TATE & LYLE

Capital Markets Day

Chicago, 6 December 2012

Welcome!

Your hosts for the day….

Olivier Rigaud

President, Speciality Food Ingredients

Karl Kramer

President, Innovation and Commercial Development

Dr. Mike Harrison

Senior Vice President, New Product Development, Innovation and Commercial Development

Dr. Judy Whaley

Vice President, Sweeteners and Texturants, Innovation and Commercial Development

Luis Fernandez

Vice President, Global Applications, Speciality Food Ingredients

Justin Kanthak

Manager of Culinary Development, Speciality Food Ingredients

Today is about Speciality Food Ingredients (SFI), our innovation process and, most importantly, what our new Centre is all about

We will tell you….

- Where we play in SFI
- What we see as SFI's growth drivers
- Our approach to innovation
- How we now work with customers
- Sources of competitive advantage

You will be able to….

- See our labs and equipment
- Meet many of our people
- Have some 'customer experiences'
- Ask questions

Learn about our progress in becoming an SFI business which is:

CUSTOMER-FOCUSED | INNOVATION-DRIVEN | GLOBAL

In 2009/10, we undertook a detailed analysis of our business and concluded that….

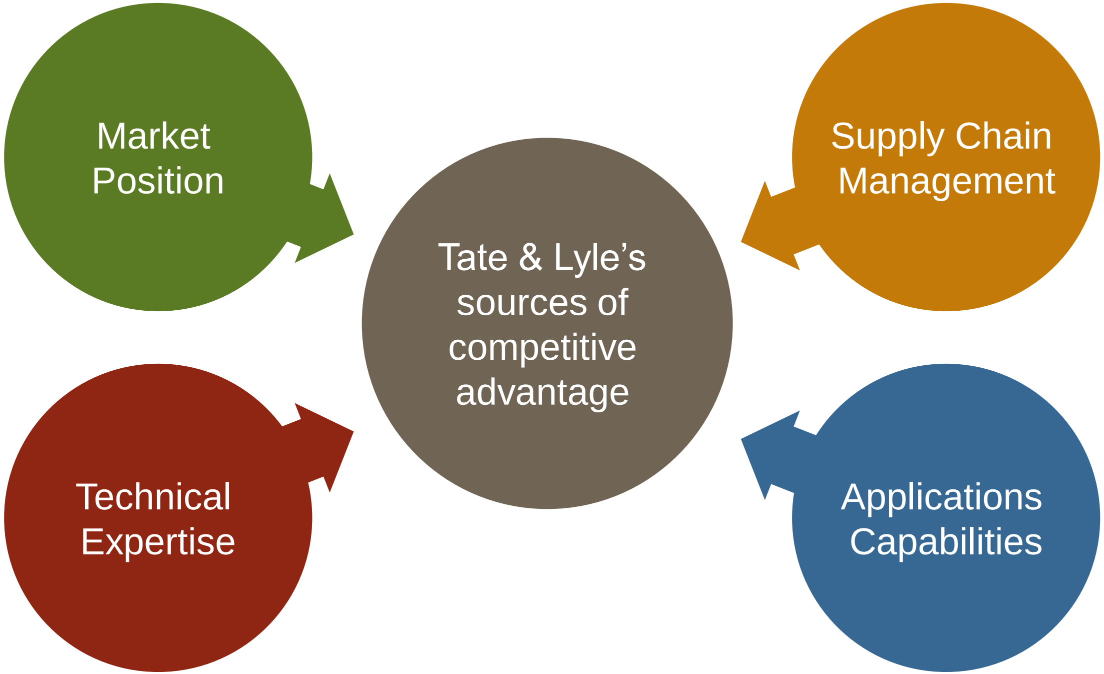
We should focus on Speciality Food Ingredients

- Attractive market
- Solid building blocks in place
- Opportunities for further growth
- Clear understanding of sources of competitive advantage

We needed to strengthen our innovation and customer engagement capabilities

- Operating model and focus
- Processes and skills
- Enabling infrastructure
- Customer-centric ethos

Tate & Lyle's competitive advantage comes from a unique combination of….



Informs our strategy of Focus and Depth

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We measure SFI's progress in four main areas

Be a leader in our chosen segments

Status:

#1 SPLENDA® Sucralose

#1 Crystalline fructose

#2 Speciality food starch

#2 Dairy stabilisers

#2 Polydextrose

Grow above the underlying market rate

Status:

Market growth (CAGR)

+4-5%

SFI's growth (CAGR)(1)

+6%

Expand our emerging markets presence and business

Status:

SFI's sales growth in emerging markets (CAGR)(2)

+26%

Be recognised as an innovative, high-performance company by our customers

KPIs:

Strength of pipeline:

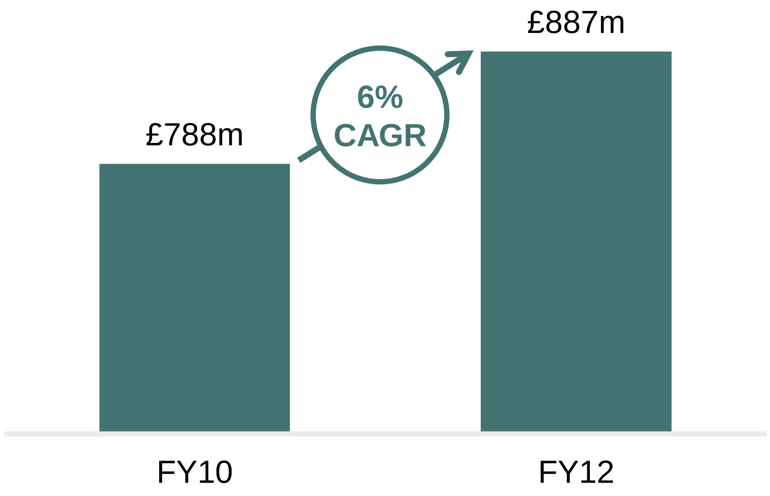
- Number of projects
- Value of pipeline

Number of new product launches

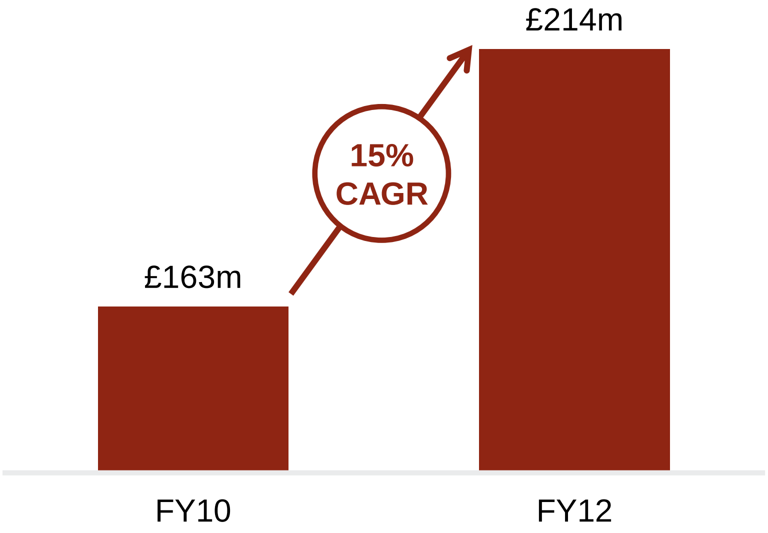
(1) FY10 to FY12; Compound Annual Growth Rate (CAGR)
(2) FY10 to FY12 sales, calculated based on SFI's Latin America and Asia Pacific Single Ingredients sales (excluding Japan, Australia, New Zealand)

SFI has delivered growth since its inception in May 2010

Sales (1)



Adjusted operating profit (2)



(1) Sales figures are for financial years ended 31 March 2010 and 31 March 2012
(2) Before exceptional items and amortisation of acquired intangible assets

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Agenda

Subject	Timing	Presentor(s)
Welcome, safety briefing and introduction	08.00 – 08:15	Javed Ahmed
Speciality Food Ingredients	**08:15 – 09:10**	**Olivier Rigaud**
Commercial and Food Innovation Center	09.10 – 09:30	Karl Kramer
Interactive session 1	09:30 – 10:30	Teams
Coffee Break	10:30 – 10:45	
Innovation at Tate & Lyle	10:45 – 11:45	Karl Kramer, Olivier Rigaud, John Stewart
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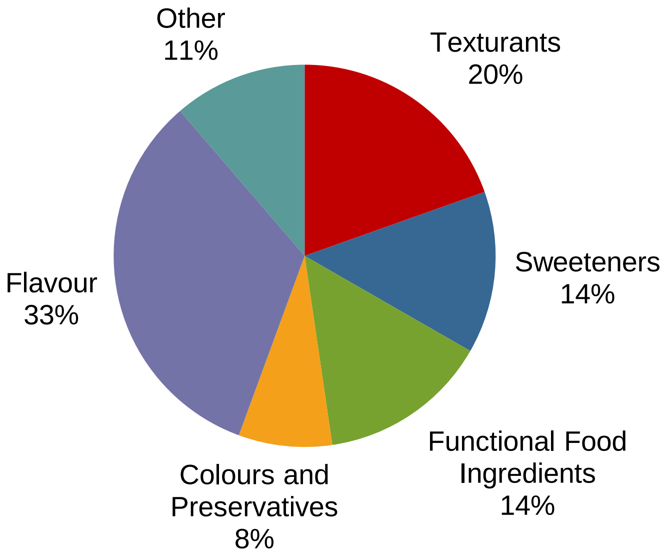
Interactive session 4	15:15 – 16:15	Teams
Question & Answer Session	16:15 – 17:15	Tate & Lyle's senior management team
Conclusion	17:15 – 17:30	Javed Ahmed

The global SFI market is large and growing

Global Speciality Food Ingredients Market
c.US$35 billion (1)



- Growing at 4-5% per annum
- Strong, underlying consumer trends
- Fragmented market
- Higher growth potential in emerging markets

\+

- Global Food Systems market where multiple single ingredients are combined to make customised blends

(1) Source: Leatherhead, SRI, LMC, Company analysis; data as at 2010

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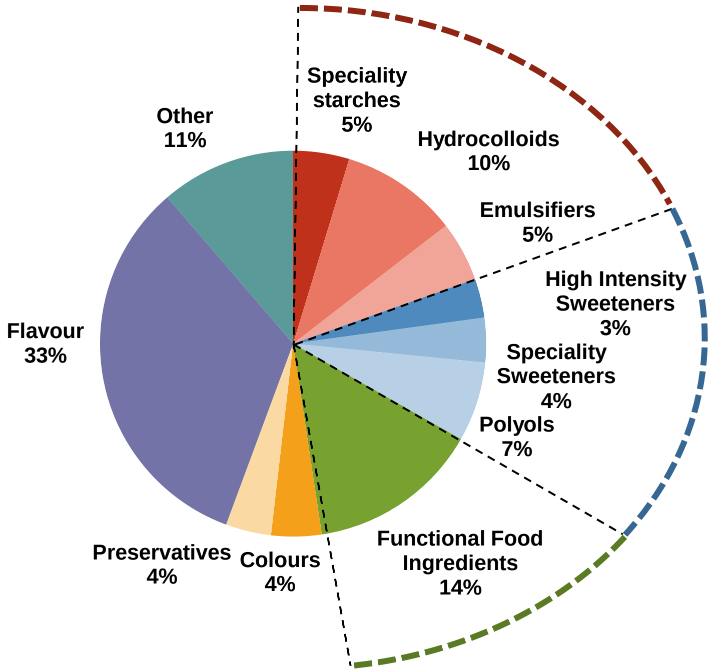
Tate & Lyle competes in three market segments today



	Segment addressable market (US$)
Texturants ▪ Speciality food starches ▪ Dairy stabilisers	**$7.0 billion**
Sweeteners ▪ SPLENDA® Sucralose ▪ Speciality corn-based sweeteners ▪ PUREFRUIT™ ▪ TASTEVA™	**$4.9 billion**
Health & Wellness ▪ Soluble corn fibre ▪ Polydextrose ▪ SODA-LO™	**$4.9 billion**

