




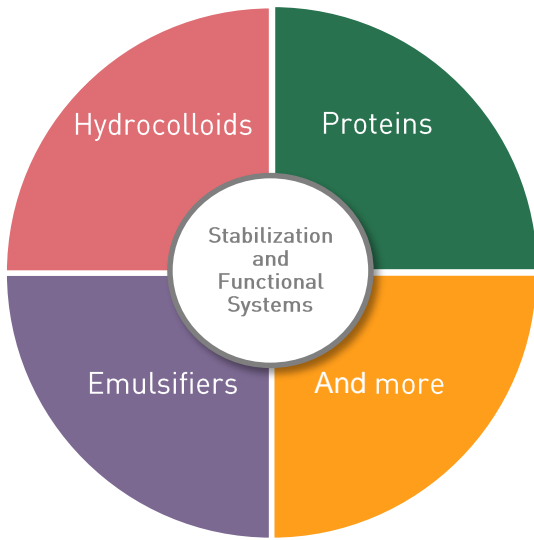


## Unlock great tasting, sugar reduced products with our ingredient toolbox

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

## Our stabilizer and functional systems provide creamy texture, high stability, and appealing mouthfeel in dairy products—and in a range of different fat levels



- Unparalleled ability to match flavor and color of chocolate beverages
- Tailoring nutritional and ingredient statements to fit your brand and consumer desires, even clean label
- Provide flavor masking agents with stabilizer systems to match desired taste
- Cost-effective egg-nog bases
- Full formula solutions for dairy and dairy-free beverages
- Expertise in formulating nutritional and high protein dairy beverages

Our stabilizer systems provide creamy and appealing mouthfeel to non-dairy products for an extraordinary taste experience.



- Vast expertise in replacing dairy protein functionality with the necessary plant-based proteins or hydrocolloids to stabilize and deliver the desired texture in your frozen desserts
- Deep understanding of the benefits and drawbacks of different plant bases to build the best system around your non-dairy base components