5.0g of fiber per serving is based upon published clinical research. It is the customer’s responsibility to determine, for a particular geography, that (i) the Cargill product, its use and usage levels, (ii) the customer’s product and its use, and (iii) any claims made about the customer’s product all comply with applicable laws and regulations.

⁴ Recommended soluble corn fiber consumption up to 60g/day, vs 20g/day for inulin.

⁵ Non-GMO available.

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