



ViaTech[®] stevia leaf extract

Precision sweetness, significant sugar reduction.

Stevia-based sweeteners have quickly become the favorite high-intensity sweetener. However, higher usage levels proved challenging — until Cargill harnessed the unique reactions between steviol glycosides, opening the door to new innovation.

Our ViaTech[®] portfolio of high-performance, stevia-based sweeteners brings optimal sweetness to even the most challenging reduced and zero-calorie formulations.

True, sweet taste with a clean finish

- **Precision sweetness** — Cargill's proprietary model predicts optimal interactions of steviol glycosides for true, sweet taste
- **Clean finish** — Minimizes the bitterness and licorice notes common at high concentrations
- **Significant sugar reduction** — Enables sugar reduction of 50% or more, even in challenging applications
- **Cost-effective** — Reduces the need for masking agents, while our formulation experts help you meet cost-in-use goals



LABEL-FRIENDLY



SUGAR
REDUCTION



NON-GMO
PROJECT VERIFIED*



SILVER LEVEL

Unmatched stevia expertise

Cargill scientists have spent over 300,000 hours studying the unique properties of the stevia leaf. Our broad portfolio of stevia sweeteners, proven formulation expertise and deep market insights translate into your competitive advantage. A rigorous specification process ensures consistent product quality — regardless of growing season — for your finished products.

CARGILL PRODUCTS		
	Preferred SEV range	Functional Benefits
TS300 / TS300+	Up to 7	- Offers the quickest sweetness onset of ViaTech® products - TS300+ dissolves quickly in water for ease of use in production
TS400 / TS400+	Up to 7	- Offers a more rounded sweetness profile - TS400+ dissolves quickly in water for ease of use in production
TS7000	6	- Versatile sweetness characteristics for performance in any application - Replaces 3–6 % of sucrose in most applications
TS1200GRAN	4	- Uniquely designed to replace 2–4 % of sucrose sweetness in sweetened teas & carbonated beverages - Larger granulated particles for ease of use, minimal dusting
TS1600	6	- Optimized sweetness profile for dairy applications - Complementary performance in juices, juice drinks & cereal coatings

Applications



Bakery



Bars



Beverages /
Beverage Powders



Cereals



Confectionery



Dairy / Dairy
Alternatives



Snacks

Partner with Cargill for great-tasting sugar reduction.

Learn more at cargill.com/sugarreduction.

* 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.

