



## Tate & Lyle's newest sweetening innovation delivers the satisfying taste experience and sweetness of sugar, without all the calories.



Demand for health and wellness continues to grow, but that doesn't mean consumers are willing to give up great taste. While Tate & Lyle research reveals that 65% of consumers are looking for information on calories on the package label, taste is still noted as the top food and beverage purchase driver by International Food Information Council (2014). With Tate & Lyle's new DOLCIA PRIMA® Allulose, food and beverage manufacturers can meet the demand for both.

DOLCIA PRIMA® Allulose is Tate & Lyle's brand name for allulose, a low-calorie sugar that was first identified in wheat in the 1930s and has since been found in certain fruits, including figs, raisins and jackfruit. Allulose offers the uncompromised taste and mouthfeel of sugar, without all the calories or glycemic impact. Allulose also behaves like sugar in a variety of applications, making formulation easier for food and beverage manufacturers.

### Fast Facts:

- Allulose is one of many different sugars that exists in nature. We have consumed it in very small quantities in everyday products such as caramel sauce, maple syrup and brown sugar.
- Today, Tate & Lyle has developed a proprietary process where we take the carbohydrate in corn and convert it to allulose. Many different sources of carbohydrate could be used (such as sucrose from sugar beet or cane).
- DOLCIA PRIMA® Allulose has 90% fewer calories than sucrose.
- DOLCIA PRIMA® is not metabolized, making it **virtually calorie-free** (0.39 kcal/gram), with no effect on blood glucose levels
- Internal sensory testing shows DOLCIA PRIMA® **delivers a similar temporal profile** as sugar, with a clean, sweet taste.
- DOLCIA PRIMA® Allulose provides a **synergistic relationship with other sweeteners**, creating even better sweetening systems.
- DOLCIA PRIMA® can be used in a variety of applications, including beverages, yogurt, ice cream, confectionery, sweet sauces, jams/jellies and baked products.

### Functionality:

- DOLCIA PRIMA® Allulose behaves functionally like other sugars, with benefits including:
  - Browning when baking
  - Depressing freezing point in frozen products
  - Adding bulk and texture, with early indications of extended shelf life
- Compared to sucrose, DOLCIA PRIMA® exhibits:
  - Greater solubility in aqueous solutions over a wide range of temperatures
  - Lower tendency to crystallize in high-solid systems

The information contained herein should not be construed as recommending the use of our product in violation of any patent, or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests, studies and review to determine the fitness of Tate & Lyle products for their particular purposes, product claims or specific applications.

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