



EverSweet® stevia sweetener

Calorie-free sweetness, inspired by nature

EverSweet® stevia sweetener brings to life the sweetest components of the stevia leaf — steviol glycosides Reb M and Reb D — to delight taste buds with calorie-free joy.

Because Reb M and D comprise less than 1% of the stevia leaf, EverSweet stevia sweetener is made using the age-old process of fermentation — with a modern twist — to produce Reb M and D at a practical scale and cost for food and beverage production.

Optimal sweetness, up to 100% sugar replacement

- **Delicious sweetness** — EverSweet stevia sweetener delivers a high-quality sweetness profile with a desirable burst of upfront sweetness and minimal aftertaste, minimizing the need for masking agents or modifiers
- **Dramatic sugar reduction** — Ideal for high usage levels, EverSweet stevia sweetener makes great-tasting sugar replacements of up to 100% possible
- **Zero calories** — Calorie-free sweetness helps reduce calories in food and beverage formulation
- **Sustainability credentials** — Life Cycle Assessment shows: 96% lower land use / 97% lower water footprint / 81% reduction in carbon footprint vs. sugar; 76% lower land use / 92% lower water footprint / 88% reduction in carbon footprint vs. bioconverted Reb M



SUGAR
REDUCTION



ZERO
CALORIES



SUSTAINABILITY
CREDENTIALS



NON-GMO*

An innovative partner in sugar reduction

A result of nearly 300,000 hours spent studying the unique properties of the stevia leaf, EverSweet® stevia sweetener is an innovative solution made via fermentation within Cargill's portfolio of sugar reduction ingredients. It not only delivers delightful, zero-calorie sweetness, but also a highly efficient, scalable and sustainable supply as compared with traditional production of stevia from the leaf.

CARGILL PRODUCT		
	Properties	Functional Benefits
EverSweet® stevia sweetener	- Preferred SEV range: up to 9 - Higher sweetness intensity, faster sweetness onset - Enables sugar reduction up to 100% - No bitterness or licorice side notes - Reb M & Reb D produced sustainably via fermentation - Rigorous specification process delivers the ideal ratio of Reb M & Reb D	- Can be used anywhere sugar is used - Rounded & robust sweetness profile - Replaces up to 100% of sucrose for consumers monitoring sugar intake - Minimizes need for masking agents or modifiers - Produces two of the best-tasting steviol glycosides in a way that's commercially scalable & cost-effective - Delivers consistent sweetness for your finished products

Applications



Alcoholic Beverages



Bakery



Bars



Beverages / Beverage Powders



Cereals



Confectionery



Dairy / Dairy Alternatives



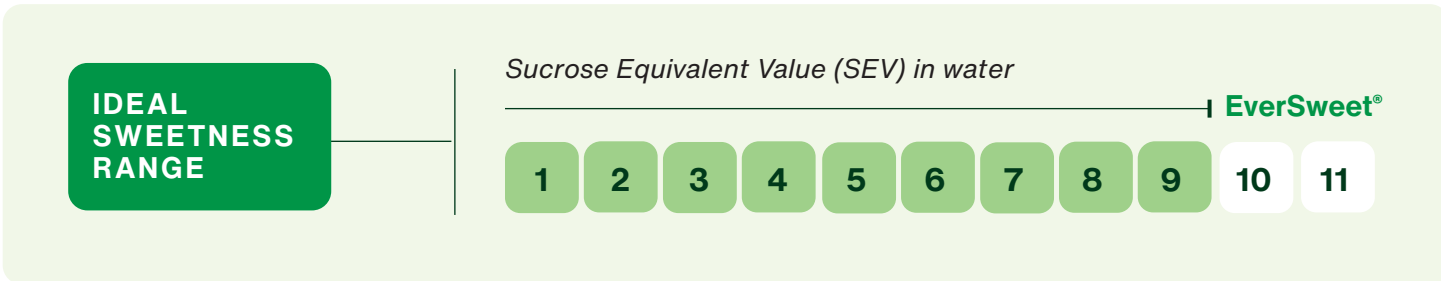
Frozen Novelties



Snacks



Supplements



Partner with Cargill for great-tasting sugar reduction.

Learn more at cargill.com/sugarreduction.

* EverSweet® stevia sweetener is No-GMO Ingredients Process Verified by SGS: www.sgs.com/no-gmo.
EverSweet® is a product of Avansya, a joint venture of Cargill and dsm-firmenich.

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.

