



UNLOCKING CALORIE REDUCTION WHILE ENABLING SIGNIFICANT FIBRE ENRICHMENT AND EASE OF USE

Globally, obesity has more than doubled since 1980.¹ As these rates continue to climb, demand for health and wellness is growing. In fact, about 40% of consumers globally are trying to follow a low-calorie diet² and 56% are looking to add more fibre to their diet.³ Tate & Lyle's STA-LITE® Polydextrose meets these consumer demands and more by unlocking calorie reduction, enabling significant fibre enrichment and providing ease of use for manufacturers.

FAST FACTS

- STA-LITE® Polydextrose is ideal for **calorie reduction** and **sugar-free applications**.
- STA-LITE® helps reduce calories by **rebalancing bulk**, viscosity and mouthfeel in reduced-sugar/fat products.
- STA-LITE® contains 90% polydextrose, enabling manufacturers to make a **variety of fibre content claims**.
- STA-LITE® has **excellent digestive tolerance**, a neutral colour and clean taste.
- STA-LITE® helps promote healthy blood glucose management, producing a lower blood glucose rise after consumption compared to sugar-containing foods and beverages.⁴

FUNCTIONALITY

- STA-LITE® Polydextrose is easily incorporated into a **variety of applications**, which include bakery, confectionery, dairy, beverages, sauces and dressings.
- The high solubility of STA-LITE® enables manufacturers to significantly boost fibre **without creating a chalky or grainy texture**.
- STA-LITE® is available in **liquid and powder** forms.
- STA-LITE® has **exceptional process and shelf stability**, with no loss of fibre content even in acidic conditions. There is no need to overcompensate for fibre loss, resulting in an attractive cost in use.

STA-LITE® Polydextrose is one example of Tate & Lyle's award-winning portfolio of fibre solutions. The portfolio addresses many manufacturer challenges, including clean taste and colour, digestive comfort, health benefit claims, consumer sentiment and cost considerations. Other solutions in the portfolio include PROMITOR® Soluble Fibre and PromOat® Beta Glucan.



1. World Health Organization Obesity and Overweight Fact Sheet 311. January 2015 <http://www.who.int/mediacentre/factsheets/fs311/en/>

2. The International Study of Sweetener Preferences (2014); Multi-Sponsor Surveys International

3. GfK Roper Reports, 2010, 36,183 global participants: Here is a list of food types. For each, please indicate whether you try to actively include it in your diet, you try to minimise or avoid it, or you are not concerned about it? E. Foods that are high in fibre.

4. EFSA Panel on Dietetic Products, Nutrition and Allergies (NDA); Scientific Opinion on the substantiation of health claims related to the sugar replacers xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, D-tagatose, isomaltulose, sucralose and polydextrose and maintenance of tooth mineralisation by decreasing tooth demineralisation (ID 463, 464, 563, 618, 647, 1182, 1591, 2907, 2921, 4300), and reduction of post-prandial glycaemic responses (ID 617, 619, 669, 1590, 1762, 2903, 2908, 2920) pursuant to Article 13(1) of Regulation (EC) No 1924/2006. EFSA J. 2011;9:2076. www.efsa.europa.eu/efsajournal. World Health Organization Obesity and Overweight Fact Sheet 311. January 2015 <http://www.who.int/mediacentre/factsheets/fs311/en/>.