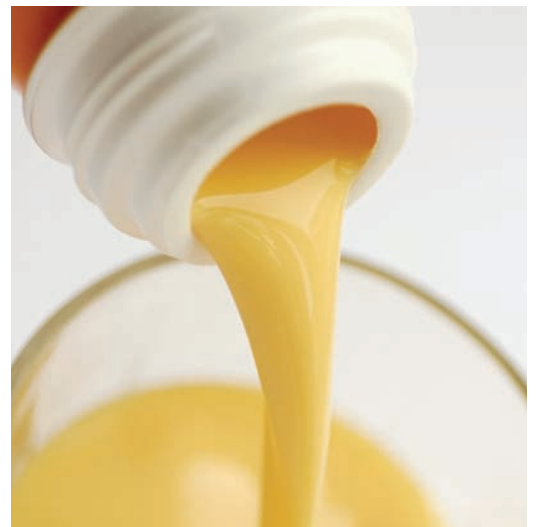


TATE & LYLE

our ingredients – your success

Beverage Category Solutions



We offer better beverage ingredients to give you a competitive edge.

our holistic approach – your competitive edge

Tate & Lyle provides high quality ingredients and solutions that add taste, texture, nutrition and functionality to products consumed by millions of people every day.

We've spent years developing a fully-integrated service to ensure we meet the needs of beverage manufacturers both large and small. When you work with Tate & Lyle, you benefit from:

A fine-tuned portfolio

- A wide range of nutritive and high-intensity sweeteners, matched to your needs
- Specialty starches, stabilizer systems and wellness ingredients — such as soluble fibers — for better tasting, more appealing options

Industry knowledge and ingredient expertise

- Pioneer of SPLENDA® Sucralose, with two facilities dedicated to fulfilling demand
- Expert teams with backgrounds in beverage manufacturing
- Centuries of unique sweetening expertise
- Ongoing research and development to improve our understanding of how your beverages can get the best out of our ingredients

Committed service and support

- Customer collaboration and assistance through every stage of product development
- Access to our state-of-the-art beverage equipment and analytical tools, as well as product-formulation and regulatory support
- Rapid adaptation to any formulation you need through our global network of application labs
- Ongoing consumer research to keep your beverages one step ahead of your competition

sweeteners texturants wellness

a drive to make **your** business better

We can help get your products to market faster and to stand out on store shelves

- Create new beverage concepts with new flavors, new taste profiles, new benefits
- Make nutrition claims such as 'with no added sugars' and 'source of fiber,' and retain the great taste your consumers love
- Use nutritive and high-intensity sweeteners, texturants and fibers

We can help you fulfill consumers' desire for a sweet, refreshing and nutritionally-balanced experience

- Reduce sugar and calorie levels and keep the same body and mouthfeel as full-sugar beverages
- Improve the overall taste experience: enhance flavor profiles; mask aftertastes and bitterness; improve sweetness; modify mouthfeel viscosity and roundness

We can help you manage costs and optimize budgets

- Save on sweeteners and reduce the cost-in-use of ingredients in recipes
- Put our world-class resources, innovation and testing capabilities to work for your business — whatever your size and location

We are passionate about beverages and never compromise on taste.

Choose Tate & Lyle for your beverages — and taste the difference.



your applications

Whether your consumers demand fun, functionality, great taste or better nutrition, our beverage solutions can help you deliver on their needs — and more.

Carbonated Soft Drinks

From pure indulgence to guilt-free treats, you can give your products that extra sparkle that makes them stand out from the crowd.

Juice Drinks

In one corner, there are the health and purity claims of juices; in the other, the convenience and economy of fruit-flavored beverages. No matter where you stand, we'll give you an edge.

Flavored Waters and Teas

When it comes to healthy hydration or a little lift to the day, we can help you satisfy the craving with lower-sugar options and 'natural' claims.

Powdered Soft Drinks and Dilutables

Your consumers get the economy, convenience, variety and value; you get innovation, quality and manufacturing simplicity.

Coffee and Cocoa Drinks

Use our know-how to stay ahead of the curve and tempt coffee and cocoa lovers with high-quality new and traditional drinks.

Energy and Alcoholic Drinks

In this dynamic market, satisfaction is a tall order, and our expertise is on tap to give your products that vital distinctive edge.

Sports Drinks

From hypotonic products, to managing osmolality, providing energy or helping control glycemic response, we can help you make the functional claims that consumers demand.

Dairy Drinks and Shakes

Keep the feeling of comfort and goodness associated with dairy while appealing to modern consumer tastes, convenience needs and health goals.



Put our formulation programs to work for you: CREATE™ · REBALANCE™ · ENRICH™ · OPTIMIZE™

our solutions

Innovation

Tap into our **CREATE™** formulation service to make new and distinctive products that create a buzz around your brands.

The **CREATE™** program helps you design beverages with exciting new tastes and textures. We work alongside you in all key product development phases, acting as your creative ideas lab. Discuss market trends, preview the latest technical innovations and be inspired by product concepts.

Sugar and Calorie Reduction

Our **REBALANCE™** program offers a great-tasting way to replace sugars.

How do you meet consumer demand for beverages with less sugar and fewer calories, without compromising taste or texture? **REBALANCE™** using **SPLENDA®** Sucralose, **PUREFRUIT™** Monk Fruit Extract, **KRYSTAR®** Crystalline Fructose, or combinations of these and/or other sweeteners to leverage sweetness synergies. Use **STA-LITE®** Polydextrose or **PROMITOR™** Dietary Fiber to compensate for loss of body caused by reducing or removing sugar.

'No Added Sugar' or 'Sugar Free'

Give your customers great-tasting options, with a high quality, well-rounded sweetness.