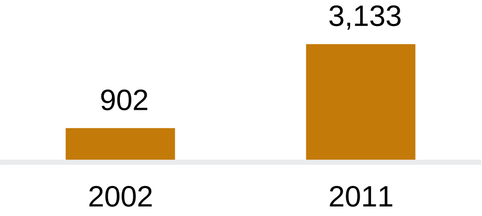
Source: Leatherhead; SRI; LMC International; Company analysis; Data as at 2010

These segments address strong, underlying consumer trends

Convenience

24/7 lifestyles increasing demand for processed foods

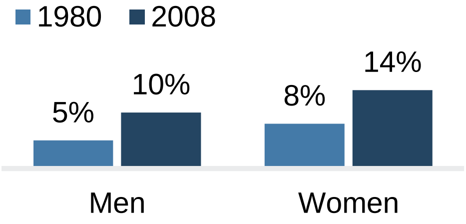
Convenience product launches in North America (1) per year



Health and Wellness

Greater understanding of the link between diet and health

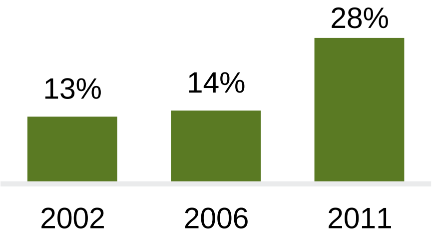
Global population who are obese (2)



Natural

Trend towards natural, 'cleaner label' foods

Product launches in Western Europe labelled as 'natural' (3)



Sources: World Health Organisation, GNPD Mintel
(1) Includes microwaveable, on-the-go and time-saving/speedy products; (2) Obesity measured as BMI > 30; (3) Food and drink products claiming to be "natural" or "all natural" as a proportion of all food and drink product launches

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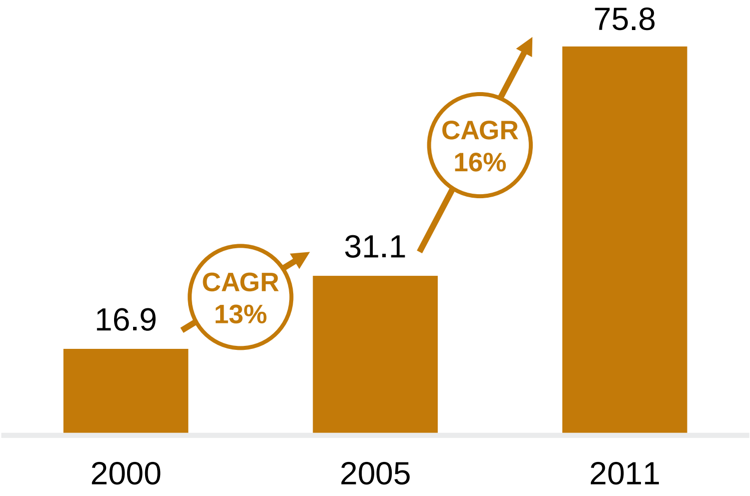
These trends are increasingly pronounced in emerging markets

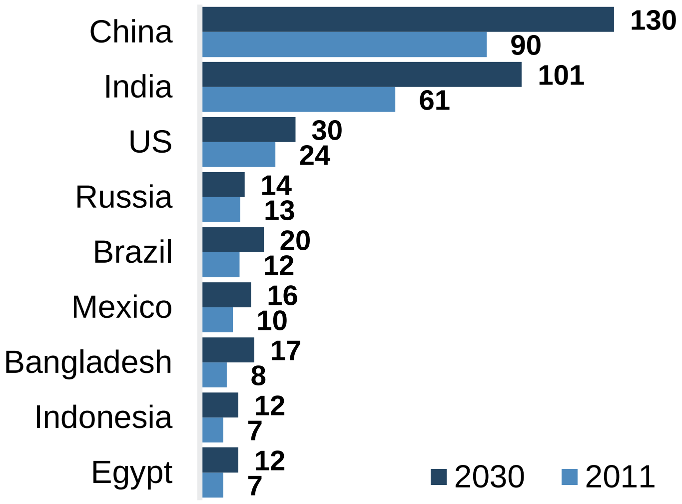
Convenience

Chinese packaged food market
US$ billion(1)



Health & Wellness

Number of diabetes sufferers
(aged 20-79, in millions)



Sources: Euromonitor, International Diabetes Federation
(1) At nominal exchange rates and prices

These trends create important challenges for our customers

GLOBAL TRENDS	WHAT OUR CUSTOMERS WANT FROM US	'NON-NEGOTIABLES'

Convenience

Health and Wellness

Natural

- Shelf stability
- Calorie-, Fat-, Salt-reduction
- Added nutrition
- Cleaner label
- Cost optimisation

- Taste
- Texture
- Quality
- Food Safety

Tate & Lyle’s portfolio and technical capabilities mean we are well-placed to provide the solutions our customers need

	Splenda Sucralose	Natural HIS(1)	Speciality sweeteners	Speciality starches	promitor Dietary Fiber	soda-lo salt microspheres	Stabiliser systems
Shelf stability	✓		✓	✓			✓
Calorie-, Fat-,Salt-reduction	✓	✓	✓	✓	✓	✓	✓
Added nutrition					✓		
Cleaner label		✓				✓	✓
Cost optimisation	✓		✓	✓			✓
Texture			✓	✓	✓		✓
Taste	✓	✓	✓	✓	✓	✓	✓
Quality	✓	✓	✓	✓	✓	✓	✓
Food Safety	✓	✓	✓	✓	✓	✓	✓

(1) High intensity sweeteners (HIS); PUREFRUIT™ and TASTEVA™

Speciality Food Ingredients

The Business

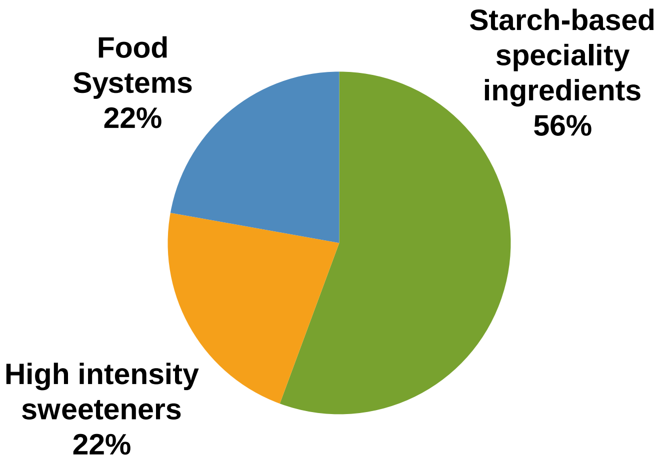
Starch-based speciality ingredients

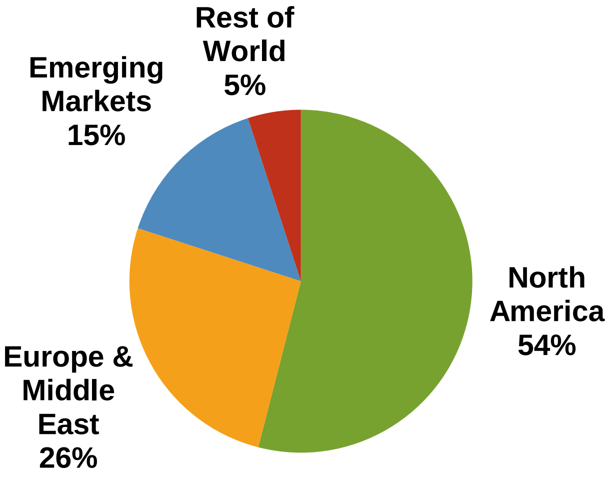
High intensity sweeteners

Food systems

SFI's sales by product category and region

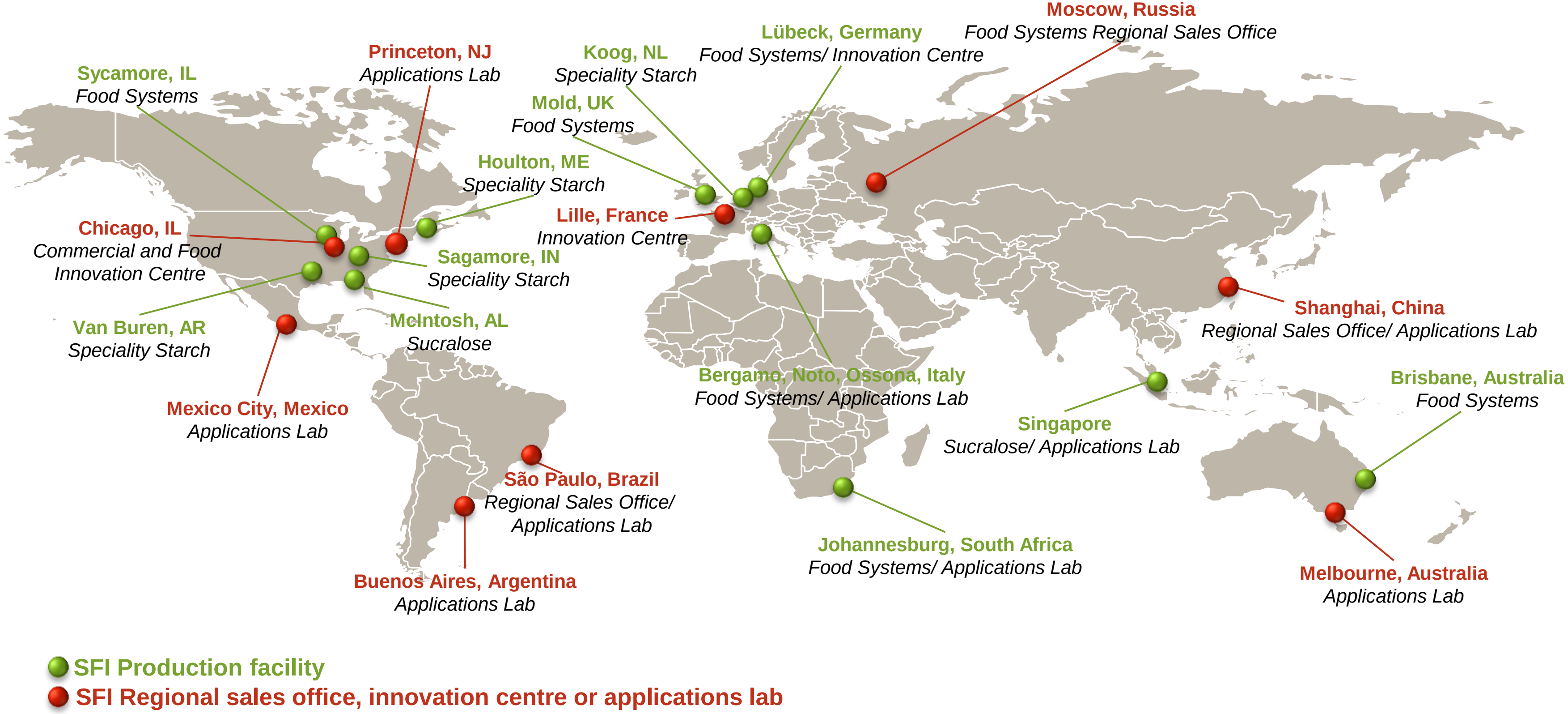
Sales by product category (1)	Sales by region (1)





(1) Sales figures are for financial year ended 31 March 2012; Rest of World includes Japan, Australia and New Zealand

SFI has a global network serving customers' needs



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Starch-based Speciality Ingredients

