Sucralose is a non-caloric sweetener made from sugar, so it tastes like sugar. Its unique combination of sugar-like taste and excellent stability allows sucralose to be used as a replacement for sugar in virtually every type of food and beverage, including in most home cooking and baking recipes.

Discovered in 1976, sucralose has been developed jointly by Tate & Lyle PLC and McNeil Nutritional, LLC, a Johnson & Johnson company. Sucralose was approved for use in 15 food and beverage categories by the U.S. Food and Drug Administration (FDA) on April 3, 1998. This was the broadest initial approval ever granted by FDA for a food ingredient. The FDA expanded the uses for sucralose in 1999, approving it as a "general purpose" sweetener. Sucralose has also been approved for use in foods and beverages in nearly 80 countries including Canada, Australia and Mexico.

Sucralose is derived from sugar through a multi-step, patented manufacturing process that selectively substitutes three atoms of chlorine for three hydroxyl groups on the sugar molecule. Chlorine is present naturally in many of the foods and beverages that we eat and drink every day ranging from lettuce and mushrooms to table salt. This change produces a sweetener that has no calories, yet is 600 times sweeter than sucrose. Sucralose tastes like sugar. It has a clean, quickly perceptible, sweet taste that does not leave an unpleasant aftertaste.

Sucralose is not utilized for energy in the body because it is not broken down like sucrose. It passes rapidly through the body virtually unchanged. Sucralose has been extensively tested in more than 100 studies during a 20-year period and found to have an excellent safety profile and to be a remarkably inert ingredient. It can be used by all populations, including pregnant women, nursing mothers, and children of all ages. No population subgroup has been excluded from using sucralose. Sucralose is also suitable for individuals with diabetes because research demonstrates that sucralose has no effect on carbohydrate metabolism, short- or long-term blood glucose control, or insulin secretion.

Sucralose retains its sweetness over a wide range of temperature and storage conditions over time. Because of its stability, food manufacturers can

Safety

The safety of sucralose is documented by one of the most extensive and thorough safety testing programs ever conducted on a new food additive. More than 100 studies conducted and evaluated over a 20-year period clearly demonstrate the safety of sucralose as a sweetening ingredient. The full array of safety studies was conducted in the areas of cancer, genetic effects, reproduction and fertility, birth defects, immunology, the central nervous system, metabolism and determined that there were no safety concerns in those areas.

Meeting Consumer Demand in the Future

Recent research from the Calorie Control Council Consumer survey shows that more than 180 million adult Americans are incorporating low-calorie, sugar-free foods and beverages into their meal plan as part of a healthy lifestyle. People will continue to demand a greater variety of low-calorie products as they strive to make healthier food choices. Sucralose can help meet this demand because of its unique combination of sugar-like taste and excellent stability. Sucralose can be used in a broad range of products, many of which have been previously unavailable in a reduced calorie, reduced sugar form because sucralose has the ability to withstand high heat and is ideal for cooking and baking.

Sucralose can be used to create whole new categories of food and beverage products, such as reduced-calorie cookies, cakes, ice cream toppings, and fruit and pie fillings. It also can be used to expand markets for existing low-calorie products, such as jams and jellies, chewing gum, and carbonated soft drinks. The availability of sucralose will expand the market by helping to provide products with improved taste, increased stability, and, ultimately, more choices for consumers.

For more information on sucralose, visit www.caloriecontrol.org, and www.sucralose.org.
Benefits (cont.)

• Does Not Promote Tooth Decay
Scientific studies have shown that sucralose does not support the growth of the oral bacteria that promote tooth decay.

• Long Shelf Life
Sucralose combines a sugar-like taste with the heat, liquid and storage stability required for use in all types of foods and beverages. It is particularly stable in acidic products, such as carbonated soft drinks, and in other liquid based products (e.g., sauces, jelly, milk products, processed fruit drinks). Sucralose is also very stable in dry applications such as powdered beverages, instant desserts, and tabletop sweeteners.

• Ingredient Compatibility
Sucralose has excellent solubility characteristics for use in food and beverage manufacturing and it is highly compatible with commonly used food ingredients, including flavors, seasonings, and preservatives.