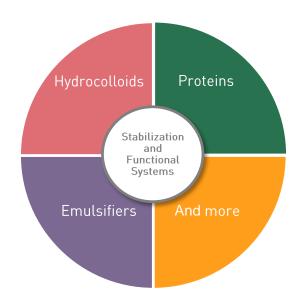


DAIRY AND NON-DAIRY BEVERAGES

Unlock great tasting, sugar reduced products with our ingredient toolbox

TATE & LYLE	PUREFRUIT™ Monk Fruit Extract	Splenda .	DOLCIA PRIMA®	PROMITOR® Soluble Fiber
Adding back sweetness			Building back mouthfeel & functionality	
Full range of Stevia Extracts 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 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 • 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 Non-artificial Crystalline and liquid forms, as well as Non-GM Delivers bulk and mouthfeel 	Clear Dissolution Can replace bulking effect and mouthfeel of sugar Little to no impact on taste or color Excellent or good source of fiber claims

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 nondairy base components

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The applicability of label claims, health claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for their particular purposes, claims, freedom to operate, labelling or specific applications in any particular jurisdiction. This product information is published for your consideration and independent verification. Tate & Lyle accepts no liability for its accuracy or completeness.