

FRUCTOPURE® Fructose



FRUCTOPURE® Crystalline Fructose



A FUNCTIONAL AND CONSUMER-FRIENDLY NUTRITIVE SWEETENER

The sweetest of all simple sugars (monosaccharides), fructose is found in fruits, berries and honey.

FRUCTOPURE® Fructose has a superior sweetness compared to sucrose, so you can reach your desired sweetness level with fewer total sugars and calories. FRUCTOPURE® Fructose is also known to help balance your product's sweetness profile and mask the aftertaste of some natural-origin and high-potency sweeteners. Additionally, FRUCTOPURE® Fructose offers a fast sweetness onset and a clean finish. This unique benefit gives a boost to fruit, chocolate, caramel and cinnamon flavour notes.

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The ultimate sweetness synergy

FRUCTOPURE® Fructose has a relative sweetness of 117 compared to sucrose 100. Additionally, FRUCTOPURE® Fructose offers superior sweetness levels and a complementary sweetness profile when blended with sucrose, high-potency and natural-origin sweeteners.

- 50/50 fructose and sucrose has a relative sweetness of 128.
- 50/50 fructose and sucralose allows for a 23% reduction in total sweeteners versus using each alone.

Helps lower glycaemic response

In addition to being an ideal ingredient for use in foods with a natural halo, FRUCTOPURE® Fructose has a low glycaemic index (15)*. In June 2013, a new functional health claim was published in the EU, stating that consumption of foods containing fructose leads to a lower blood glucose rise compared to food containing sucrose or glucose.* The high relative sweetness and low glycaemic index of FRUCTOPURE® Fructose make it ideal for use in reduced-sugar recipes.**

Improves humectancy and extends shelf life

Compared to sugars traditionally used as humectants, FRUCTOPURE® Fructose provides the greatest solubility, moisture binding and resistance to crystallisation. FRUCTOPURE® Fructose enables you to maintain the desirable moistness and tender textures of your baked goods for longer.

Easy to use, easy to handle

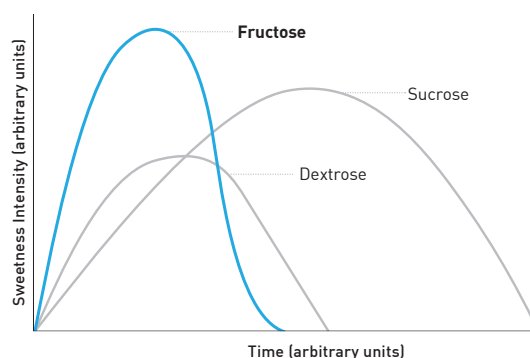
Choose from various crystalline forms with optimal flow characteristics or opt for convenient liquid forms in different fructose concentrations and solids.

*Brand-Miller JC

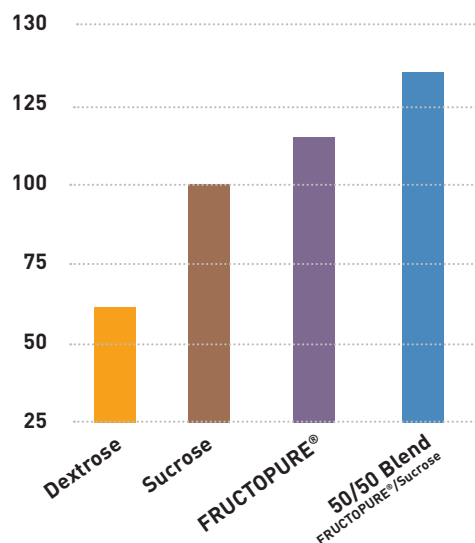
**COMMISSION REGULATION (EU) No.536/2013

This data is provided in good faith for your information. Customers should take their own advice with regard to all legal and regulatory aspects of our food ingredients and their usage for human consumption. Tate & Lyle accepts no responsibility for the validity of the claims set above.

SWEETNESS PROFILE - NUTRITIVE SWEETENERS



SWEETNESS LEVEL



APPLICATIONS

Still and carbonated beverages	Breakfast cereals and cereal bars
Dry-mix beverage	Baked goods and baking mixes
Enhanced and flavoured waters	Dairy products and ice cream
Sports and energy drinks	Reduced-calorie foods
Fruit spreads and preparations	Low-GI foods

ABOUT TATE & LYLE

Tate & Lyle is a global provider of ingredients and solutions to the food, beverage and other industries, with operations in over 30 locations worldwide.

tateandlyle.com