



sweeten  
everything

Put consistent, naturally based sweetness in. Take sugar and calories out.

# ENLITEN<sup>®</sup> Reb A stevia sweetener



Ingredion<sup>™</sup>

# Find your sweet spot with ENLITEN Reb A

Today's consumers are looking for foods and beverages with less sugar and fewer calories—and without artificial sweeteners. Now you can create appealing reduced- and no-sugar products that taste great and are naturally derived. Our deep sweetness and formulation expertise—plus ENLITEN Reb A stevia sweetener—will help get your product to market faster.

**Enliten**<sup>®</sup>  
REB A - STEVIA SWEETENER





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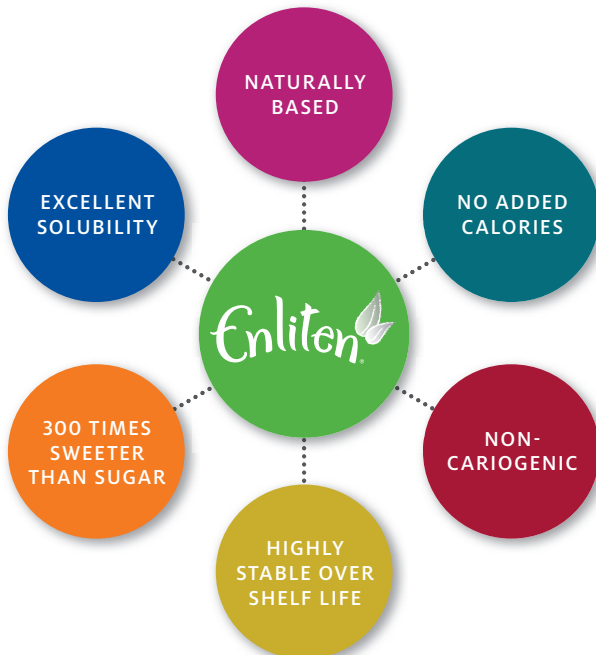
ENLITEN REB A STEVIA SWEETENER

# Versatile sweetener solutions for countless applications

Want to lighten up your products but keep the sweetness and all the textural appeal? It's easy with ENLITEN Reb A and Ingredion's experts.

Whether it's moms serving their kids fun treats that are good for them, active people enjoying refreshments with a delicious energy boost or busy commuters getting that perfect morning start on the go, there's one thing they all have in common. Increasingly, they choose naturally based products that cut out the calories, not the enjoyment.

From dairy products, beverages, confections and baked goods to canned fruit, nutritional supplements, cereals and tabletop sweeteners, you can give customers exactly what they want. Ingredion is equipped to help you design successful products through a holistic approach that addresses the interplay of sweetness, texture and the overall taste profile.



## DIALING IN SWEETNESS

Ingredion has developed a proprietary approach to create ideal sweetness and performance in your foods and beverages. We call it DIAL-IN® sweetness. It's the unique combination of data, experience and process that helps you quickly achieve the sweetness you want—especially when you're reducing sugar to save both calories and money.



## FORMULATE FOR A HOST OF APPLICATIONS WITH ENLITEN REB A

- YOGURTS, FLAVORED MILKS, DAIRY DESSERTS
- FRUIT AND VEGETABLE JUICE DRINKS
- ENERGY DRINKS, SPORTS DRINKS AND FORTIFIED WATERS
- READY-TO-DRINK TEAS AND COFFEES
- BAKERY, INCLUDING CEREALS, CAKES AND PASTRIES
- CONFECTIONERY, FROM HARD CANDIES TO CHOCOLATES
- JAMS AND FRUIT PRESERVES
- NUTRITIONAL SUPPLEMENTS
- WEIGHT-MANAGEMENT PRODUCTS
- TABLETOP SWEETENERS
- ENERGY AND PROTEIN BARS



## Quality they can taste

Unlike other stevia sweeteners, ENLITEN Reb A stevia is derived from a single proprietary cultivar grown in the Americas and controlled by Ingredion from farm to formulation.

