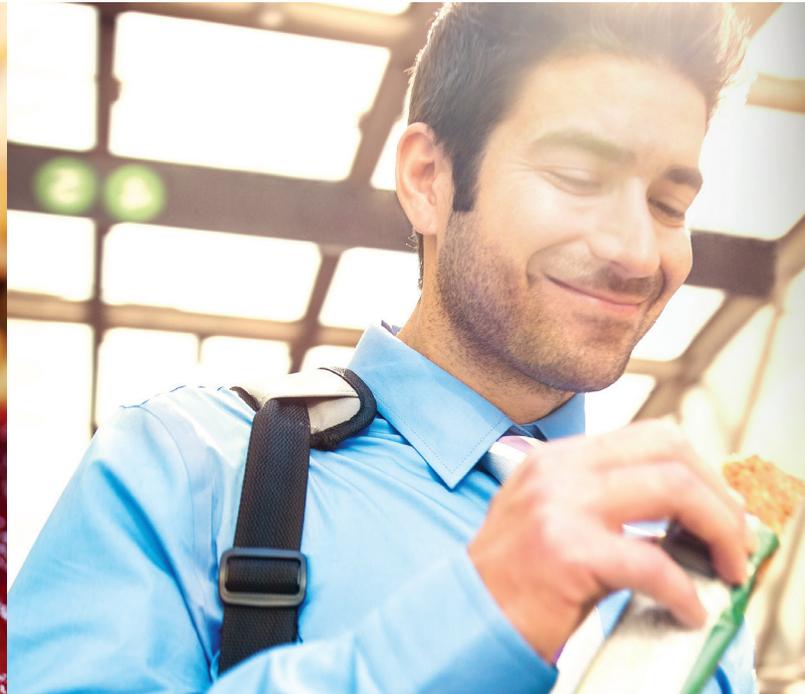




MULTIVANTAGE® Syrup



MULTIVANTAGE® SYRUP

The only reduced-sugar glucose syrup that retains low-viscosity

MULTIVANTAGE® Syrup is a unique, versatile, low viscosity and lower sugar glucose syrup perfect for reducing sugar and creating great-tasting products. Minimally, it contains 25% less sugar compared to 42 or 63 DE corn syrup.

MULTIVANTAGE® Syrup solves the dilemma of reducing sugar with the ease of production that manufacturers need. It was developed to target sugar reduction while retaining low viscosity during production in foods, particularly those marketed to provide energy needs. It can easily help to achieve a 30% sugar reduction in most applications. Other reduced-sugar glucose syrups are viscous and can cause production issues.

MULTIVANTAGE® Syrup

Meet Consumer Needs for Reduced Sugar

75% of consumers surveyed said they are either 'cutting back' or 'avoiding sugar'¹. 73% of parents surveyed look at the sugar content of a food or beverage when deciding to purchase².



For some foods, like breakfast cereals, parents want their children to have the energy they need to get through their day while kids are seeking that familiar taste they love. With MULTIVANTAGE® Syrup, both parents and kids get what they want.

Little to No Process or Formulation Change

Foods that typically have higher sugar content and already contain glucose syrup can easily formulate with MULTIVANTAGE® Syrup. Additionally, it can sometimes replace sucrose without negatively affecting the end product.

Deliver Flavour and Functionality with Lower Sugar Content and Simple Labelling

MULTIVANTAGE® Syrup can help reduce the overall sugar content of many popular foods, while maintaining the flavour and texture of traditional glucose syrup – because it is glucose syrup.

Using a patented production technology, MULTIVANTAGE® Syrup reduces total sugar content to 15% mono and disaccharides on a dry solid basis while retaining, and in some applications, improving functionality.

It can be used with all the same equipment, so there is little to no need for a change in manufacturing process. It also labels exactly the same – as “glucose syrup” – potentially resulting in no change to the label.

¹ FoodMinds Custom Research March, 2015 ² Illuminas
Label claims may vary by country. Prospective purchasers are advised to conduct their own tests, studies and regulatory review to determine the fitness of Tate & Lyle products for their particular purposes, product claims or specifications.

TATE & LYLE

©2017 Tate & Lyle SWE117149

MULTIVANTAGE® Syrup:

- Reduces grams of sugar per serving
- Provides minimal, if any, change to texture
- Formulates easily – no new equipment required
- Labels and functions as a regular glucose syrup
- Provides clean flavour and appearance
- Does not reduce calories
- Lower viscosity compared to low DE glucose syrups

SUGGESTED APPLICATIONS

MULTIVANTAGE® Syrup works well in foods that typically have higher sugar content and that already contain glucose syrup, such as:

- Crispy biscuits (rotary moulded)
- Jams and jellies
- Dessert toppings
- Wine gums
- Gelatin gummies
- Crunchy snack clusters (e.g. popcorn and peanut clusters)
- Cereal coatings
- Energy bars

For more information, please visit:

www.tateandlyle.com

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