

Sweeteners

Full Calorie Sweeteners

High Intensity Sweeteners

No/Low Calorie Sweeteners

Soluble Fibers

Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full to no calorie options. Whether you're creating a new product or formulating for balanced nutrition, we offer a complete toolbox of sugar reduction solutions for sweet success.

Product type/name	Features & Benefits
Full Calorie Sweeteners	These sweeteners all contribute metabolisable energy to the diet (4 kcal/g) and are therefore also referred to as caloric or nutritive.
Low/No Calorie Sweeteners	A diversified portfolio of multifunctional sweeteners with sugar like properties but with reduced or zero calorie content.
High Intensity Sweeteners	Stevia-based sweeteners are versatile, nature-derived, zero-calorie sweetening ingredients, and can deliver significant sugar reduction.
Soluble Fibers	Derived from corn and wheat, soluble fibers bring bulk and volume, lost when sugar is taken out of formulations.



Full Calorie Sweeteners

Our wide range of glucose and dextrose syrups are characterised by lower to moderate relative sweetness and body compared to sucrose, and inhibition to crystallisation. They can be tailored to offer the right level of sweetness and functional properties.

Our range of glucose-fructose syrups with a fructose content of 10%-47% give these liquid sweeteners moderate to high relative sweetness. They offer a wealth of functional benefits, such as controlled browning and freezing point depression, next to significant cost and process efficiencies.

Nutritive Properties

Provide energy for our body and fuel our brain, and are part of a healthy and varied diet when consumed in moderation.

Sweetener Properties

By varying the syrup's composition, the sweetness profile and functional benefits can be tailored specifically.

Easy Handling & Usage

Have a stable liquid form and are clear in colour so they do not require dissolving or filtration.

Improved Stability Of The End Product

Maintain the taste profiles and offer longer shelf life as there is no sugar inversion during production or storage.

Product type/name	Features & Benefits
Glucose syrup C Sweet®	<ul style="list-style-type: none"> • Low to moderate relative sweetness • Medium to high viscosity, body and mouthfeel • Helps to adjust sugar recrystallisation
Glucose-fructose syrup C TruSweet®	<ul style="list-style-type: none"> • Moderate to high relative sweetness • Cost-effective sugar replacement • Controlled browning
Fructose syrup C TruSweet® 795	<ul style="list-style-type: none"> • High relative sweetness • Higher browning properties than glucose-fructose syrup range
Wheat & barley malt syrup SweetPure™ M	<ul style="list-style-type: none"> • Milder relative sweetness • Light grainy taste and colour
Dextrose C Dex®	<ul style="list-style-type: none"> • High relative sweetness, typical sweet taste • Quick energy release • Derived from corn & wheat starch • Multifunctional as it acts to shorten the sweetness perception and enhance food or beverage flavour

High Intensity Sweeteners

Stevia Leaf Extract

Consumers are looking to reduce their intake of sugars without compromising on taste or label friendliness. Fortunately, next-generation stevia solutions are here to hit this market sweet spot! Stevia is a plant native to areas of northeastern Paraguay. The stevia plant contains sweet components called steviol glycosides that are up to 300 times sweeter than sugar. Stevia-based sweeteners have quickly become the favorite high-intensity sweetener as they have proven to be a useful, heat-stable, zero-calorie ingredient for a wide range of applications. However, higher usage levels proved challenging; until Cargill harnessed the unique interactions between the steviol glycosides, opening the door to new innovation.

Product type/name

Features & Benefits

Stevia Leaf Extract

EverSweet®

Truvia

ViaTech

- Sugar Reduction of 50% and more
- Label-friendly
- Clean, sweet taste
- Reduces need for masking agents
- Cost-effective

[Discover EverSweet®](#)



No/Low Calorie Sweeteners

0 kcal/g – 2.4 kcal/g, Sugar and calorie reduction

As reducing sugar consumption has become a global concern, consumers are actively seeking out foods and beverages with less sugar, but few are willing to give up the satisfaction of sweetness.

Polyols, which naturally occur in a variety of food products such as vegetables, fruits and some fermented foods; are also known as sugar alcohols, deliver the satisfaction of sweetness without the sugar. These versatile sweeteners offer the potential for great-tasting reduced-sugar and sugar-free products, while contributing important sensory and functional benefits.

Ideal for reducing sugar and calories

Polyols are metabolised in a different way than carbohydrates like sugar, glucose and starch. Since they are only partially metabolised and absorbed, the caloric value is lower than that of other sugars. (2.4 Kcal/g vs 4.0 Kcal/g). They have a reduced glycemic index.

Support oral health

Polyols are non-cariogenic and so do not contribute to tooth decay.

Sugar-like

Polyols help to bring back lost texture and mouthfeel in reduced sugar products. They can be used in combination with high-intensity sweeteners as their clean sugar-like taste helps to mask off-flavours.

Excellent processing stability

Withstanding severe acid and heat conditions during processing.

Product type/name	Features & Benefits
Erythritol ¹ Zerose	<ul style="list-style-type: none">• Sweetness and taste profile close to sugar• Adds smoothness and body
Isomalt IsoMaltidex®	<ul style="list-style-type: none">• Mild relative sweetness• Clean, sucrose-like taste profile
Maltitol Maltidex®	<ul style="list-style-type: none">• Sweetness close to sucrose• Good humidity and crystallisation control
Sorbitol C Sorbidex®	<ul style="list-style-type: none">• Milder relative sweetness• Good humidity and moisture control• Properties leading to enhanced stability• Cost-effective

¹ - FSANZ (Standard 1.2.3)

Soluble Fibers

The demand for products that are reduced in sugars, but still deliver on taste and mouthfeel only continues to rise. However, reducing sugars is not as easy as it may seem, as sugars not only add sweetness, but they also have an essential bulking functionality. At the same time consumers are looking for health-promoting ingredients such as fiber.

Cargill's soluble fiber offers plant based label-friendly ingredients that help manufacturers meet consumer demand for sugar reduction and fiber enrichment while improving the nutritional profile of food & beverages.

Sugar-reduced success

Help to achieve minimum 30% sugar reduction in a wide range of food applications

Great taste & appearance

Provide great performance and mouthfeel in everyday products

Label-friendly enrichment

Familiar ingredients that enable fiber enrichment and nutritional boost

Product type/name

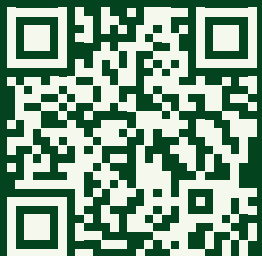
Features & Benefits

Soluble corn and wheat fiber

Cargill™ soluble fiber

- Label-friendly
- Enables 'High in fiber', 'Source of fiber' claims
- Enables minimum 30% sugar reduction
- Calorie reduction
- Health Star rating improvement





Contact us

Learn more about our product portfolio of ingredients in Australia.

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