

Tate & Lyle's CLARIA® portfolio has grown to meet market demands for functional, clean label starches

Comparable to MFS	CLARIA® Essential, Plus, Elite	CLARIA® Bliss (3)	CLARIA® Instant (3)	CLARIA® EVERLAST® (3)	
Process tolerance	✓	✓	✓	✓	Functional native starch
Clean taste and colour	✓	✓	✓	✓	CLARIA®
Thickening texture	✓	✓	✓	✓	Modified starch
Label as "starch", no E#	✓	✓	✓	✓	Native starch
Non-GM	✓	✓	✓	✓	
Instant texture	○	○	✓	○	
Tapioca labeling	○	✓	○	✓	
Storage stability	○	○	○	✓	



CLARIA® EVERLAST—This non-GM starch thickens well when cooked under a range of processing conditions and exhibits shelf-stability under a range of storage conditions while delivering clean taste and white color.

Enrich your frozen meals with fiber for added health benefits



90%, 85% and 70% Fiber

Clear Dissolution

- Replaces sugar, providing bulk and mouthfeel
- **Has more than 2x greater digestive tolerance than inulin***
- Little to no impact on taste, texture or color
- Excellent or good source of fiber claims



81% Fiber

Cost Effective

- Provides bulk and texture to solid food
- Only 1 kcal/gram when used to replace sugar
- Low cost in use vs. other fibers
- Excellent digestive tolerance

Tate & Lyle's fiber portfolio complies with the FDA's June 2018 ruling on fiber due to their demonstrated physiological health benefits

Delivering on clean label has never been easier with our extensive portfolio

Non-GM Ingredients

Tate & Lyle has over 100 non-GM ingredients available, including corn and tapioca based texturants, for the North American market

Custom Stabilizer Systems

Our tailor-made solutions take meet your unique requirements, technology and recipe. Plus, our global database of proven recipes gives us a head start on finding the right formulation for you, so your product gets to market quickly and cost effectively

* Up to 65 grams of PROMITOR® Soluble fiber per day is well tolerated; this is more than twice the daily amount of inulin that is typically well tolerated among generally healthy adults.
Housez B et al. Evaluation of digestive tolerance of a soluble corn fiber. *J Hum Nutr Diet* 2012, 25:488.
Grabitske HA, Stavin JL: Gastrointestinal effects of low-digestible carbohydrates. *Crit Rev Food Sci Nutr* 2009, 49:327.