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INNOVATION & PASSION

TATE & LYLE

More than one hundred years ago, we introduced the sugar cube in Great Britain. In the 1970's, we discovered **SPLENDA® Sucralose***, the world's leading zero-calorie sweetener.

Today our sweetening solutions are in thousands of products savored by millions of consumers around the world every day.



A Legacy Built on Passion

We are innovators and food people,
operating in more than 30 countries.
But we are united by a single
passion—to make food extraordinary.





SCIENCE & INSIGHT

TATE & LYLE

Delivering unparalleled regional insight

When you partner with us, you reap the benefits of working with a global team of experts who:

- Are well-versed in regional taste preferences.
- Understand how health claims and regulatory requirements vary by country.
- Have robust ingredient knowledge and application expertise.
- Work as an extension of your team.

THE
QUALITY, SAFETY AND
NUTRITIONAL BENEFITS

of our ingredients are backed by our own rigorous clinical testing and research, as well as collaboration with academic experts.

The image is a vertical collage. The left half features a close-up of several muffins; one in the foreground is chocolate with white powder and a raspberry, while others are golden-brown. The right half shows a young child with blonde hair and blue eyes peeking over a stack of chocolate brownies. The text 'WELLNESS & SWEETNESS' is centered across the middle in a white serif font.

WELLNESS & SWEETNESS

Consumers want healthier foods but expect you to deliver the same irresistible, sugar-like taste and experience.



¹ Nielsen and Mintel Consulting; ² Online Research conducted for Tate & Lyle in July 2015;
³ Innova, Food and drink categories, Global; ⁴ Tate & Lyle Consumer Research,
Quantitative and Qualitative (2010-2011)

Compensating for sweetness


Our portfolio of sweetening solutions helps you reduce sugar and calories without sacrificing sweetness.

Most of our sweetening solutions offer greater sweetness than sugar — and often none or only a fraction of the calories — so you can use less to achieve the same level of sweetness.

Replacing body and mouthfeel

When replacing sugar, the greatest challenge often lies in delivering the same satisfying sensory experience. Removing sugar can affect mouthfeel, bulk, texture, browning and more.

Our portfolio of novel sugars, fibers, and low-sugar syrups help you counterbalance the removal of sugar and deliver delectable food experiences.

A person is shown from the chest up, drinking from a clear plastic water bottle. Their head is tilted back, and their eyes are closed. They are wearing a light-colored t-shirt. The background is a solid teal color. The image is used as a background for the text.

“...It’s not just about formulating with fibers or sweeteners in isolation, it is about making extraordinary food with improved nutrition by using our ingredients together in the right way.”

– Dr. Andy Hoffman, PhD,
Tate & Lyle Research Fellow and Master Inventor

TATE & LYLE

Delivering sweetener solutions

With an incredible depth and breadth of sweetener knowledge, our scientists:

- Understand how ingredients work together to create irresistible sensory and taste experiences.
- Know how to combine ingredients to deliver sweetness and mouthfeel while reducing sugar and calories.
- Help identify and develop tailored sweetener solutions for your food and beverages.



PORTFOLIO & BENEFITS

Our sweetener
portfolio spans
from bulk
ingredients
to highly
specialized
solutions

SPECIALTY	FOOD SYSTEMS	Specialty Sweetener Blends TASTEVA® Stevia Sweetener PUREFRUIT™ Monk Fruit Extract DOLCIA PRIMA® Allulose SPLENDA® Sucralose MULTIVANTAGE® Syrup KRYSTAR® Crystalline Fructose Maltodextrin Corn Syrup Solids
	SPECIALTY FOOD INGREDIENTS	High Fructose Corn Syrup Corn Syrup
	BULK INGREDIENTS	
GENERAL		



SPLENDA® Sucralose

Zero-calorie sweetener that's approximately 600x sweeter than sugar.

SPLENDA® Sucralose tastes like sugar, without any unpleasant aftertaste. It maintains its sweetness over a long shelf life. It is also exceptionally stable in a wide variety of manufacturing processes and food and beverage systems, including high-temperature or low-pH environments and in the presence of live cultures.



PUREFRUIT® Monk Fruit Extract

Natural, no sugar, zero-calorie sweetener made from monk fruit.

PUREFRUIT® Monk Fruit Extract provides an exceptionally clean, natural sweet taste. It is 200X the sweetness of sugar with no bitter aftertaste. It is also highly stable, versatile, and applicable across most categories, including fruit juices, flavored water, smoothies, yogurt, juice drinks, cereal bars, breakfast cereals and fruit snacks.



TASTEVA® Stevia Sweetener

Natural zero-calorie sweetener made from the stevia leaf.

