

Our fiber portfolio can help reduce sugar/calories and deliver health benefits

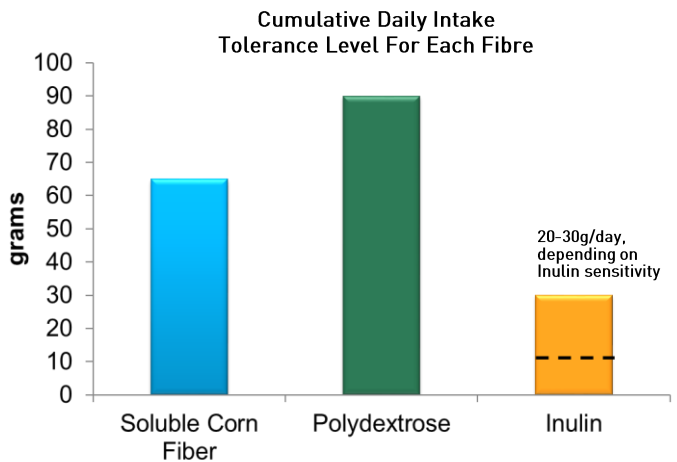
Tate & Lyle's **PROMITOR® Soluble Fiber** and **STA-LITE® Polydextrose** meet the FDA's new definition of dietary fibers and allow you to maintain a fiber claim, low calories and low net carbs. Our solutions offer a wide range of sensory, nutrition and functional benefits to help you replace IMO and formulate delicious and differentiated products your consumers will love.



- ✓ Easy to formulate with
- ✓ Do not impact taste or color of applications
- ✓ Have exceptional digestive tolerance, even at high inclusion levels

PROMITOR® Soluble Fiber also offers unique benefits including:

- Availability in a variety of fiber content levels
- Non-GMO Project Verified options
- Consumer-friendly labelling: "soluble corn fiber"
- Provides prebiotic benefits
- Has more than 2x greater digestive tolerance than inulin*
- Helps increase calcium absorption which contributes to bone health



Unlock great tasting, sugar reduced products with our ingredient toolbox



← 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

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

Functionality and Flavor Enhancement

- Fast sweetness onset with a clean finish
- Sweetness index of 117 compared to sucrose at 100
- Low glycemic response
- Non-GM version available

0.4 kcal/g and Taste Like Sugar

- Non-artificial
- Allulose Syrup
- 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

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