

# THE BIG THREE!

*Luis Fernandez, SVP Global Applications  
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**TATE & LYLE**



# What are the three major consumer trends?

Health

Convenience

Indulgence



OVER  
**60%**

of F&B executives predict  
healthier trends will be a  
key revenue growth driver  
over the next three years.

# Taking on The Big Three

1. Calorie control (caloric sugars, fat)



2. Fiber enrichment



3. Sodium reduction



# SPECIALITY FOOD INGREDIENTS PORTFOLIO

## SWEETENERS



**KRYSTAR®** FRUCTOPURE®  
Crystalline Fructose

**MALTOSWEET™**  
**STAR-DRI®**  
maltodextrins

## HEALTH & WELLNESS



## TEXTURANTS



**REZISTA™**  
cook up HP for dairy

**RESISTAMYL™**  
cook up ADA for sauces  
and dairy

**X-PAND'R®**  
pregel for snacks

**MERIGEL™**  
instant for sauces and  
dressings

**MIRA-MIST™**  
OS for beverages

**THINGUM™**  
thin boiled for confectionery

## FOOD SYSTEMS

Stabilizers for:

Dairy

Bakery

Convenience

Meat

Beverage

**TATE & LYLE**

# Our specialty food ingredients at work

## Yoghurt



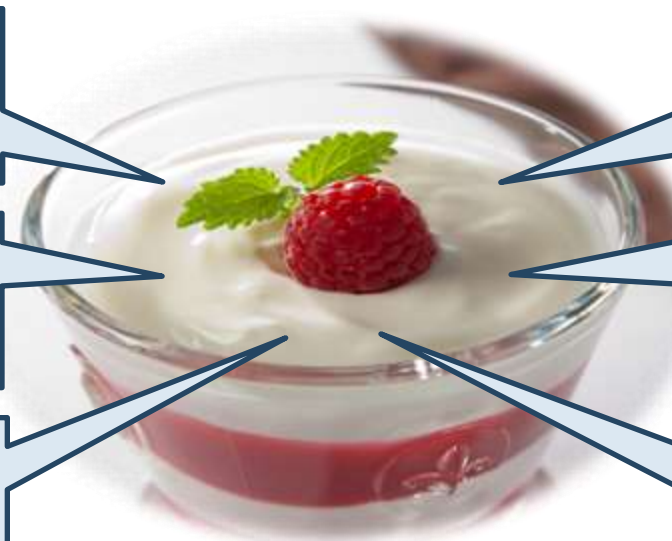
Sweetens without adding calories

**KRYSTAR**  
Crystalline Fructose

Provides sweetness  
and extends shelf life



Adds natural fibre  
and promotes heart health



**HAMULSION™ Food system**

Thickens, stabilises, optimises cost  
and provides consistent mouthfeel  
(one all-inclusive solution)



**functional clean label starches**  
Provides body and stability



Provides added fibre and mouthfeel  
to rebalance fat or sugar reduction

=

**Delicious reduced fat, reduced sugar and  
reduced calorie yoghurt with added fibre**

# Application Development



Formulation

Processing

Evaluation

# Global Application Categories



**Beverages**



**Dairy**



**Bakery**



**Convenience  
& Meat**



**Confectionery**

**C u l i n a r y**





# Prototypes available at 21<sup>st</sup> Congress of Food Science & Technology



*Durban, South Africa, September 7-9, 2015*

# Calorie control

100% Sucrose replacement to achieve lower amount of calories maintaining excellent sensory experience (mouthfeel and sweet temporal profile)



**FOOD SYSTEMS**

Soft Serve ice-cream



# Fiber enrichment

Tate & Lyle's PromOat® Beta Glucan is a natural, clean label oat fibre delivering health benefits and functionality without imparting the graininess normally present in oats. Each 250ml serving delivers 1 gram of oat beta glucan, which is sufficient to make an EFSA coronary heart disease risk factor reduction health claim in the EU. One 250ml serving delivers one third of the recommended daily intake of beta glucan required to actively reduce blood cholesterol.

Blueberry Smoothie



# Sodium reduction

Salty Snacks are a very large and growing food category, and consumers are increasingly demanding both great taste and better-for-you options. These Crispy French Fry Sticks are gluten free, deliver both a good source of fiber AND a 30 percent sodium reduction in a delicious, crispy treat. Also, the accompanying mayonnaise delivers >20% sodium reduction.

French fry sticks with mayonnaise



FOOD SYSTEMS

# Free from Gluten

Gluten-free options are in high demand amongst consumers. Over the last five years, gluten-free offerings have increased eight fold and consumers are demanding the same texture as their full-gluten counterparts. This Gluten-Free Bundtini cake shows how you can achieve a gluten-free claim while maintaining terrific texture.

Gluten-free German Chocolate Bundtini Cake



FOOD SYSTEMS

KRYSTAR®  
Crystalline Fructose