STA-LITE® Polydextrose replaces sugar while maintaining mouthfeel and texture. It also provides fiber enrichment without sacrificing taste, color or texture. It provides exceptional process stability, allowing for easy substitution in a variety of products. It also helps promote healthy post-prandial blood glucose levels, and is often used in "no sugar added" and "sugar-free" foods.



DOLCIA PRIMA® Allulose

Sweetens with a similar taste and texture to sucrose but without all the calories.

DOLCIA PRIMA® Allulose tastes and functions like sugar, but with more than 90% fewer calories. Because it delivers many of the functional benefits sugar provides, it makes formulation easier. It adds bulk and texture, depresses the freezing point in frozen products, and browns when baking.



KRYSTAR® Crystalline Fructose

Caloric sweetener that delivers incredible functionality, sweetness and flavor enhancement.

KRYSTAR® Crystalline Fructose is 17% sweeter than sugar and pairs well with other sweeteners. It helps balance your sweetness profile and masks the aftertaste of some natural-origin and high-potency sweeteners. It also enhances fruit flavors and has a low glycemic index, making it a popular sweetener for reduced sugar and calorie beverages.



MULTIVANTAGE® Syrup

Low-sugar corn/glucose syrup that reduces sugars without reducing calories.

MultiVantage® Syrup works as a low viscosity, drop-in replacement for regular corn/glucose syrup, but reduces sugar by 25%. With its low sweetness, it is a great option for use in savory applications. And, because it labels simply as "corn/glucose syrup," it can replace regular corn/glucose syrup without requiring you to change ingredient labeling.



PROMITOR® Soluble Fiber

Provides fiber enrichment with exceptional digestive tolerance.

PROMITOR® Soluble Fiber adds fiber to your foods without impacting taste, color, texture or consumer acceptance. It can also replace sugar and fat and reduce calories while providing bulk and texture. PROMITOR® also offers the possibility of a variety of claims, including low glycemic response, prebiotic benefits and an increase in calcium absorption.



PromOat® Beta Glucan

Natural oat beta glucan with superior solubility* and powerful functional and health benefits.

PromOat® Beta Glucan contains beta glucan content as high as 35%. Research has shown that oat beta glucan helps maintain healthy cholesterol and promotes digestive and intestinal health. PromOat® Beta Glucan has a neutral color, clean taste and no grittiness. Its unique moisture-binding and texturizing properties enable PromOat® to replace fat without impacting taste.



STA-LITE® Polydextrose

Soluble fiber that is ideal for calorie reduction.

STA-LITE® Polydextrose replaces sugar while maintaining mouthfeel and texture. It also provides fiber enrichment without sacrificing taste, color or texture. It provides exceptional process stability, allowing for easy substitution in a variety of products. It also helps promote healthy post-prandial blood glucose levels, and is often used in “no sugar added” and “sugar-free” foods.

*Amongst leading oat beta glucan suppliers. Regulatory approval status and label claims may vary. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of Tate & Lyle products for their particular purposes, product claims or specifications.

Our sugar and calorie reduction portfolio

	SPLENDA® Sucralose	TASTEVA® Stevia Sweetener	PUREFRUIT® Monk Fruit Extract	KRYSTAR® Crystalline Fructose	DOLCIA PRIMA® Allulose	PROMITOR® Soluble Fiber	STA-LITE® Polydextrose	PROMOAT® Beta Glucan	MULTIVANTAGE® Syrup
ADDS SWEETNESS	✓	✓	✓	✓	✓				~
BRINGS BODY AND MOUTHFEEL				✓	✓	✓	✓	✓	✓
CLEAN LABEL POTENTIAL		✓	✓	✓	✓	✓		✓	✓
LOWERS GRAMS OF SUGARS ON THE LABEL	✓	✓	✓	~ ¹		✓	✓		✓
LOWERS CALORIES	✓	✓	✓	~ ¹	✓	✓	✓	✓ ²	
CORN SYRUP SUBSTITUTE					✓	~	~		✓



¹ Krystar® is ~17% sweeter than sucrose, meaning less can be used to achieve the same sweetness. ² When used for fat replacement. Regulatory approval status and label claims may vary. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of Tate & Lyle products for their particular purposes, product claims or specifications. SPLENDA® and the SPLENDA® logo are trademarks of Heartland Food Products LLC.



YOU & US



Let's make food extraordinary

Whatever challenges you're facing, wherever you are in the world, we can help you craft innovative solutions that bring healthier, tastier foods and beverages to your consumers.

Thank You

[Sales Rep Name]

[Sales Rep Title]

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