CHOOSE A HIGHLY COST-EFFECTIVE, ZERO-CALORIE SWEETENER

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

Today there is more pressure than ever on manufacturers to reduce sugar and calories in their products while keeping costs in check. Consumers are demanding it and with global obesity and diabetes on the rise, many governments are stepping in and taxing products with added sugars.

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 is why SPLENDA® Sucralose is trusted in the development of more than 5000 products in over 80 countries.
SPLENDA® Sucralose comes with Tate & Lyle support and expertise

As a leader in sweetening solutions, we understand that sugar does more than sweeten in most applications and we have the portfolio and the expertise to deliver a complete solution that will delight your consumers. 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

SPLENDA® 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. Our state of the art manufacturing facility means we can assure security of supply through our strategic stock and sustainable manufacturing plan. And with our zero-defect shipment policy, you will always get the highest quality sucralose. We also invest heavily in managing the reputation of sucralose to ensure consumers understand all the benefits associated with it.

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

Consumers’ zero-calorie sweetener of choice

Consumers are actively looking for food and beverages which are reduced in sugars and calories, but they expect the same sugar-like taste. Sucralose is a well accepted no-calorie sweetener across the globe and has been trusted by thousands of brands for decades. And, at a time when consumers are becoming more sceptical about food and beverage ingredients, sucralose continues to have positive consumer net sentiment scores. 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 mineralisation’. It was granted two health claims when compared to a regular sugar version.

For more information on SPLENDA® Sucralose, contact your Tate & Lyle representative today.

www.sucralose.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