Speciality food starches

Speciality sweeteners

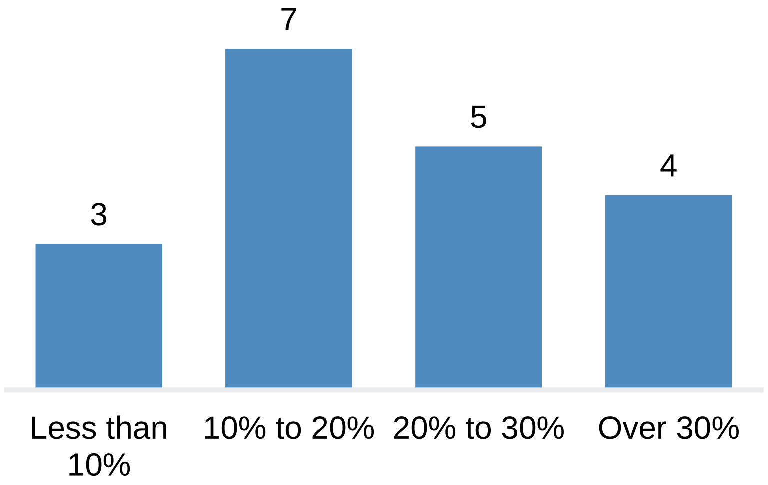
Soluble corn fibres

Starch-based speciality ingredients consist of 3 main product categories within which there are 19 product families

Main product categories and number of product families

Speciality food starches	**11**
Speciality sweeteners	**5**
Speciality fibres	**3**

Product families grouped by operating margin (1)



Source: Company data

(1) Excludes product families with non-material sales

Starch-based speciality food ingredients are highly versatile and are used in a broad range of applications

Starch-based speciality ingredient sales by end-use category [1]

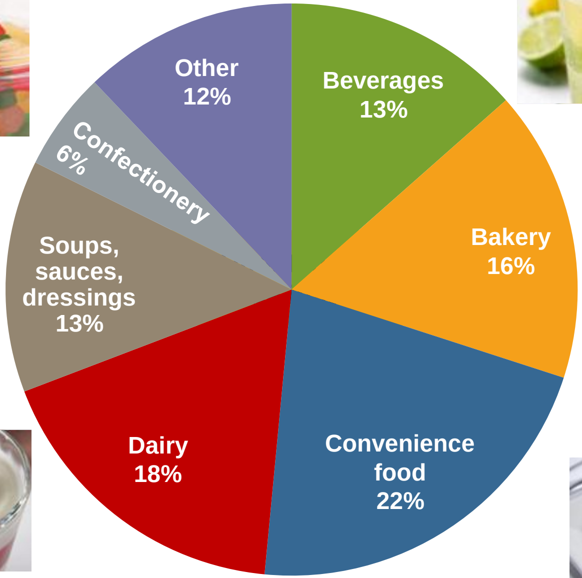
Speciality starch gives a gelling effect

Speciality fibres provide bulk in reduced sugar products

Speciality starch provides thickening and process stability

Speciality fibres enable fat or sugar reduction

Speciality starch imparts a creamy texture



Speciality starch used as an emulsifier and thickener in nutritional beverages

Crystalline fructose improves flavour release

Speciality starch adjusts texture and extends shelf life

Speciality fibres increase fibre content

Speciality starch improves texture and mouthfeel

Maltodextrin used as a versatile bulking agent and a "carrier" for powdered products

(1) Company analysis using North American data

We have solid positions in both speciality food starch and sweeteners

Speciality food starches

- Global sales in this category are estimated at US$1.6 billion and growing at 4-5% p.a.
- Tate & Lyle is global #2 with Ingredion (#1) and Cargill (#3) the main competitors
- Demand in emerging markets being driven by growth in convenience and packaged foods
- Developed markets more mature with growth largely driven by:
  - innovation (line extensions and new product development)
  - ingredient replacement (using starch to replace other hydrocolloids, fruit pulp etc)

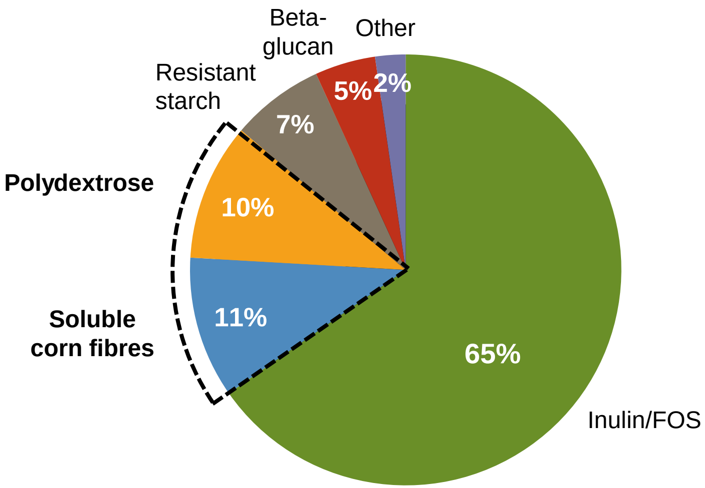
Speciality starch-based sweeteners

- Products in this category include crystalline fructose and maltodextrins
- For crystalline fructose, Tate & Lyle is the leading global provider with DuPont (Danisco), ADM, Galam and Gadot the main competitors
- Demand for crystalline fructose is being driven by sugar replacement, functional benefits and nutritional foods
- Tate & Lyle sells maltodextrins mainly into the US and European markets
- Maltodextrins are used as a sweetener or as a “carrier” for powdered products
- Main maltodextrin competitors are ADM, Cargill, Ingredion, Roquette and Syral

Source: Company estimates

Demand for fibre is growing as benefits are becoming better understood

Soluble Fibre Category
US and Western Europe (1)



Soluble fibre sales in US and Western Europe estimated to be US$660 million and growing at 8%

Benefits of Tate & Lyle's polydextrose and soluble corn fibre products

Boost fibre content

Can help reduce calories

Provide texture / bulk

Easily incorporated into products

Well-tolerated

Elicit lower glycaemic response

Source: Company analysis based on Frost & Sullivan, Datamonitor, Mintel GNPD and SRI
(1) 2009 data

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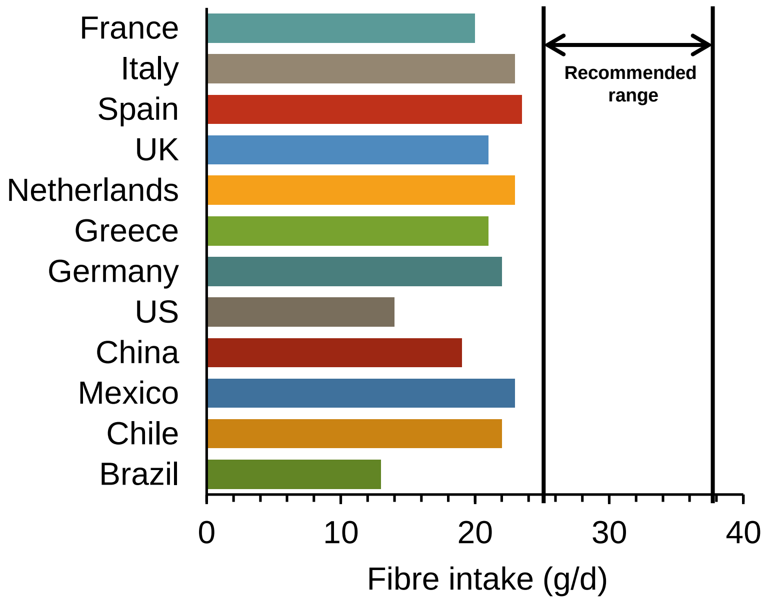
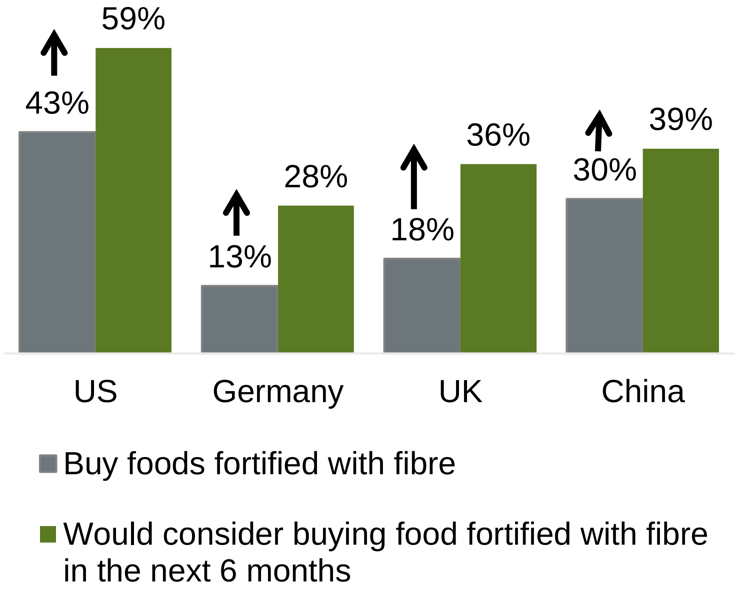
Global consumer fibre intake is below recommended levels

Fibre intake below recommendations
Adult fibre intake by country [(1)]



Those intending to consume more fibre
% who buy/would buy fibre-fortified food [(2)]



(1) Amalgamation of sources for each country; Most recommendations for adults call for fibre intakes ranging from 25-38g/day depending on country specific guidelines. The World Health Organization suggests worldwide recommendations of 25g per day
(2) Online survey carried out March-April 2012, >2000 respondents across the four countries

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Tate & Lyle is a leading global speciality starch ingredient player

Sources of competitive advantage

Market Position

- Global #1 in crystalline fructose
- Global #2 in speciality food starch
- Global #2 in polydextrose

Supply Chain Management

- Substantial long-term corn procurement experience
- Significant cost-efficiency due to backward integration and scale

Technical Expertise

- Deep expertise in starch molecular science
- Strong starch process engineering and manufacturing know-how

Applications Capabilities

- Strong expertise to solve a range of customer challenges rapidly using Company's product range
- Global network of applications laboratories to serve customers

High Intensity Sweeteners

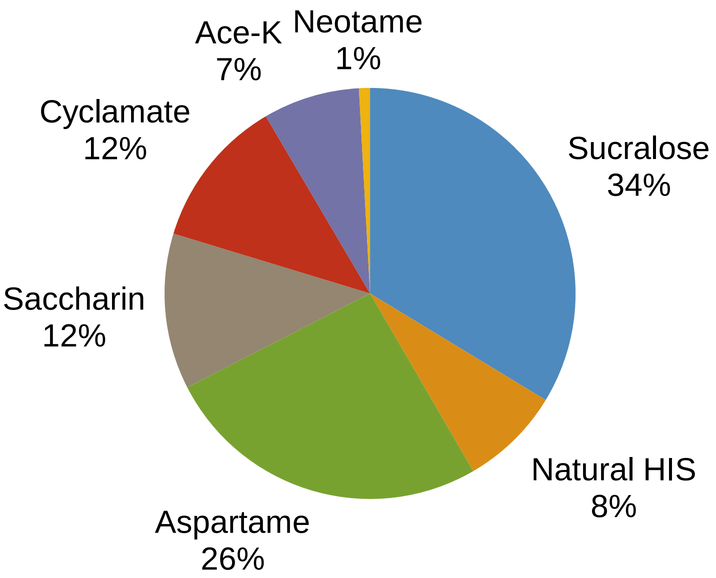
SPLENDA® Sucralose

PUREFRUIT™ Monk fruit extract

TASTEVA™ Stevia Sweetener

Tate & Lyle has strong positions in the two growing segments of the global high intensity sweetener market

Global High Intensity Sweetener Market 2011, US$1.2billion (1)



- Sucralose and natural high intensity sweeteners gaining market share from other high intensity sweeteners
- Tate & Lyle has strong positions in these two segments

