



truvia

Truvia®
Stevia Leaf
Extract

Nature's sweetness. Zero calories.



**SUGAR
REDUCTION**



LABEL-FRIENDLY



**ZERO
CALORIES**



PLANT-BASED



NON-GMO†



SILVER LEVEL

Nestled in the sweet spot between the sugar reduction trend and interest in natural, recognizable ingredients, stevia leaf extracts continue to rise in popularity.

Truvia® natural* sweetener is America's original and favorite stevia leaf extract at retail.** Our Truvia stevia leaf extract offers the same high-quality, great-tasting sweetness – in a versatile, natural, zero-calorie sweetener for commercial use.

A sustainable source of sweetness

- **Clean, sweet taste**, similar to sugar
- **Extracted from the stevia leaf**, then purified to concentrate sweetness
- **Sustainable, traceable supply chain** from field to formulation
- **Consistent quality** across multiple food systems and usage

Cargill.com

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Cargill® Helping
the world
thrive

Unmatched stevia expertise

Cargill scientists have spent over 300,000 hours studying the unique properties of the stevia leaf. Our stringent quality controls and proprietary taste prediction model ensure consistent sweetness from lot to lot.

Rigorous sustainability standards

Establishing the industry's first global stevia agricultural standards, Cargill's comprehensive approach focuses on sustainable agronomy, environmental, social and economic practices.

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Truvia® Stevia Leaf Extract Reb A >50% Reb A >80% Reb A >95%	<ul style="list-style-type: none"> • High-purity Reb A • Derived from the stevia leaf • Zero calories • Cost-effective • Available in granular form 	<ul style="list-style-type: none"> • Clean, sweet taste • Label-friendly ingredient • Enables up to 30%–50% sugar reduction • High-intensity sweetener • Aids flowability and reduces dusting

APPLICATIONS



Bakery



Beverages



Confectionery



Culinary



Dairy



Fruit Preps



Supplements



Tabletop Sweetener

Partner with Cargill for great-tasting sugar reduction.

Contact your sales representative, call us at 1-800-932-0544 or visit cargill.com.



*FDA has not defined natural. Contact Cargill for source and processing information.

**Based on XAOC dollar sales tracked by AC Nielsen, 52 weeks ended 9/11/21.

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

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