

Unlock great tasting, sugar reduced products with our ingredient toolbox

TATE & LYLE SGF Sweet Green Fields	PUREFRUIT™ Monk Fruit Extract	Splenda® Sucralose	KRYSTAR® Crystalline Fructose	DOLCIA PRIMA® Allulose	PROMITOR® Soluble Fiber
← Adding back sweetness			Building back mouthfeel & functionality →		
Full Range of Stevia Extracts	Natural Zero Calorie	Zero Calorie	Functionality and Flavor Enhancement	0.4 kcal/g and Taste Like Sugar	Clear Dissolution
<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 	<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 	<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 	<ul style="list-style-type: none"> • Fast sweetness onset with a clean finish • Sweetness index of 117 compared to sucrose at 100 • Low glycemic response • Non-GM version available 	<ul style="list-style-type: none"> • Non-artificial • Allulose Syrup • Crystalline and liquid forms, as well as Non-GM • Delivers bulk and mouthfeel 	<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



PROMITOR® W Soluble Fiber enables sugar reduction and fiber fortification in confectionery applications:

- ✓ Can be used to create 50% fiber pectin-based confections
- ✓ Helps reduce sugar in gelatin-based gummies
- ✓ Can be used for partial inulin replacement to offer improved digestive tolerance vs. full-inulin version
- ✓ Consumer-friendly labelling
- ✓ High in fiber (>85%)

Our starches enable a variety of textures and processing benefits in confections

FUNCTIONALITY	STARCH TYPE	TATE & LYLE STARCH SOLUTION		BENEFITS
		Cook-Up	Instant	
Moulding & Depositing	Functional Bulking	MERIZET® 100* MERIZET® 150, 158	MOULDING STARCH Pure Food Powder*	Absorbs moisture from deposited confections. Prevents stickiness. <i>e.g. Gummy or jelly candies</i>
Low temperature processing	Thickening Gelling	LO-TEMP® 452, 453, 588	CLARIA TOP-GEL®* SOFT-SET® MIRA-GEL® 463* MIRA-THIK® 468	Controlled hydration in high solids, corn syrups and HFCS. Reduces drying times. <i>e.g. Cold and low-temperature processed chewy confections</i>
Gelling	Gelling	BRIOGEL® 5305, 5403 Confectioners G MIRA-QUIK® MGL		Gelatin replacement and ease of depositing. Thin-boiling and firm gelling once deposited. <i>e.g. Jelly candies, gummies</i>
Extrusion of high solids content confections	Thickening		MIRA-THIK® 468	Extrudes in continuous process with high solids content. No further curing required. <i>e.g. Extruded candy ropes and other shaped novelties</i>
Cold flow control	Gelling Thickening	MIRA-CLEER® 187, 340	CLARIA TOP-GEL®* MIRA-GEL® 463*	Aids in shape retention and resistance to cold flow. <i>e.g. Caramels and toffee</i>
Dusting	Bulking	MERIZET® 116, 118* Powdered Redried Starch*		Manages moisture at product surface and prevents stickiness. <i>e.g. Chewing gum sticks</i>
Adhesion & Film-former	Film-forming		TAPIOCA Dextrin 11, 12	Film former for coating panned confections for improved adherence of subsequent layers. <i>e.g. Sugar coated jelly- or chocolate-centered pieces</i>
Rapid setting	Gelling	MIRA-SET® 285		Ease of cooking a high solids system at temperatures lower than other traditional confectionery starches; rapid setting times <i>e.g. Starch jellies/candies</i>

Starch source: CORN (MAIZE) | TAPIOCA | POTATO

*Labels simply as corn, tapioca or potato starch

© Tate & Lyle 2021

SPLENDA® and the SPLENDA® Logo are trademarks of Heartland Consumer Products LLC

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.