Sources: LMC International; Company analysis
(1) Value shares

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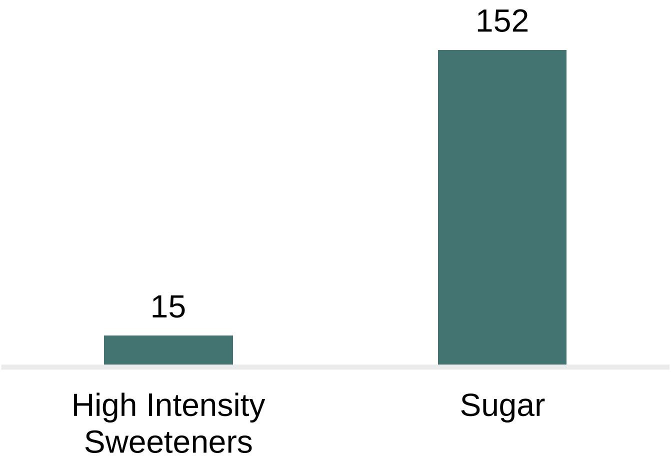
Sugar replacement continues to be a key growth opportunity

Considerable opportunity for sugar replacement…

Global Sweetener Volumes (1)
Million Tonnes Sugar Equivalent



…both for cost optimisation and calorie reduction

SPLENDA® Sucralose is 600 times sweeter than sugar

SPLENDA® Sucralose is 2-3 times lower cost than sugar for same level of sweetness

Substituting 30% of sugar in a product typically enables…

15-20% cost saving + **30% reduction in calories**

Sources: LMC International; Company analysis;
(1) Excludes non-food use

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SPLENDA® Sucralose, PUREFRUIT™ and TASTEVA™ have strong benefits

SPLENDA® Sucralose has a functional advantage over other high intensity sweeteners

	Splenda Sucralose	Aspartame	Saccharin
Taste profile	✓✓	✓	✘
Stability	✓✓	✘	✓✓
Label-friendly	✓	✘	✘
Cost vs. sugar (1)	✓	✓✓	✓✓

PUREFRUIT™ and TASTEVA™ have a taste advantage over Reb A 97

	Purefruit monk fruit extract	tasteva stevia sweetener	Reb A 97
Taste profile	✓✓	✓✓	✓
Regulatory Approval	✓(2)	✓✓	✓✓
"Fruit Appeal"	✓✓	✘	✘
Cost-in-use	✓	✓✓	✓✓

(1) Cost-in-use
(2) PUREFRUIT™ approved for use in US, China and Japan; not yet approved in Europe
Source: Company analysis

Tate & Lyle is a leading global provider of sweetener solutions

Sources of competitive advantage

Market Position

- Strong positions in the two growing segments of the high intensity sweetener market (sucralose and natural HIS)

Supply Chain Management

- Two-plant sucralose model provides unmatched security of supply and traceability
- Sucralose cost and scale advantage
- Exclusive monk fruit supply in place

Technical Expertise

- Leading sweetener scientific expertise and research
- Deep engineering and chemistry know-how enables world's most high tech sucralose plants

Applications Capabilities

- Deep sensory sweetener know-how and capabilities
- Extensive knowledge and expertise in a broad range of categories

Food Systems

Stabiliser systems

Customised blends

Food Systems are customised blends used in many applications

What is a food system?

- Combination (blends) of ingredients
- Customised for specific applications

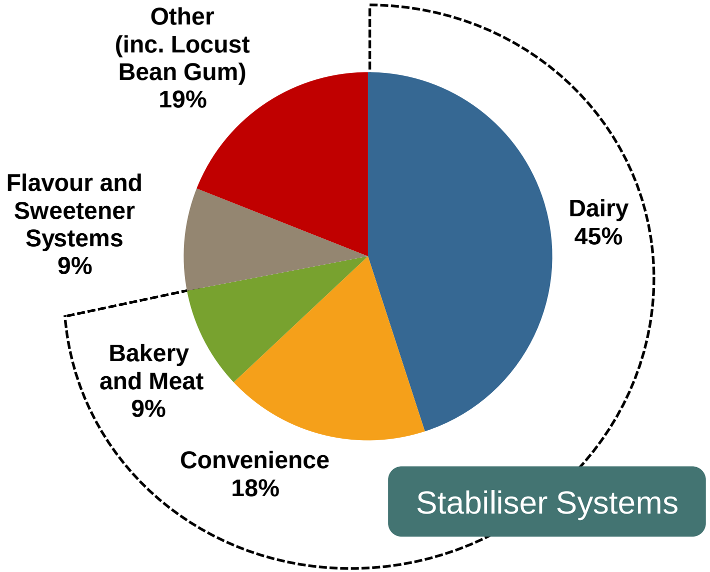
What ingredients do we blend?

- Hydrocolloids such as starch, pectin, carrageenan, guar and locust bean gum
- Sugar and high intensity sweeteners
- Other ingredients such as egg yolk, gelatine, emulsifiers and cocoa powder

What are the key success factors?

- Strong technical expertise
- Breadth of recipes
- Local taste and customer understanding
- High levels of quality assurance
- Rapid response times

Food Systems Sales
By end-use category in FY12



 Source: Company information

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Food Systems primarily serve SME customers

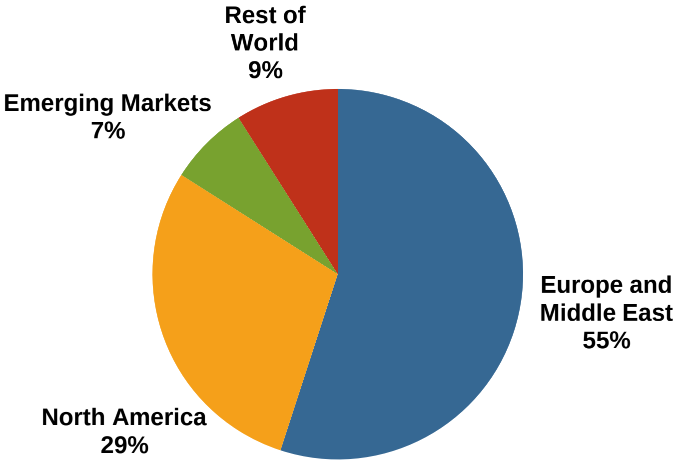
Key functionality

- Stabiliser systems used to:
  - "Hold together" ingredients
  - Maintain product consistency
  - Add texture and mouth-feel
- Also flavour and sweetener systems

Market

- Primarily serves small and medium enterprise (SME) customers
- Localised market makes it difficult to size but overall market is growing at about 4-5% p.a.
- DuPont (Danisco) and Cargill are main competitors, with several local players
- Growth opportunity in emerging markets as consumers become more sophisticated about food

Food Systems Sales
By region in FY12 (1)



Source: Company analysis
(1) Rest of World includes Australia and New Zealand

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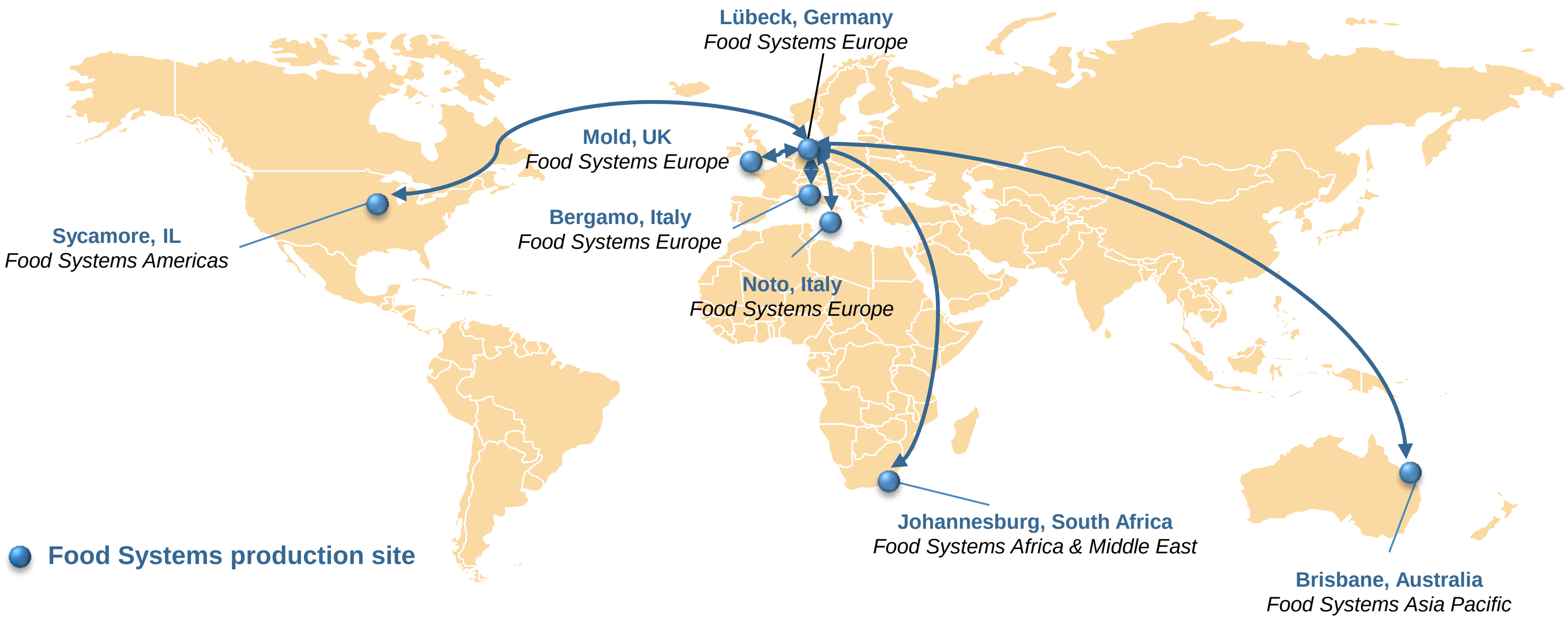
Food Systems operates locally but shares recipes and expertise globally



Local formulation knowledge and customer understanding

+

Global sharing of recipes and technical expertise

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Technical expertise, local knowledge and high levels of quality assurance bring key competitive advantages for Food Systems

Sources of competitive advantage

Market Position

- Global #2 in dairy stabilisers
- Strong positions in countries such as USA, Germany, Italy and Russia

Supply Chain Management

- Supply of some ingredients (e.g. starch) within Company
- In-house strategic procurement expertise sources other ingredients

Technical Expertise

- Large and broad global databank of 12,000+ recipes
- Technology and know-how ensure highest levels of quality assurance

Applications Capabilities

- Extensive food analytics capabilities
- Global network of applications laboratories to serve local tastes and deliver rapid response times

