



Zerose[®] erythritol

The natural,* zero-calorie bulk sweetener.

Zerose[®] erythritol is a natural,* zero-calorie bulk sweetener, with a taste and functionality similar to sucrose. It offers food and beverage manufacturers a versatile solution to appeal to consumers seeking more label-friendly ingredients.

Not only does Zerose[®] erythritol enable significant sugar reduction in a wide range of applications, it also offers oral health benefits.



SUGAR REDUCTION



TOOTH-FRIENDLY

A wealth of functional and nutritional benefits

- **Clean, sweet taste**, looks and tastes like sugar
- **Synergy with high-intensity sweeteners**, reducing off-flavors and adding bulk solids
- **Highest digestive tolerance** relative to other polyols
- **High stability** through heat and acid processes

Reliable product quality and supply

Zerose® erythritol is produced domestically through fermentation. As with all Cargill ingredients, the reliable quality and supply of Zerose® erythritol is assured by Cargill's extensive supply chain.

CARGILL PRODUCTS		
	Key Properties	Functional Benefits
Zerose® erythritol	• Cool mouthfeel (high negative heat of solution) • High processing stability (acid & heat) • Low hygroscopicity • High speed of crystallization	• Adds smoothness & body • Masks off-flavors • Creates synergy with intense sweeteners

Applications



Bakery



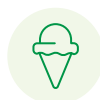
Beverages



Confectionery



Dairy / Dairy Alternatives



Frozen Desserts



Oral Care



Pharmaceutical



Tabletop Sweetener

Partner with Cargill for great-tasting sugar reduction.

Learn more at cargill.com/sugarreduction.



*FDA has not defined natural. 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.