From plant cultivation through growing, extraction and purification, all ENLITEN Reb A production steps are exclusively owned and controlled by Ingredion in one geographic location. The result is an uninterrupted supply chain, plus control, consistency and safety you can rely on. ENLITEN Reb A meets stringent quality standards and certifications including ISO 9001, ISO 14001 and FSSC 22000.

What about taste? You get superior taste and consistency designed not to vary from lot to lot. That means you don't have to adjust for off-flavors during your own production process, saving you time and money.

Because the sweetness of ENLITEN Reb A is so much greater than that of sugar, a smaller amount is required for the desired effect. The sweetness profile and intensity can be enhanced when ENLITEN Reb A is used with other sweeteners, including sucrose, HFCS and crystalline fructose, as well as polyols such as erythritol. This allows for a reduction in the amount of sweeteners used and optimized sensory performance.

In addition, the sweetness is highly stable for the shelf life of your products. ENLITEN Reb A retains its integral properties and stability under processing conditions such as pasteurization, UHT and baking, even in low-pH systems. That makes ENLITEN Reb A a good match for virtually any food or beverage product.

### The ENLITEN® Reb A difference



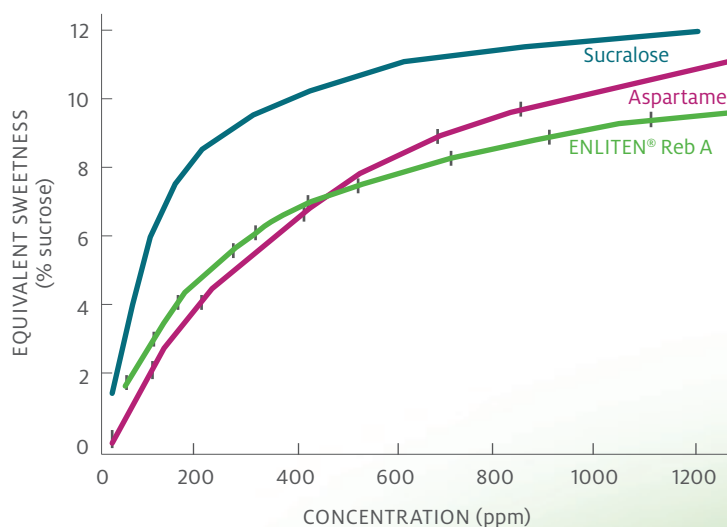


# Formulate for **sweet success**

Whether your goal is no sugar, partial sugar reduction or replacing artificial sweeteners, Ingredion's specialists are here to help achieve the desired result.

Our unmatched sweetness, texture and sensory expertise—across all applications—comes to the fore when you engage us. We understand how to build back texture and achieve the right sweetness and taste profile when replacing sweeteners. We can help you develop good-for-you solutions that actually taste great so you can carve out a new space for a differentiated and successful product.

## Sweetness equivalence to sucrose and aspartame



## REB A: THE BEST PART OF THE PLANT



The cultivar behind ENLITEN stevia contains very high levels of Rebaudioside A, the best-tasting component of the plant. Most stevia products on the market today are dominated by stevioside, which can be associated with a bitter aftertaste.



## CHOOSE ENLITEN REB A

# Get great taste and consistent performance

Develop on-trend, reduced-calorie and reduced-sugar foods and beverages with the clean sweetness of ENLITEN Reb A.

### Consistency

- A single proprietary plant variety—for lot-to-lot consistency
- No need to adjust for off flavors during production
- Superior taste and clean sweetness profile

### Safety

- Americas-based production
- Ownership and control of production from farm to your plant
- Integrated supply chain—control and traceability from field to customer

### Quality

- Stringent quality standards and certifications: ISO 9001, 14001 and FSSC 22000



Engage the sweetness experts at Ingredion for your next formulation challenge.

1-800-443-2746 | [sw.ingredion.us/sugarless](http://sw.ingredion.us/sugarless)



### INGREDIENT EXPERTISE

- DEEP SWEETNESS, TEXTURE AND FORMULATION EXPERTISE
- ROBUST APPLICATION AND SENSORY CAPABILITIES
- PORTFOLIO OF SYNERGISTIC INGREDIENTS
- 100+ YEARS IN THE FOOD INGREDIENT BUSINESS

Corn Products and National Starch are now *Ingredion*.



Ingredion™

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