Tate & Lyle's ingredients at work

Yoghurt Example

SPLENDA® Sucralose
Sweetens without adding calories

Crystalline fructose
Complements SPLENDA® Sucralose sweetness and adds body

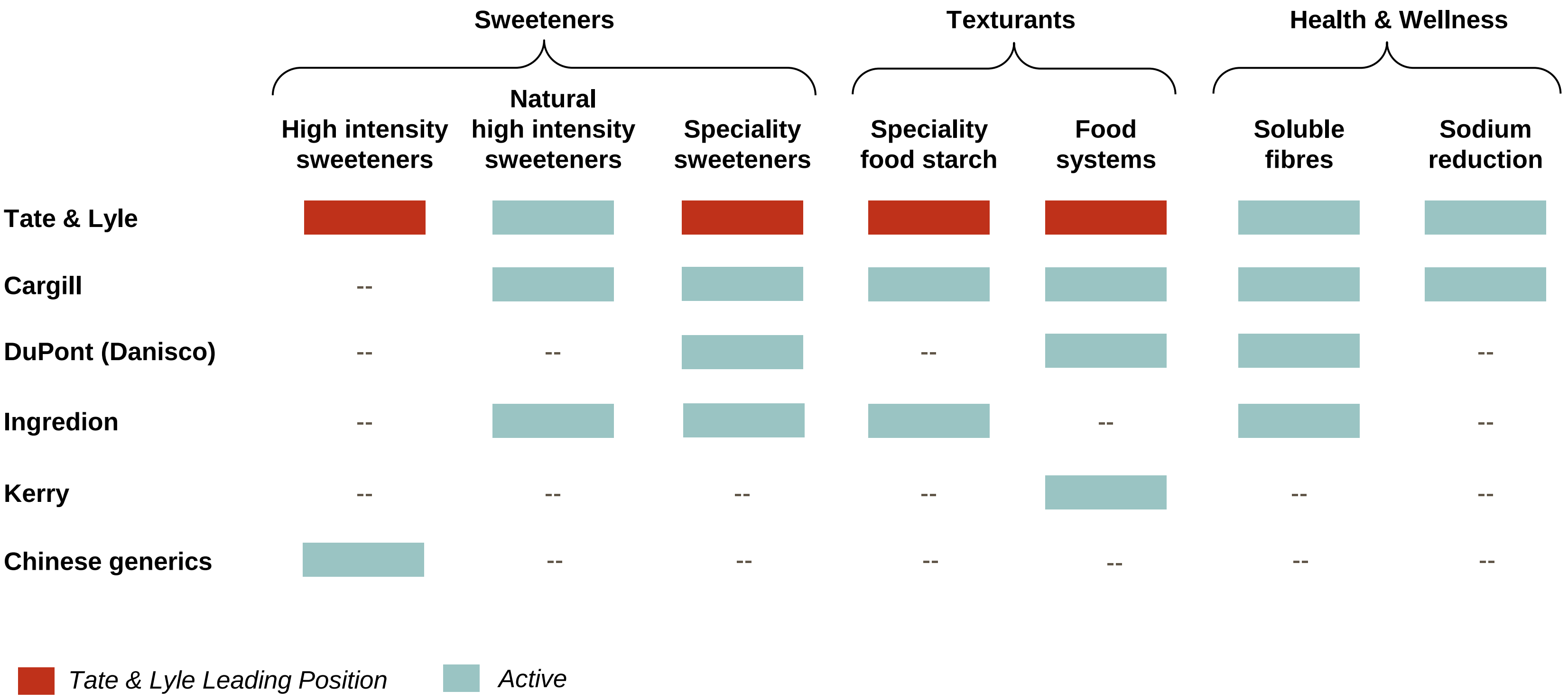
HAMULSION™
Food system
Thickens, stabilises, optimises cost and provides consistent mouthfeel (one all-inclusive solution)

REZISTA™
speciality food starch
Provides body, mouthfeel and stability

PROMITOR™
Soluble Corn Fiber
Provides added fibre and mouthfeel to rebalance fat or sugar reduction

= Delicious reduced fat, reduced sugar and reduced calorie yoghurt with added fibre

Tate & Lyle has strong positions in its chosen segments



In summary…..

Tate & Lyle has strong market positions and deep expertise in large growing markets which are underpinned by long-term structural global consumer trends

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What we set out to achieve….

Combine science with commercial

Focus

- Speciality food
- Leading-edge
- Responsible

Culture

- Creative
- High performing
- Global

Become the Partner of choice

Customer

- Collaborative
- Solutions
- Accessible

Workspace

- Open
- Collaborative
- Flexible

The Centre is focused on the customer, food and science

3rd Floor	Six research laboratories each dedicated to an area of scientific focus/capability
2nd Floor	Offices, open plan workspace, meeting rooms, video conferencing

1st Floor	1. Pilot plant	2. Processing labs	3. Culinary	4. Sensory	5. Applications

Dedicated to serving our customers

TATE & LYLE

Today, we have significantly more capabilities to serve our customers

New to Tate & Lyle

- Full sensory capabilities
- Full culinary capabilities
- High tech food processing labs
- Pilot plant sample preparation area
- Global access and capabilities
- Ability to expand into new applications

Customer Benefits

- Faster, more informed decision making
- New ways to interact and 'ideate'
- Higher quality prototypes
- Larger samples earlier in process
- Support global launches and interaction
- Support new categories and segments

Customer interaction and feedback has been very positive to-date

+ 500%[1]

Customer events and interactions

Customer comments

"Tate & Lyle has enhanced its value as a partner of choice"

"I have worked with Tate & Lyle for many years and really saw a unique and different approach from your team"

"The capabilities demonstrated here can really help us reduce our cycle time on projects"

(1) From 1 April 2012 to 30 September 2012 compared to year ended 31 March 2012

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Today you will experience the four key components of the Centre

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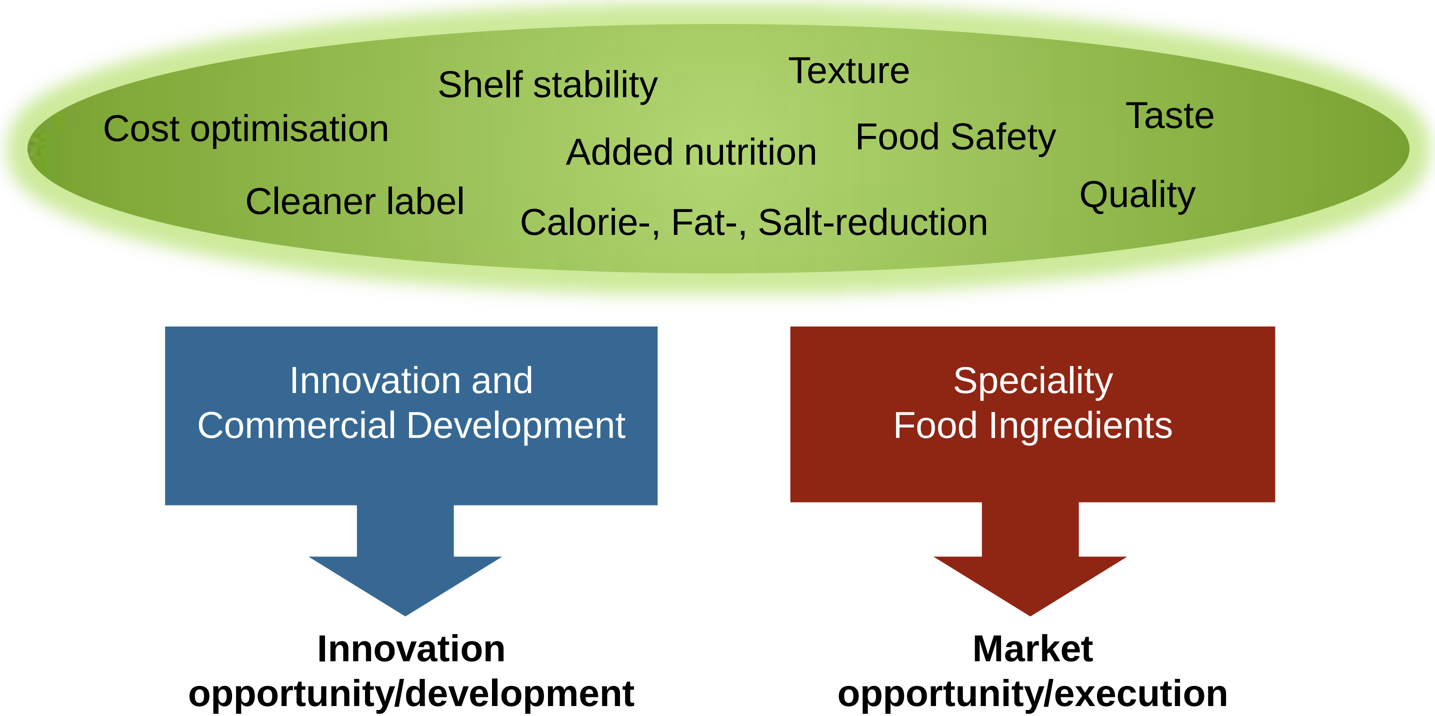
Innovation at Tate & Lyle

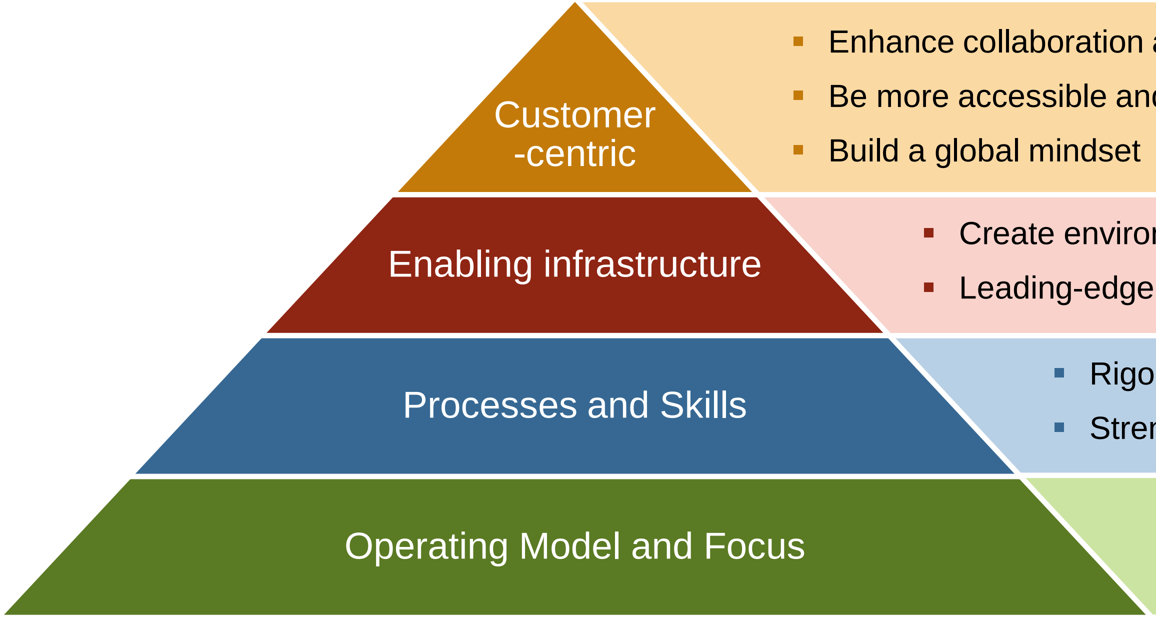
Capital Markets Day, Chicago

6 December 2012

SFI and ICD look at the same customer challenges but through different lenses



In the last 2 years a more focused, rigorous and customer-centric approach to innovation has been established



- Enhance collaboration and understanding
- Be more accessible and flexible
- Build a global mindset

- Create environment for innovation
- Leading-edge labs and equipment

- Rigorous processes and disciplines
- Strengthened skills and capabilities

- Where to focus
- How to organise

R&D and commercial functions have been combined into one team to drive innovation and bring new products to market

Innovation and Commercial Development

- Research & Development
- Platform Management
- Global Marketing
- Open Innovation

Clear focus on three SFI platforms

- Sweeteners
- Texturants
- Health & Wellness

Five core scientific competencies have been identified as key to delivering innovation in our three growth platforms

