

Unlock great tasting, sugar reduced products with our ingredient toolbox

| TATE & LYLE SGF Sweet Green Fields | PUREFRUIT™ Monk Fruit Extract | Splenda® Sucralose | DOLCIA PRIMA® Allulose | PROMITOR® Soluble Fiber |
|---|--|---|---|---|
| ← Adding back sweetness | | | Building back mouthfeel & functionality → | |
| Full range of Stevia Extracts <ul style="list-style-type: none"> Range of high purity stevia sweeteners and blends Our stevia sweeteners start with stevia leaf extract Low to high/very high sugar replacement levels Approval for use as natural flavors | Natural Zero Calorie <ul style="list-style-type: none"> Versatile, calorie-free sweetener that blends well with other sweeteners Around 200 times sweeter than sucrose pH stable at low and neutral conditions and heat stable | Zero Calorie <ul style="list-style-type: none"> 600 times sweeter than sucrose Sugar-like taste Maintain sweetness through a variety of food processing conditions, pH, and long shelf life | 0.4 kcal/g and Taste Like Sugar <ul style="list-style-type: none"> Non-artificial Crystalline and liquid forms, as well as Non-GM Delivers bulk and mouthfeel | Clear Dissolution <ul style="list-style-type: none"> Can replace bulking effect and mouthfeel of sugar Little to no impact on taste or color Excellent or good source of fiber claims |

Our fiber portfolio can help reduce sugar/calories and deliver 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



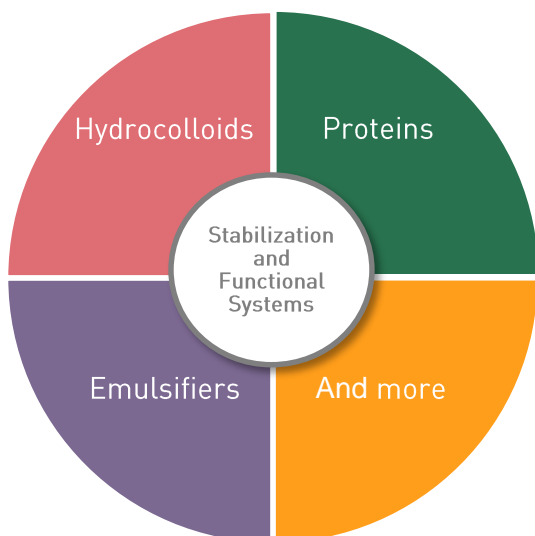
81% Fiber

Cost Effective

- 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

We provide the optimal emulsifier and stabilizer combinations to give your frozen desserts silky smoothness and creamy meltdown sensations



We also have the deep processing knowledge to combine iced water, crystallised fat, hydrated proteins and air bubbled into the irresistible taste experiences consumers crave...

- Ability to match and create a wide range of textures
- Tailoring nutritional and ingredient statements to fit your brand and consumers' desires
- Tackling new frozen dairy trends such as less sugar/high protein, Keto friendly formulations, clean label, and many more
- Ability to produce commercial quality samples with our superior pilot plant equipment

* 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, Stavrin JL: Gastrointestinal effects of low-digestible carbohydrates. *Crit Rev Food Sci Nutr* 2009, 49:327.