ADM’s SweetRight™ is a complete lineup of no-calorie sweeteners—obtained from carefully grown stevia plants and backed by ADM’s high quality standards and reliable supply—for simple, clean labels in food and beverages.

The newest star in ADM’s stevia toolbox is SweetRight™ Edge, an innovative sweetening system that uses the best of the stevia plant to replace the sweetness of sugar—up to 15% better than other steviol glycosides.

**INCOMPARABLE SWEET EXPERTISE**

We use our signature Sweet Savvy™ process—a holistic approach that’s equal parts expertise and technical ingenuity—to find the perfect stevia for your product. We choose the right solution from our vast portfolio, add in our deep understanding of what consumers want, and perform sensory testing for scalable results that get you to market faster.

Since we can help you balance desired taste, sensory profile, functionality and overall cost requirements while significantly reducing sugar content, your customers won’t know what’s missing until they read the label.
Clean Label Sweetness That’s Pure Genius

We created Edge for superior sensory performance in applications where taste is most important. With less bitterness, linger and astringency, Edge provides the ultimate consumer-pleasing taste.

FULL OF GREAT TASTE AND EASY TO LOVE

Today’s consumers want it all: less sugar, great taste and a nice, clean label with ingredients they recognize. ‘Plant-based,’ ‘no added sugar’ and ‘no artificial sweeteners’ are all big selling points—and SweetRight™ Edge ticks all those boxes.

TASTE EXPECTATIONS

sweetness intensity  sweetness linger  sweetness onset  clean with no off flavors

49% say natural sweeteners are important to them
46% want no added sugar and no artificial sweeteners

Source: ADM OutsideVoice™ Sweeteners Attitudes & Usage Study, 2017

800-257-5743  |  sweeteners@adm.com  |  admsweeteners.com
A Stevia Dream Come True
SweetRight™ Edge was developed using a new approach to stevia leaf extraction and solution development, combining ingredient components to leverage the natural attributes of stevia glycosides.

EDGE CAN HELP YOU:
• Deliver optimal taste, mouthfeel and lower calories with a clean label
• Achieve irresistible sweetness while removing even more sugar, without the need for added modifiers or blockers
• Improve all sorts of foods and beverages
• Get your low- or no-sugar product to market faster, while delivering winning performance

Labeled “stevia leaf extract”

ONE-TO-ONE replacement; no need for masking, taste modification or bitterness blocking

35-40% sugar reduction | ZERO calories & carbs | glycemic index = 0

35-40% sugar reduction | 0% calories & carbs | glycemic index = 0

Sweet Max Response

Sweet Linger 75 seconds

Sweet Linger 135 seconds
More Applications, More Benefits

WITH LESS BITTERNESS, LINGER AND ASTRINGENCY, EDGE IS PERFECT FOR APPLICATIONS WHERE TASTE MATTERS MOST.

BEVERAGES/BREWING
- Deliver optimal taste, mouthfeel and lower calories with a clean label
- Achieve irresistible sweetness while removing even more sugar
- Improve a wide variety of beverages including carbonated soft drinks, juices and juice drinks, nectars, ready-to-drink teas and coffees, sports drinks and more

DAIRY
- Enhance creamy dairy notes in dairy-type products and milk flavors and bases
- Heighten natural fruit flavors (berries, tropical, citric, other)
- Has proven efficacy in dairy-type products, dairy alternatives and desserts

CONFECTIONERY & BAKING/CEREALS
- Heat stability ensures taste integrity and desirable texture
- Ideal for replacement of other sweeteners in snack bars and more
- Create irresistible indulgent and sweet foods with less sugar

DRESSINGS & SAUCES
- Provide optimal clean label sugar reduction due to heat and pH stability
- Complements fruity/savory notes while replacing artificial sweetener
Stevia You Can Trust

We use one of the best available non-GMO agronomy programs with state-of-the-art seed breeding and production, and we hold our processing and blending capabilities to the highest standards—to create an advanced and comprehensive stevia portfolio of ingredients, blends and systems.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Product Name</th>
<th>Appearance</th>
<th>Specifications (%Rebaudioside A)</th>
<th>Stability &amp; Shelf Life</th>
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<td>RA98</td>
<td>White/off-white hygroscopic powder</td>
<td>≥98% Reb A</td>
<td>Heat and pH stable, shelf life: 2 years</td>
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ITEM #: 000000

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