Growth Platforms

Sweeteners | Texturants | Health & Wellness

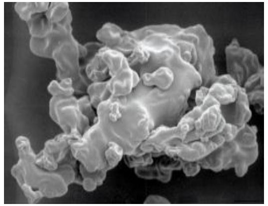
Key Scientific Competencies

Bio-Chemistry

Formulations Science

Separations Science

Particle Design

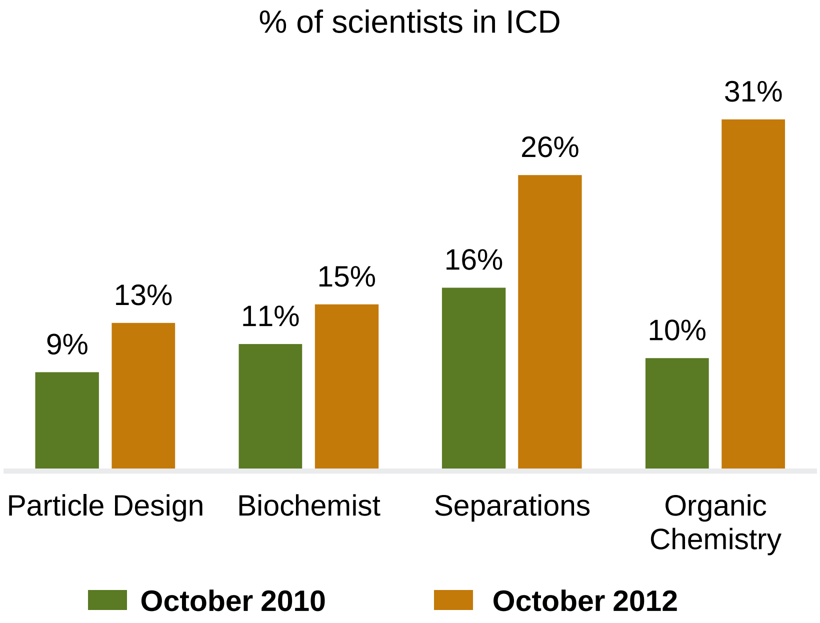


Organic Chemistry

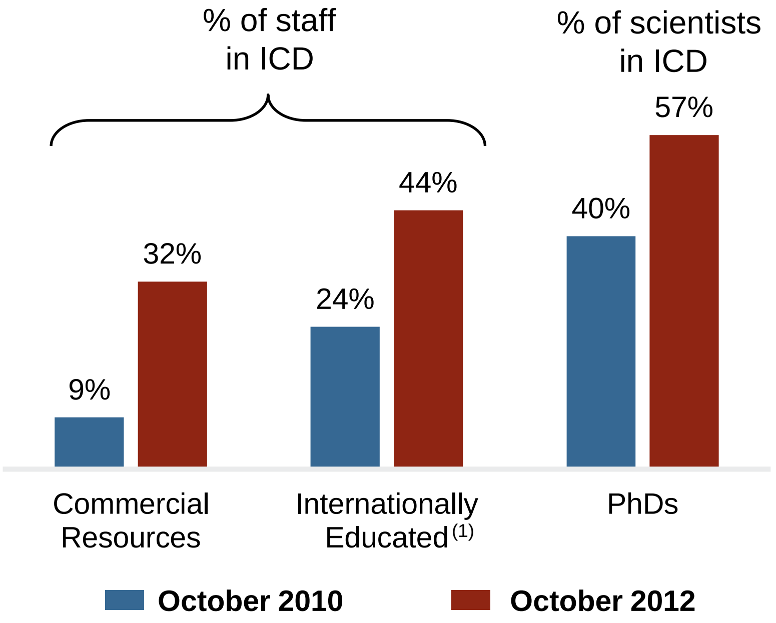
TATE & LYLE

ICD's resources have been significantly reshaped and strengthened

Focused resources on ICD's core scientific competencies



Strengthened skills, experience and commercial expertise



(1) Educated outside North America

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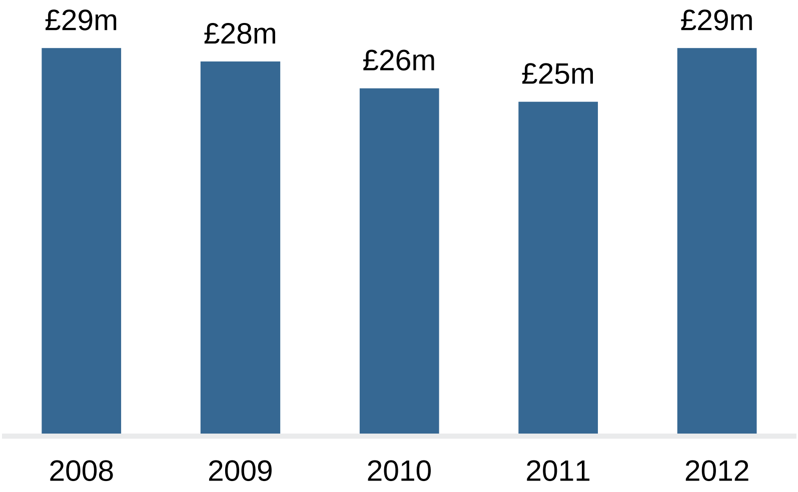
R&D spend is broadly unchanged but is now more focused

R&D spend unchanged from 2008

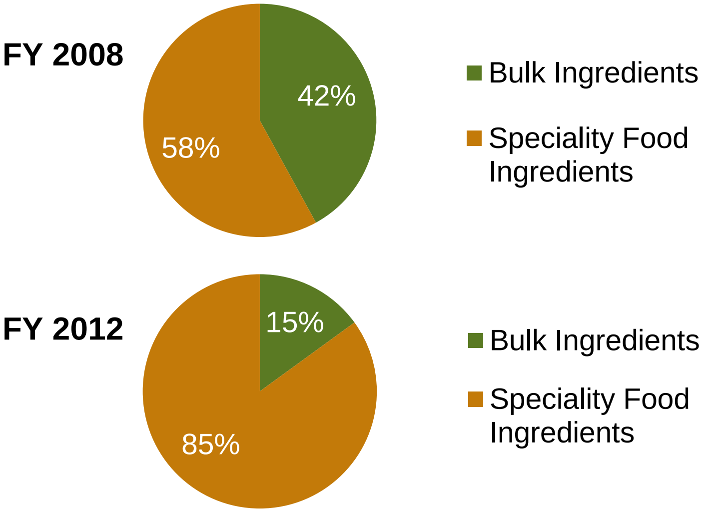
R&D expenditure FY 2008-2012 [(1)]



	2008	2009	2010	2011	2012
% of SFI sales			**3.3%**	**3.1%**	**3.3%**

R&D focus is now on SFI

% R&D spend by business unit [(2)]



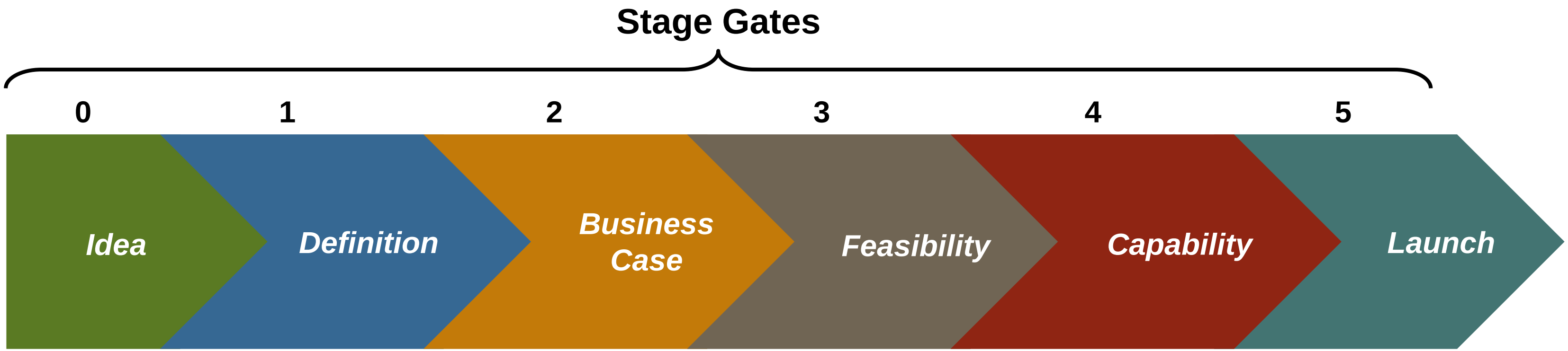
(1) Tate & Lyle Annual Reports
(2) Company data

New processes have been implemented to ensure rigour and discipline in decision-making

Stage Gate process	Prioritises ideas, time and resources
Risk-reward model	Helps maintain a balanced portfolio
Financial model	Ensures rigorous standardised evaluation of projects
Product launch calendar	Co-ordinates launches with SFI and customers
Metrics	Provides clear KPIs to measure progress

Regular and granular involvement of senior management in the innovation process

Stage Gate is a process that prioritises ideas, time and resources



For every 100 ideas at Stage 0, typically, 30% will go to Stage 1 and become defined projects; of these, about 10% will reach Stage 5 and result in a new product launch

TATE & LYLE

We categorise innovation in three broad categories

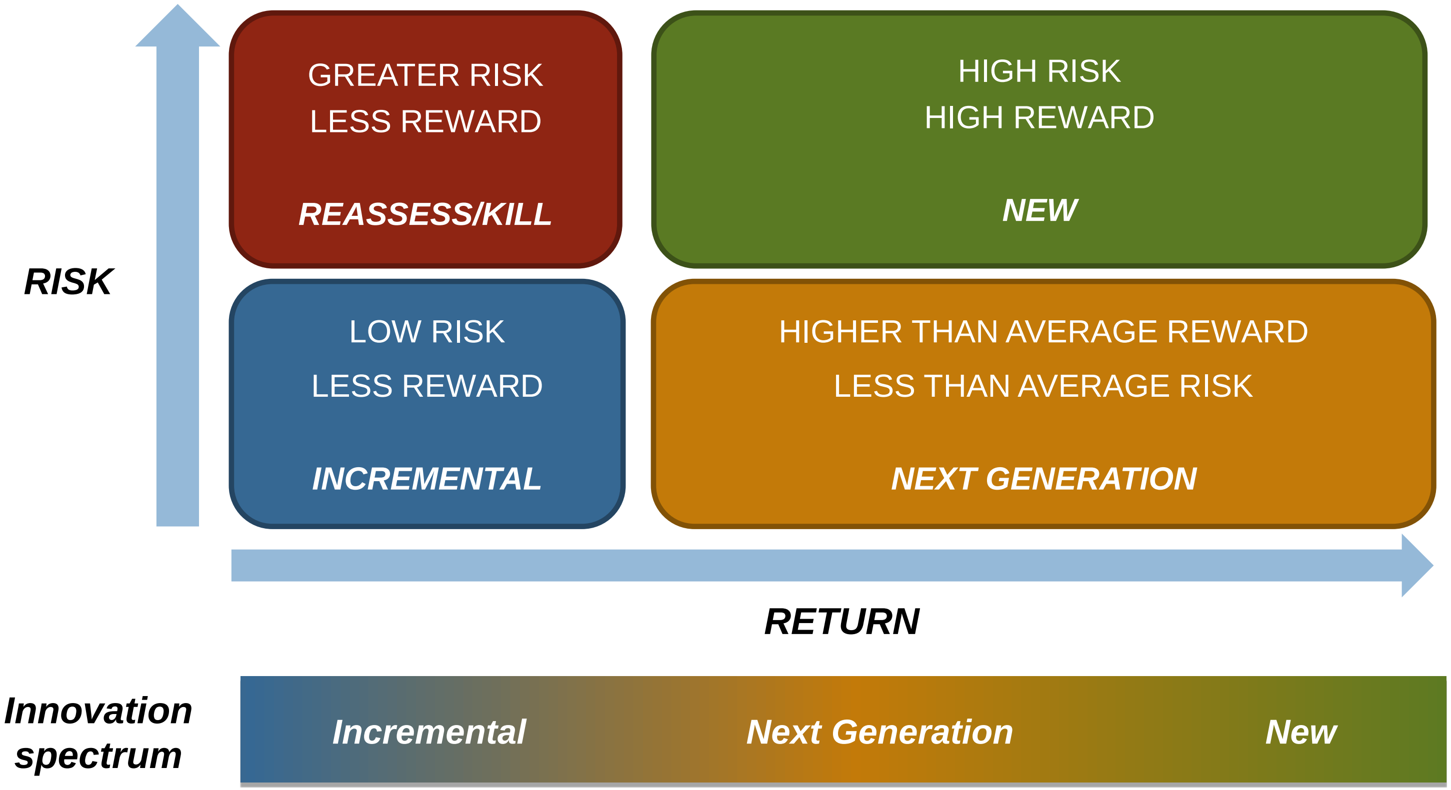
Innovation Spectrum

Incremental	***Next Generation***	***New***
Projects typically with less complexity e.g. line extensions	Take existing technology or products to 'next level'	More complex projects, typically 'new to world'

Estimated percentage split by category for SFI industry

40%	**35%**	**25%**

We regularly evaluate the balance of risk and value in our pipeline



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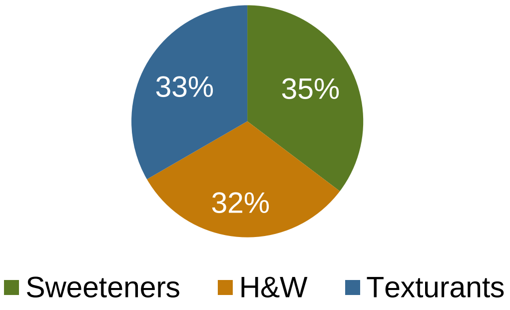
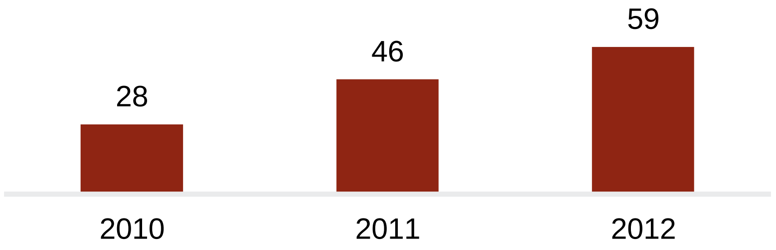
A number of metrics are used to measure our progress including…..