Our sweetener and **REBALANCE™** formulation experts know how to create the best-tasting high-sweetness drinks using **SPLENDA®** Sucralose and **PUREFRUIT™** Monk Fruit Extract. With their well-rounded sweetness, they can replace all or part of the sugar. And formulating with **STA-LITE®** Polydextrose brings the mouthfeel close to that of a full-sugar product.

Fiber Enrichment

Our **ENRICH™** formulation support gives your products the fiber boost consumers are looking for, without adversely affecting texture or appeal.

Achieve 'good' or 'excellent' source of fiber claims with **PROMITOR™** Dietary Fiber or **STA-LITE®** Polydextrose fiber, each with beneficial physiological effects. They're easily soluble, acid stable and do not add unwanted flavors or colors to beverages.

Cost Optimization

Our **OPTIMIZE™** formulation experts create great solutions for reducing the cost of sweeteners up to 40 percent.

Manage cost challenges without changing the mouthfeel, sweetness or quality of your products with our **OPTIMIZE™** program. Partially replace sugar with **SPLENDA®** Sucralose or **KRYSTAR®** Crystalline Fructose or a combination of both for a high-quality sweetness. Your beverages retain their original taste, you save manufacturing costs and your consumers enjoy a lower-calorie option.

Texture

Give your beverages unique appeal with custom-designed textures.

Our expertise in hydrocolloid functionalities enables us to meet the most demanding technical challenges. We can customize our texturants to help you create and enhance the appeal of your beverages. Use them alone or in combination with our fibers to add health benefits and achieve the perfect mouthfeel, while reducing calories, sugar and costs.

Our ingredients are in **HUNDREDS of solutions** that appear in **THOUSANDS of products** enjoyed by **MILLIONS of consumers** around the world every day.

our ingredients – your success

Starches, stabilizers and fibers to create and preserve your drink's texture.

Texture and mouthfeel have a critical impact on the consumer taste experience. We work with you to create exactly the right texture solutions for your beverages. In addition, dietary fibers add health benefits while offering clean taste, stability, functional versatility and low cost-in-use.

Specialty cook-up starches enhance the texture and creaminess of dairy drinks.

REZISTA® Starches add exceptional stability to acidic foods that are held at high temperatures for long periods of time.

CREAMIZ™ Enhances creaminess and can help to cut calories and costs of dairy drinks.

Customized and unique **stabilizer systems and flavored systems** are ideal for products that need more than off-the-shelf ingredients.

Unique lipophilic starches effectively and efficiently form and stabilize flavor emulsions, cloudify drinks and encapsulate other ingredients, offering solutions for powdered drinks and beverages with a need for stable and homogeneous appearance over shelf life. Our brands: **MIRA-CAP®** and **MIRA-MIST®**.

Dietary fibers can deliver great mouthfeel, while keeping sugar and calorie count low.

Fibers to help you make your products healthier

We can help you develop successful new wellness solutions for light or health-plus versions of your soft drinks, yogurt drinks, instant drinks, juice drinks, flavored waters and more.

STA-LITE® Polydextrose Fiber A low-caloric value (only 1 kcal/gram) and low glycemic response make it ideal for the weight-conscious consumer.

PROMITOR™ Dietary Fiber Keeps calorie counts low and offers multiple labeling options to appeal to a broad consumer audience.





High-intensity and nutritive sweeteners to make your products tastier.

Combining our sweeteners and leading edge sweetening know-how, we deliver sweetening solutions for any type of drink and every consumer need.

Sweetener Brands

SPLENDA® Sucralose The leading no-calorie sweetener, unmatched in its sugar-like sweetness, flavor and stability has a sweetening power of approximately 600 times that of sugar. SPLENDA® Sucralose has the technical advantages of stability during processing and long-term storage, even when incorporated in low pH products like carbonates and juice drinks. It creates sweetness synergies with many nutritive and non-nutritive sweeteners.

PUREFRUIT™ Monk Fruit Extract All natural, great-tasting, zero-calorie sweetness from fruit. PUREFRUIT™ Monk Fruit Extract can help you launch successful beverages by providing consumers the great-tasting, natural, low-calorie products they are looking for.

KRYSTAR® Crystalline Fructose The sweetest nutritive sweetener, it enhances fruity flavors and creates sweetness synergies with other nutritive and high-intensity sweeteners.

STALEY® Corn Syrups A range of syrups with a variety of sweetness, flavor and viscosity profiles, for low brix carbonates, juice drinks and brewing.

ISOSWEET® The clear choice for high fructose corn syrup, valued for clean sweetness, extraordinary purity and color stability across the category.

DEXSTAR® Dextrose A sweet energy source with excellent fermentability and a great choice for powdered drinks formulation.

STAR-DRI® Maltodextrins and Corn Syrup Solids With their non-sweet to mild-sweet taste, they can be used to deliver the right level of solubility, osmolality, body and final sweetness to your drinks; act as carriers for flavors and colors; and provide easily assimilated energy for therapeutic milks.

your partner, at your service

Our goal is to make our customers' businesses even better. Our investment in R&D and technical expertise is focused on meeting your needs, now and in the future.

At Tate & Lyle, we don't just develop world-class ingredients and solutions. We work alongside you, from design through development and manufacturing, to ensure that your innovations are both effective and cost-effective.

Our technical expertise, global network of research labs, application labs and pilot plants are at your disposal. We want to help you stay ahead in your market and capitalize on consumer trends. Together, we can develop the winning products of tomorrow.

For information about our products and services, visit our dedicated website www.yourdrinksolutions.com or contact the beverage team at yourdrinksolutions@tateandlyle.com.



Tate & Lyle is a leading global supplier of distinctive, high-quality ingredients and innovative solutions for the food and beverage industry. Our passion for food shines through everything we do.

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