

Cargill solutions for healthier, more affordable beverages

June 2020



Orange soft drink – Standard recipe



Standard recipe (%)

Water	81.6
Sugar syrup	16.4
Orange compound	1.0
Orange concentrate	0.36
Preservatives (Potassium sorbate (30%) - Sodium benzoate (30%))	0.066
Acidity regulators (Citric acid, ascorbic acid, Trisodium citrate)	0.392
Coloring: beta carotene 1% (10%)	0.2

Orange soft drink - Nutritionals



	Standard recipe
Energy (kcal/ 100g)	44.7
Fats %	
- of which saturated	
Carbohydrates %	11.2
- of which sugars	11.2
- of which fibres	
Proteins %	
Salt %	



Optimization opportunities

Cost reduction





Sugar reduction

Recipes - Summary

BEVERAGES	Key ingredient	Nutri-score	Cost
Standard	Sucrose syrup	A B CDE	
Cost-reduced	 C☆TruSweet® F47 glucose-fructose syrup 	NUTRI-SCORE	Cost reduction
30% Sugar-reduced, label-friendly	C☆TruSweet® F95 fructose syrup	NUTRI-SCORE	Cost parity
30% Sugar-reduced	 C☆TruSweet® F42 glucose-fructose syrup Truvia® RA 80 stevia leaf extract 	NUTRI-SCORE	Cost reduction
60% Sugar-reduced, label-friendly	 C☆TruSweet® F95 fructose syrup ViaTech® TS 300 stevia leaf extract 	A B C DE	Cost increase

Download recipes: https://www.cargill.com/food-beverage/emea/healthier-more-affordable-solutions



Cost reduction – C☆TruSweet® F47





Glucose-fructose syrup

- √1 to 1 sugar replacer
- ✓ Comparable taste profile to sugar
- ✓ Ready to use syrup
- ✓ Significant cost reduction opportunities





No impact on nutritionals



Sugar Reduction – 3 Options

30% sugar reduction Label-friendly

Single ingredient replacement





30% sugar reduction

Ingredient combination



60% sugar reduction Label-friendly

Ingredient combination

30% Sugar reduction– C☆TruSweet® F95





95% pure Fructose syrup

- √ High relative sweetness versus sucrose
- ✓ Delivers the same sweet taste at lower usage levels
- ✓ Enables 30% sugar reduction



Label-friendly solution

- ✓ Referred to as fruit sugar
- √Single ingredient sucrose replacement

30% Sugar reduction— C☆TruSweet® F42 & Truvia® RA 80





Glucose-fructose syrup & Stevia

- ✓ Enables 30% sugar and calorie reduction
- ✓ Truvia® RA 80 is a high purity Reb A, delivering a clean sweet taste



Cost reduction opportunities

- ✓ C☆TruSweet® F42 has a comparable sugar profile versus sucrose
- ✓ Ready to use syrup

60% Sugar reduction— C☆TruSweet® F95 & ViaTech® TS 300





95% pure Fructose syrup & stevia

- ✓ Combination of ingredients enables deeper sugar reduction (sugars <=3.5%) and Nutri-score improvement (from E to D)
- ✓ Fructose syrup has a high relative sweetness versus sucrose, and delivers the same sweet taste at lower usage levels



√ ViaTech® is a range of patented combinations of optimal synergistic stevia leaf extracts, that delivers optimal taste and sweetness.

Label-friendly solution

✓ Both fructose syrup and stevia have a neutral to positive consumer perception