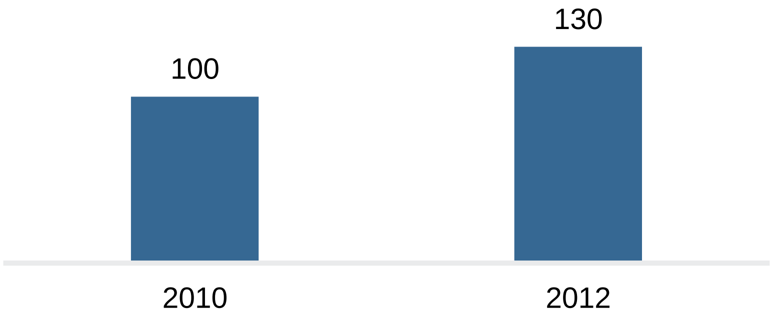
% split of pipeline by platform (1)



Number of projects in pipeline (2)



Year-5 revenue estimate of new products in pipeline (3) (indexed)



(1) As at 30 September 2012
(2) As at 30 September in each year
(3) Company estimates, probability adjusted

We have enhanced our infrastructure and customer offering

Enhanced infrastructure

- Commercial and Food Innovation Centre, Chicago
- New applications labs in São Paulo and Mexico City
- New Food Systems lab and pilot plant near Lübeck, Germany

Customer focus

- Dedicated account managers for key global accounts
- Technical resources realigned into expert category teams

Transactional → **Partnership**

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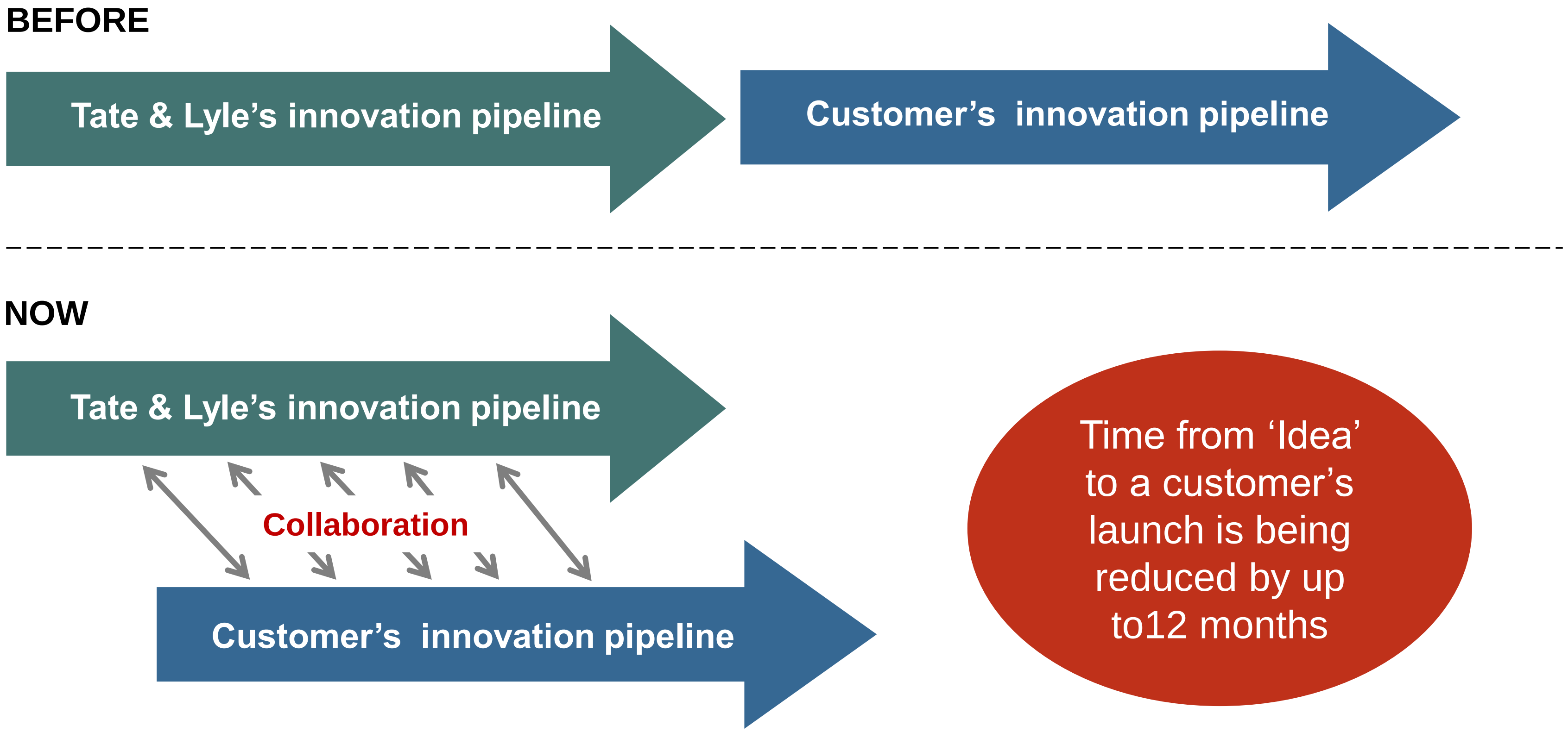
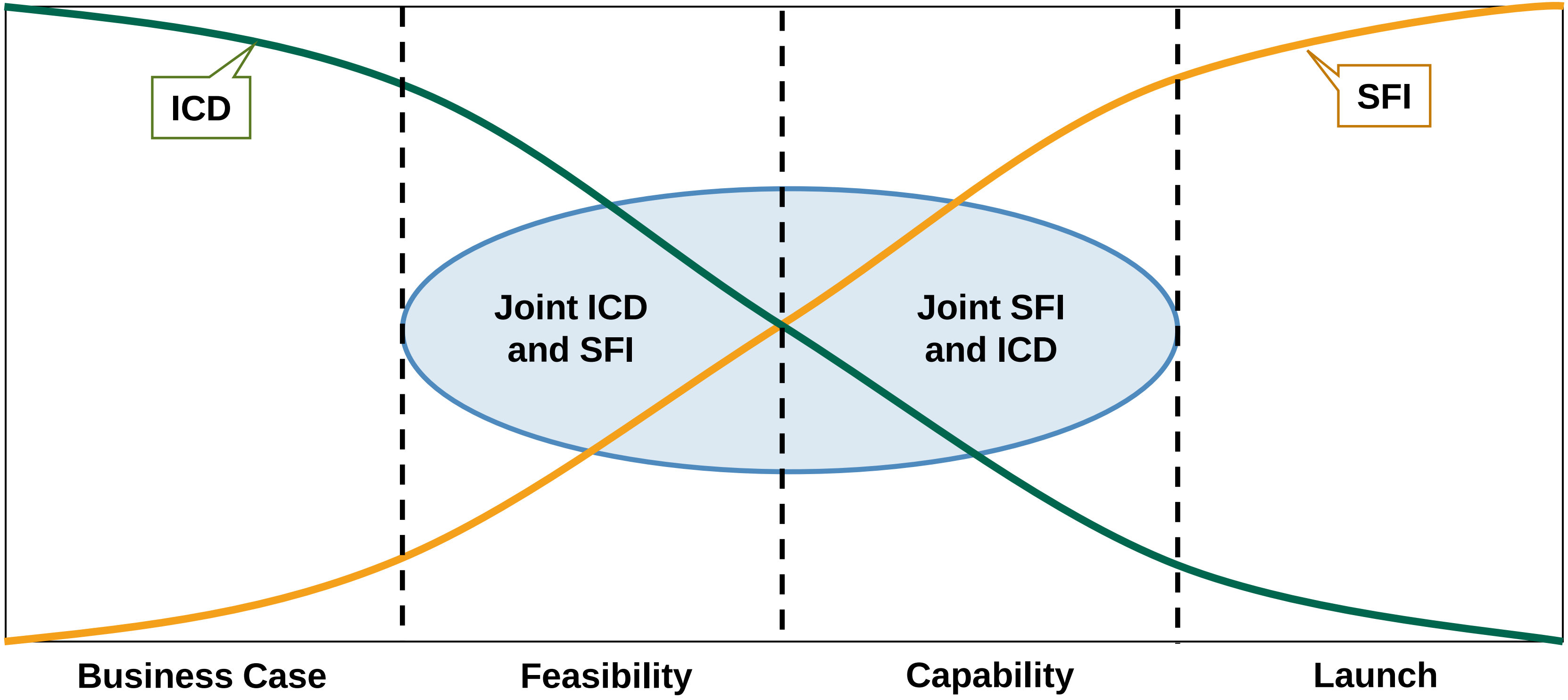
Our new way of collaborating is reducing time from 'Idea to Plate'



A fully integrated approach to bringing new products to market requiring close ICD and SFI interaction



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We leverage internal and external sources to drive innovation

In-house innovation

- New products or technologies generated by in-house scientists in our three growth platforms
- Commercialised via Stage Gate process

promitor™ Dietary Fiber
tasteva™ stevia sweetener

Open Innovation

- Leverages global network of research institutions, start-ups and universities
- Provides route to market for technologies or products close to commercial launch

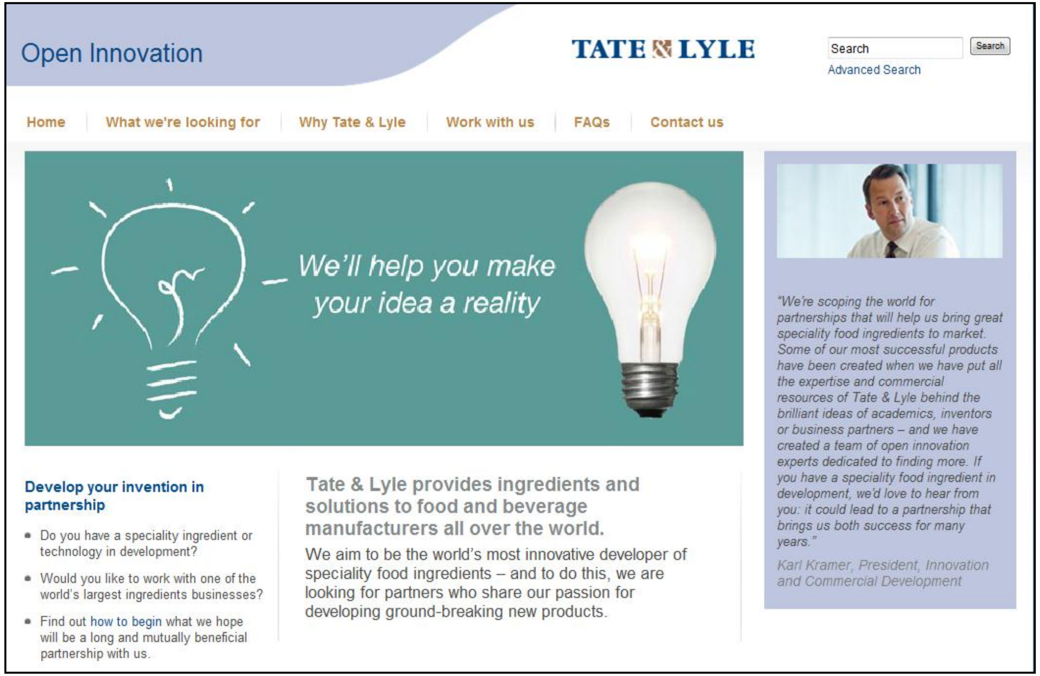
Purefruit™ monk fruit extract
soda-lo™ salt microspheres

