find sweetening solutions for every need with ADM.
Extensive Range of Sweetening Solutions
Trying to reduce added sugars? In need of natural sweetening solutions or sweetness from fruit? Looking to optimize costs? We’ve got you covered with everything from off-the-shelf single ingredients to synergistic sweetener blends and complete custom sweetening systems.

Understanding Consumer Attitudes and Perceptions
People want great tasting foods and drinks that satisfy their needs for nourishment, enrichment, contentment and delight. With our deep understanding of consumers’ ever-evolving preferences and the industry’s broadest portfolio, we can help you find the best ingredient solution, when and where you need it, to deliver consumer-preferred sweet taste.

Holistic Product Development
Our holistic approach to product development—leveraging our culinary, sensory, product development, and formulation expertise—can help you develop products that delight consumers by featuring the right sweetness solution while optimizing taste, texture, appearance and cost.

just getting started? make ADM your first call for sweetening solutions.
extensive range of sweetening solutions

When it comes to sweetening, solutions often require flexible design and a range of ingredients to achieve consumer-preferred eating and drinking experiences. That’s why we offer an extensive and ever-expanding array of sweeteners, complementary ingredients and solutions to meet your needs for:

- Reducing or eliminating added sugars and calories
- Adding back body, mouthfeel and texture
- Clean and clear labeling options, including non-GMO, organic and naturally-sourced labeling ingredients
- Optimizing aroma, appearance, taste and cost
- And much more

Ingredients
When it comes to off-the-shelf sweeteners and synergistic ingredients for sweetness, we’ve got you covered. Some examples include:
- Aroma Ingredients
- Beans and Pulses
- Colors
- Corn Syrups
- Crystalline Fructose
- Dextrose
- Dried Fruits
- Dry Honey
- Dry Molasses
- Dry Malt
- Extracts & Distillates
- Fibersol®
- Flavors & Flavor Modifiers
- Flours
- Fruit Juices
- Fruit Powders
- Fruit Up™ for Sweetness From Fruit
- Maltodextrin
- Masking Solutions
- Mint Oils & Flavors
- Mouthfeel Enhancers
- Nut Butters
- Plant-Based Proteins
- Polyols
- Resolver™ Technology
- Seasonings
- Sodium Modifiers
- Starches
- Sugars
- Sweet Food Bases & Foodstuffs
- SweetRight™ Stevia
- Taste Modifiers
- VerySweet™ Monk Fruit
- VivaSweet™ Sucralose
- Xanthan Gum

Blends
Get to market faster with tried and tested blends designed to deliver the right balance of sweetness, calories, nutrition and cost. With your application needs in mind, we’ll help you eliminate time spent screening and blending individual ingredients to jumpstart your formulation efforts.

Systems
Our product development, applications, culinary, flavor creation, color creation and sensory professionals are well-equipped to help you create a sweetening solution that works synergistically with your product’s flavor, color, texture, nutrition, packaging and shelf-life requirements—helping you deliver the eating or drinking experience consumers will love.
As an increasing number of consumers seek out better-for-you options, the demand for healthy choices, including healthy indulgence, that feature lower calories and closer to nature or pantry-friendly ingredients will continue to be innovation drivers for foods and drinks.

In fact, an overwhelming majority of consumers we surveyed are very or somewhat concerned about sugars and sweeteners used in the products they buy or consume most often. And, these concerns run higher among women and older people.

Through our research, we’ve identified different attitudes, perceptions and needs regarding sweeteners in their packaged foods—and these can vary by eating or drinking occasion. We’ve also identified multiple cohorts of sugar- and sweetener-concerned consumers, including, but not limited to Naturalists and Moderationists.

**Naturalists…**
- Believe naturally sweetened products are best.
- Take extra effort to ensure the products they buy for their families are naturally sweetened.

**Moderationists…**
- Are mindful of how much sugar they consume, but are willing to indulge depending on their needs and mood.
- Want to know the amounts and sources of sugar or sweetening so they can make informed decisions.

We’re ready to leverage our research-backed understanding of consumers and their need states and our ever-expanding range of sweetening solutions to help you find the right sweetness, flavor and taste solutions for your target consumers and brands.

Source: ADM’s Outside VoiceSM Sweetener Consumer Segmentation, 17 Attitudes and Usage Study
Finding the right balance of sweetness, cost, calories and labeling needs can vary by application and your goals. We offer you the best end-to-end ingredient solutions to deliver on these expectations—supported by our holistic product design and development process.

Our chefs, flavorists and product development advisors can help you find ingredients that drive sweetness and contribute to the holistic eating and drinking experience—including natural aroma ingredients, natural flavors, sweetness from fruit, high-potency sweeteners, taste modifiers, mouthfeel enhancers and colors.

But that’s not where it ends. We’ll help ensure differentiation through flavor, texture and color—all important elements of sweet taste—while optimizing nutrition and cost.

When it’s time for full-scale production, we’ve got the technical know-how to help you scale up; whether it be in our pilot processing facilities or at a production site of your choice, we’re with you every step of the way.
Meeting taste, nutrition, labeling and cost parameters is more challenging than ever. ADM understands these challenges well and has assembled the industry’s most comprehensive sweeteners and sweetening solutions portfolio and advisors to help you meet your needs. From singular sweetening ingredients, to custom blends, to complete synergistic sweetening systems, we’ll work with you to deliver the insights, sweetness ingredients and tastes that satisfy today’s ever-evolving consumer preferences.

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