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## News Release

<http://www.cargill.com/today/press.htm>

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### **Cargill Introduces Xtend™ Sucromalt, a First-of-its-Kind Sweetener Combining Sweetness and Slow Digestibility in One Ingredient** *Unique, All-Natural Sweetener Expands Cargill's Offerings in Providing Sweetness Solutions*

MINNEAPOLIS – Cargill today announced an expansion of its sweetener portfolio with the introduction of all-natural Xtend™ sucromalt – a fully digestible, slow release carbohydrate that delivers the full energy of sugar but is digested more slowly in the body. The announcement was made at the 2005 American Association of Cereal Chemists (AACC) Annual Meeting in Orlando, Fla.

Xtend™ sucromalt, a syrup derived from sucrose and maltose, is a new member of Cargill's Xtend™ family of slowly digestible sweeteners, which also includes Xtend™ isomaltulose, a granular product designed to offer similar benefits.

“Xtend™ sucromalt offers our customers the highly desirable benefits of slow digestibility, including sustained energy release and lower glycemic response,” said Anne Mollerus, new products project manager, Cargill. “The slow and complete digestibility of Xtend™ sucromalt makes it unique among other sweeteners. In food and beverages, Xtend™ sucromalt releases its carbohydrates into the bloodstream slowly, resulting in a muted blood sugar response and a ‘slow energy’ release versus the ‘fast energy’ release and higher glycemic response of sugar.”

According to Mollerus, slowly digestible sweeteners, such as Xtend™ sucromalt, fill a functional gap between full-calorie sweeteners and reduced-calorie sweeteners, such as polyols. Xtend™ sucromalt is GRAS (Generally Recognized As Safe) with no daily intake limit. It provides a satisfying sweet taste, as it is 60 to 70 percent as sweet as sugar.

In addition, Xtend™ sucromalt allows food manufacturers to reduce the level of simple sugars on a nutrition label. “Xtend™ sucromalt is an excellent choice in the development of lower sugar foods or beverages since only 50 percent of the sweetener’s carbohydrates are claimed as simple sugars on the nutritional panel,” said Mollerus.

The use of Xtend™ sucromalt also offers food and beverage manufacturers the opportunity to minimize the number of ingredients on their labels, as Xtend™ sucromalt can replace multiple sweeteners and bulking agents in many formulations. “Your ingredient label will speak to those consumers who seek to moderate sugar intake without compromising taste,” said Mollerus.

Xtend™ sucromalt provides body and clean taste. Its physical properties in food processing are similar to glucose syrup.

In addition, Xtend™ sucromalt has many applications and may be particularly appealing to food and beverage manufacturers who want to satisfy current and future consumer demands for slow energy release and glycemic response.

Commercial quantities of Xtend™ sucromalt will be available Summer 2006. Sample and project quantities are available today.

“Adding Xtend™ sucromalt to Cargill’s portfolio of sweetness solutions gives our customers an unprecedented number of options – from core sweeteners to specialty functional sweeteners. Cargill can offer solutions to meet any consumer sweetness needs,” said Mollerus.

Visitors to Cargill’s booth (#204) at the AACC Annual Meeting can sample a delicious chocolate mint bar featuring Xtend™ sucromalt. The bar also contains the following Cargill ingredients: Prolisse® 811 soy protein isolate; Hi Form™ 12304 modified corn starch; Gerkens® 10/12 Russett Plus™ cocoa; and Clear Valley® 65 canola oil.

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Cargill is an international provider of food, agricultural and risk management products and services. With 124,000 employees in 59 countries, the company is committed to using its knowledge and experience to collaborate with customers to help them succeed. For more information, visit <http://www.cargill.com>.