



Agave has a Sweet Story to Tell

With its organic, naturally derived sweetness, agave fulfills the requirements of modern eating approaches, to give consumers a sweetness they can really love. Known for being grown in arid areas where water is limited and without pesticides or chemicals—agave aligns with responsible agriculture practices and has built-in clean label appeal.

Consumers consider naturally derived sweeteners to be ‘better’ overall—for their wellbeing and the environment, with better taste—and free from artificial ingredients.¹ Agave is known as a sought-after ingredient with a premium association in product recipes, liquor and as a stand-alone ingredient on the shelf.

ADM is committed to offering the highest quality ingredients derived from agave. We use state-of-the-art analytical techniques and third-party certifications to validate the authenticity of our products and guarantee they meet strict identity standards.

SweetRight® agave is certified organic, non-GMO and has a low glycemic index (GI) sourced with transparent supply you can trust.



¹ ADM Outside VoiceSM, Natural Sweeteners, September 2021

SWEETNESS DONE RIGHT

SweetRight® agave is part of our line of specialty nutritive, low and no calorie sweeteners. The SweetRight® portfolio was created to bring together a comprehensive lineup of offerings that go beyond sweetness—addressing the changing needs for consumer-friendly labels, calorie reduction and health & wellness trends.



Simply Sweet

Agave is naturally derived with a sweetening potency 25-30% higher than sucrose. With less required to achieve the same sweetness level, agave can aid in sugar and calorie reduction.

SWEETRIGHT® AGAVE FOR THESE APPLICATIONS:



beverages



snacks



sweet & savory spreads



baked goods



sauces & seasonings



dairy



breakfast cereals



frozen desserts & ice cream



prepared meals



confectionery

SWEETENING WITH REAL BENEFITS

Agave comes with a long list of functional and formulation benefits:

- Neutral sensory profile
- Ease of use
- Binding power
- Browning effects
- Good solubility
- Moisture retention and humectancy

AGAVE IS A STANDOUT COMPARED TO OTHER SOLUTIONS:

- Naturally derived and recognizable
- Healthy halo, perceived by consumers
- Organic; non-GMO
- Low glycemic index



Responsibility Matters

At ADM, we strive to conduct our business in a responsible manner and reduce the environmental impact of operations and supply chain to protect our planet, while focusing on the foundational role of food in supporting health and wellness. We know that sustainable agriculture requires good stewardship of the natural systems and resources that farmers rely on for crop production.

We're expanding our portfolio of sustainably sourced solutions for a sweeter tomorrow.

CLEAN, CLEAR AND TRANSPARENT SOURCING

SweetRight® agave is gluten free and vegan-friendly, and also certified organic, kosher, halal and non-GMO. It fits the bill perfectly as a naturally derived, low GI and clean label sweetener, with a name consumers seek out.

What makes SweetRight® agave different? ADM SweetRight® agave has passed multiple quality and safety certifications.

Quality & Safety Management



FSSC 22000





Our SweetRight® agave portfolio offers a variety of premium solutions. ADM is a global leader in sweetening solutions, offering reach, scale and scope. We use our SweetSavvySM expertise and technical ingenuity to help you sweeten, flavor and add the functionality needed to create great-tasting products.

| Product Name | Appearance | Taste | °Brix | Shelf Life |
|-------------------------------------|-----------------------------|----------------|--------|------------|
| SweetRight® Agave Syrup Light | Viscous liquid, amber color | Neutral | 74-76% | 2 years |
| SweetRight® Agave Syrup Dark | Viscous liquid, dark color | Characteristic | 74-76% | 2 years |
| SweetRight® Agave Powder | White powder | Characteristic | NA | 2 years |
| SweetRight® Agave Granulated Powder | White powder | Characteristic | NA | 2 years |

ADM DELIVERS FOR YOU

In addition to our extensive portfolio of sweeteners and ingredient options, ADM possesses a comprehensive network of **facilities and equipment** combined with our **global supply network and proprietary logistics infrastructure**, to bring you best-in-class services.

ARCHER-DANIELS-MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

©2022 Archer Daniels Midland Company



800-257-5743 | sweeteners@adm.com | adm.com/food