

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
- Participates in caramelization and browning reactions

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 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

Our starches are used to retain moisture, extend shelf-life, provide functionality to give your product a competitive edge

FUNCTIONALITY	STARCH TYPE	TATE & LYLE STARCH SOLUTION		BENEFITS	
		Cook-Up	Instant		
Build batter viscosity	Thickening Film-forming		CLARIA® Instant 340, 360* GEL DURA-JEL® HI-JEL™ S	MERIGEL® 340, 347, 348 MERIGEL® 100, 300, 301* REDISOL® 88, 412 TENDER-JEL® 434, 670	Builds batter viscosity and allows for easy deposit. e.g. Muffins, cakes and brownies
Moisture management and structure development	Thickening Film-forming Gelling	LO-TEMP® 452, 453	MERIGEL® 340, 347, 348 MERIGEL® 100, 300, 301* MIRA-GEL® 463*	REDISOL® 88, 412 TENDER-JEL® 434, 670	Provides uniform cell structure and aids with shelf life extension. e.g. Muffins, biscuits and cookies
Uniform shape and consistency	Thickening Film-forming Gelling	FRUITFIL®	CLARIA TOP-GEL®** MIRA-GEL® 463*	MERIGEL® 100, 300, 301* X-PAND'R® SC, 612*	FRUITFIL® holds shape in pie fillings. Instant corn starches help control spread and reduce dough stickiness. e.g. Cookies
Fat mimetic, reduced fat formulas	Gelling	STA-SLIM® 143 STA-SLIM® 151	CLARIA TOP-GEL®** MIRA-GEL® 463*	STA-SLIM® 142 STA-SLIM® 150	Provides texture and moisture control in low fat systems. e.g. Cakes, cookies
Freeze-thaw stability	Thickening	CLARIA EVERLAST® 565, 575*	GEL DURA-JEL® MERIGEL® 340, 347, 348	MIRA-THIK® 609 TENDER-JEL® C, 434	Consistent texture after frozen storage. e.g. Frozen baked goods, bakery fillings
Fillings at intermediate pasting temperatures	Thickening	LO-TEMP® 452, 453, 588			Offers ease of handling and controls boil out during baking. e.g. Filled baked goods such as danish, toaster pastries, thumbprint cookies
Icing spreadability and smooth texture	Thickening Gelling		CLARIA TOP-GEL®** MIRA-GEL® 463*	MIRA-THIK® 468, 469 SOFT-SET®	Improves moisture retention and reduces surface cracking. e.g. Canned, ready-to-spread frosting
Adhesion and film formation	Film-forming		TAPIOCA Dextrin 11, 12		Seals dough layers and serves as adhesive for toppings. e.g. Eggwash replacement
Gluten free	Thickening Gelling Film-forming Bulking	NUSTAR® 120 TAPIOCA No. 1	CLARIA TOP-GEL®** MERIGEL® 100, 300, 301*	MIRA-GEL® 463* X-PAND'R® 612*	Improves machinability of dough, aids in expansion while baking, maintains moisture and provides structure in finished goods. e.g. GF bread, cookies, cakes, muffins, cookies

Starch source: CORN (MAIZE) | TAPIOCA | POTATO

*Labels simply as corn, tapioca or potato starch

* 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.