Tate & Lyle Ventures

- Leverages global network of research institutions, venture funds, universities and entrepreneur community
- Invests in early stage companies seeking equity finance, and manages them to exit in 3-5+ year timeframe

External ideas and opportunities

Open Innovation helps us access new and exciting technologies



Scout → **Beacon**

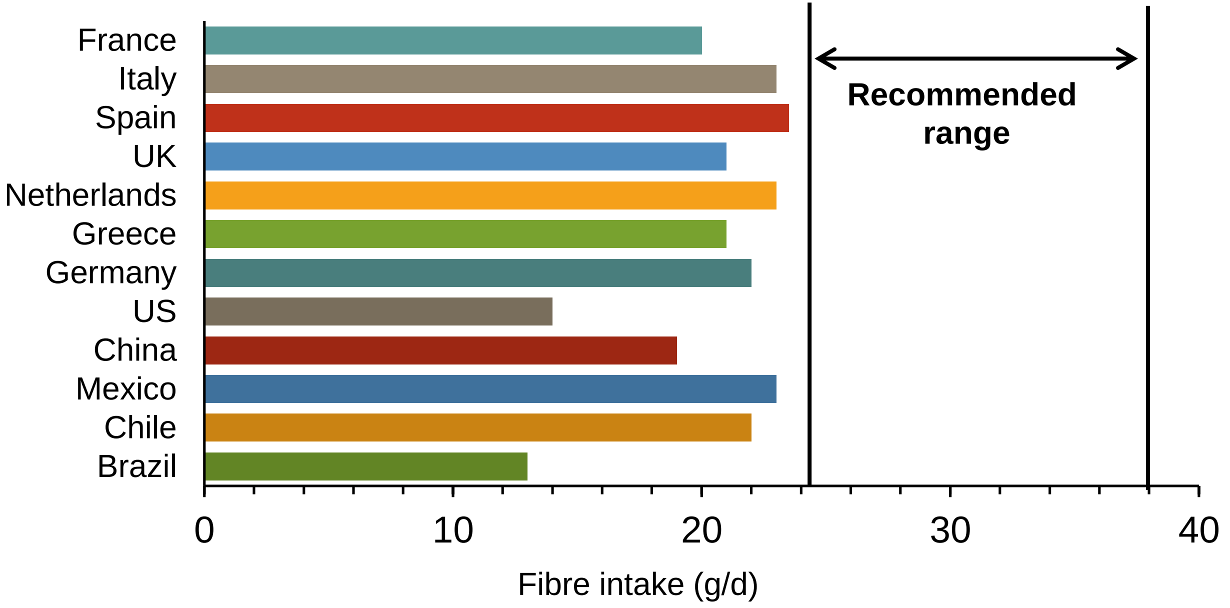
TATE & LYLE

Innovation case studies

6 December 2012

Global consumer fibre intake is below recommended levels

The Opportunity



(1) Amalgamation of sources for each country; Most recommendations for adults call for fibre intakes ranging from 25-38g/day depending on country specific guidelines. The World Health Organization suggests worldwide recommendations of 25g per day

PROMITOR™ Soluble Corn Fiber (SCF)

The Science

In-house discovery

- Digestion-resistant carbohydrate
- PROMITOR™ Soluble Corn Fiber 85 is the premier soluble fibre in the market

Health and nutritional benefits

- Reduces calories and sugar while adding fibre to the diet
- Can be used in a wide range of applications

Industry recognition

- 2012 Food Technology Industrial Achievement Award

IFT feeding the minds that feed the world

Acerola Flavoured Blueberry Juice

The Solution

promitor™ Dietary Fiber

Built with:

- PROMITOR™ Soluble Corn Fiber 85L

Benefits:

- Excellent source of fibre
- Mixes easily with other ingredients
- Heat and acid stable
- Prebiotic fibre with excellent tolerance

Provides an excellent source of fibre per serving without compromising taste or texture and contributes less than half a gram of sugar per serving

Reference

Nutrition Facts
Serving Size 8 oz
Servings Per Container

Amount Per Serving	
Calories 100	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 25g	**8%**
Dietary Fiber 0g	**0%**
Sugars 25g	
Protein 0g	
Vitamin A 0% • Vitamin C 2%	
Calcium 2% • Iron 2%	

*Percent Daily Values are based on a 2,000 calorie diet.

With PROMITOR™ Soluble Corn Fiber 85L

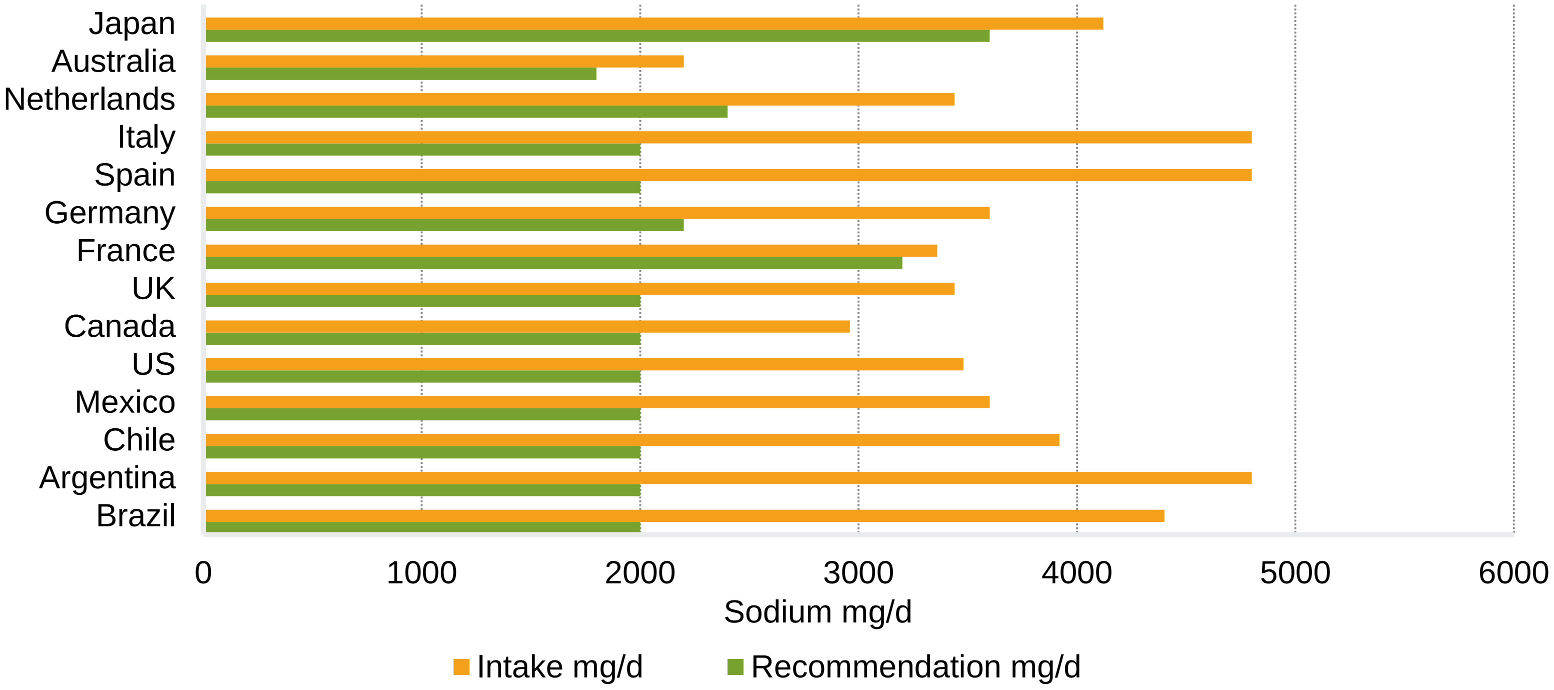
Nutrition Facts
Serving Size 8 oz
Servings Per Container

Amount Per Serving	
Calories 110	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 31g	**10%**
Dietary Fiber 5g	**20%**
Sugars 26g	
Protein 0g	
Vitamin A 0% • Vitamin C 2%	
Calcium 2% • Iron 2%	

*Percent Daily Values are based on a 2,000 calorie diet.

Sodium intake globally is above recommended levels

The Opportunity



Source: See Appendix 1

TATE & LYLE

SODA-LO™ Salt Microspheres

Open Innovation, Science and Applications

Open Innovation

Eminate Ltd + TATE & LYLE

- Eminate developed great technology
- Unable to commercialise successfully
- Needed partner with global applications expertise, marketing, sales, distribution

Unique technology

soda-lo™ salt microspheres

- Hollow crystalline microspheres
- Ability to reduce salt by up to 50%
- Functions, labels and tastes like salt

Hi HEALTH INGREDIENTS EUROPE

"Heart Health & Circulatory Innovation of the Year" (2012)

"Most Innovative Health Ingredient of the Year" (2012)

NuW NUTRITION + WELLNESS SOLUTIONS

Reduced sodium microwave popcorn with SODA-LO™

The Solution

soda-lo™
salt microspheres

Built with:

- SODA-LO™ Extra Fine

Benefits:

- 25% reduction in sodium
- Natural taste of salt
- Clean flavour
- Label-friendly

Reduces sodium content in snack foods without compromising on salt perception and flavour

Reference

Nutrition Facts
Serving Size (29g)
Servings Per Container

Amount Per Serving	
Calories 130	Calories from Fat 45
	% Daily Value*
Total Fat 5g	**8%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 300mg	**13%**
Total Carbohydrate 18g	**6%**
Dietary Fiber 3g	**12%**
Sugars 0g	
Protein 3g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

25% Reduced Sodium

Nutrition Facts
Serving Size (29g)
Servings Per Container

Amount Per Serving	
Calories 130	Calories from Fat 45
	% Daily Value*
Total Fat 5g	**8%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 220mg	**9%**
Total Carbohydrate 18g	**6%**
Dietary Fiber 3g	**12%**
Sugars 0g	
Protein 3g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

TATE & LYLE

Key takeaways

ICD structure and processes are well embedded

We have invested in key innovation enablers

We are getting closer to the customer at the right levels

We are starting to get to market faster

Making good progress but with much more to do…..

Innovation at Tate & Lyle

Appendix

Appendix 1

Sources for bar chart on slide 22 showing sodium intake vs. recommended levels by country

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National Health and Medical Research Council. Nutrient Reference Values for Australia and New Zealand Including Recommended Dietary Intakes. Department of Health and Ageing, Commonwealth of Australia, Canberra; 2006.
Ortega RM, López-Sobaler AM, Ballesteros JM, et al. Estimation of salt intake by 24 h urinary sodium excretion in a representative sample of Spanish adults. Br J Nutr. 2011;105:787-94.
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van Rossum CTM, Buurma-Rethans EJM, Fransen HP, et al. Salt Consumption of Children and Adults in the Netherlands : Results from the Dutch National Food Consumption Survey 2007-2010. The National Institute for Public Health and the Environment (RIVM). RIVM Report 35005007; Feb. 22, 2012.
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Capital Markets Day

Chicago, 6 December 2012