

Choose a highly cost-effective, zero-calorie sweetener



Enhance consumers' experience of your products and manage your cost challenges

SPLENDA® Sucralose is a zero-calorie sweetener that has a sugar-like taste profile and is exceptionally stable in a wide variety of manufacturing processes. That's why SPLENDA® Sucralose is trusted in the development of more than 5,000 products in over 80 countries.

SPLENDA® Sucralose comes with Tate & Lyle support and expertise

Our formulation expertise enables you to make cost savings and deliver nutritional benefits to all your food and beverage products. And our unique package of nutrition expertise, consumer insight, formulation service and resources, regulatory support and ingredient innovation will ensure you get your beverages and foods to market faster and more effectively.

Unmatched sugar-like taste

Sucralose from Tate & Lyle tastes like sugar, without any unpleasant aftertaste. It is approximately 600 times sweeter than sugar.

It combines well with other intense and nutritive sweeteners.

Great stability

Sucralose maintains its sweetness over a long shelf life.

It is also exceptionally stable in a wide variety of manufacturing processes and food and beverage systems, including low-pH environments and in the presence of live cultures.

Proven quality and reliability

Our manufacturing excellence and quality assurance is endorsed by strict external audits.

As the only sucralose supplier with two state of the art, 4th generation manufacturing facilities, we can also assure security of supply; and with our zero-defect shipment policy, you will always get the highest quality sucralose.



our ingredients – your success

Consumers' zero-calorie sweetener of choice



Consumers are actively looking for food and beverages which are reduced in sugars and calories¹, but they expect the same sugar-like taste.

Sucralose is a well accepted no-calorie sweetener in Europe: two-thirds of European consumers find the idea of reducing the sugar content of foods and drinks by replacing some of the sugar with sucralose appealing². Using sucralose is a great way to maintain your consumers taste experience and manage your cost challenges.

Significant physiological benefits for consumers

Use of sucralose in foods and drinks has proven physiological benefits for '*reduction of post-prandial blood glucose response*' and '*maintenance of tooth mineralization*'. It was granted two health claims when compared to a regular sugar version³.

With SPLENDA® Sucralose you can:

- Optimise your recipe cost
- Reduce the sugar and caloric content of your products
- Guarantee great taste and sweetness

Key applications

- Beverages
- Dairy desserts
- Confectionery
- Dressings and sauces
- Ice cream
- Processed fruits
- Nutritional supplements



For more information on SPLENDA® Sucralose, contact your Tate & Lyle representative today or email: yourdrinksolutions@tateandlyle.com or yourfoodsolutions@tateandlyle.com

1 Tate & Lyle – Illuminas Research – June 2010 in France, Spain, Italy, UK and Germany | 2 Ipsos MORI Omnibus- February 2012 in France, Spain, Italy, UK, Germany and Poland | 3 Commission Regulation (EU) No 432/2012

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