TASTE, STABILITY...and ZERO CALORIES

VivaSweet™ sucralose is a great-tasting, zero-calorie sweetener. Sucralose is approximately 600 times as sweet as sucrose, twice as sweet as saccharin and three times as sweet as aspartame. Because of its stability to heat and over a broad range of pH conditions, VivaSweet is suitable for use in virtually any food or beverage. Shelf life studies have demonstrated that products sweetened with sucralose retain their sweetness throughout extended periods of storage. Best of all, products containing VivaSweet retain a sweet taste profile that allows consumers to enjoy low-calorie products that taste great.

KEY BENEFITS

• No-calorie sweetener
• Exceptional stability
• Retains sweetness throughout shelf life
• Mixes easily into formulations
• Blends well with other sweeteners
• Extensive quality documentation
• Non-cariogenic

APPLICATIONS ABOUND

The sweet taste and process stability of VivaSweet sucralose make it ideal for a variety of applications, including:

• Baked goods
• Beverages
• Cereals
• Confections
• Dairy
• Desserts
• Dressings and sauces
• Ice cream/novelties
• Nutritional supplements
• Processed fruits
• Pharmaceutical/OTC (excipient)
• Oral Care

Let’s get started today!

800-257-5743 | vivasweet.com | vivasweet@adm.com
FORMULATION BENEFITS

In Baking
• Sweet taste profile
• Combines well with other sweeteners
• Stability in diverse baking conditions
• Maintains flavor and sweetness throughout shelf life

In Beverages
• Provides excellent taste profile
• Blends and mixes well with other sweeteners
• Stability not an issue—can be used in low-pH formulas
• Lower-cost sugar or HFCS replacement

In Dairy
• Provides excellent taste profile
• Not affected by live microorganisms
• Stability in near-neutral pH products and during fermentation

In Confectionery
• Production versatility
• Excellent stability at any stage of processing
• Long-lasting, sweet flavor in chewing gum

In Pharmaceutical/OTC (excipient)
• No interaction issues with other ingredients
• Effective taste masker of active ingredients

LET US SUPPORT YOU

Behind every ADM ingredient is the power of our global R&D network. Our skilled, experienced scientists and technologists provide customers with a variety of services, including application, formulation, food processing and nutritional and technical assistance.

Contact your Sweetener Sales Representative today!

GREAT PRODUCT, GREAT SERVICE

ADM is a reliable, quality, cost-effective source of sucralose with the strength and resources to support the supply chain and ensure quality.

PACKAGING OPTIONS

Customized pack sizes are available, including but not limited to totes and one-gallon containers.

IN ADDITION, ADM OFFERS:
• Strong distribution network
• Sales and application specialists
• Blending capabilities
• Cost-competitive product

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Product Description</th>
<th>Appearance</th>
<th>Chemical Specifications</th>
<th>Storage Guidelines &amp; Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>011700</td>
<td>VivaSweet Dry</td>
<td>white powder</td>
<td>Sucralose Assay, % on dry basis 98-102</td>
<td>The recommended storage temp is &lt;90º F. VivaSweet Dry has a shelf life of 2 years.</td>
</tr>
<tr>
<td>011701</td>
<td>VivaSweet Liquid</td>
<td>clear, colorless liquid</td>
<td>Sucralose Assay (wt/wt%) 25.0+/-0.5</td>
<td>The recommended storage temp is 50-90º F. Liquid VivaSweet has a shelf life of 2 years.</td>
</tr>
<tr>
<td>011702</td>
<td>VivaSweet Granular</td>
<td>white granular powder</td>
<td>Sucralose Assay, % on dry basis 98-102</td>
<td>The recommended storage temp is &lt;90º F. VivaSweet Dry has a shelf life of 2 years.</td>
</tr>
<tr>
<td>011703</td>
<td>VivaSweet Micronized</td>
<td>white micronized powder</td>
<td>Sucralose Assay, % on dry basis 98-102</td>
<td>The recommended storage temp is &lt;90º F. VivaSweet Dry has a shelf life of 2 years.</td>
</tr>
</tbody>
</table>

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