



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, is exceptionally stable in a wide variety of manufacturing processes and has a favourable cost in use vs sugar. 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

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. We can assure security of supply through our US based, state-of-the-art manufacturing facility, 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:

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

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 across the globe and has been trusted by thousands of brands for decades. And, at a time when consumers are becoming more skeptical 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 mineralization'. It was granted two health claims when compared to a regular sugar version.²

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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.

About Tate & Lyle

We are a leading global food and beverage ingredients and solutions supplier, with a 160-year history of ingredient innovation. Through our purpose, *Transforming Lives Through the Science of Food*, we believe that together, we can successfully grow our businesses whilst having a positive impact on society. Partner with us to create healthier, tastier and more sustainable food and beverage solutions for consumers.



¹ Tate & Lyle—Illuminas Research—June 2010 in France, Spain, Italy, UK and Germany 2 Commission Regulation (EU) No 432/2012

This data is provided in good faith for your information. Customers should take their own advice with regards 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.