

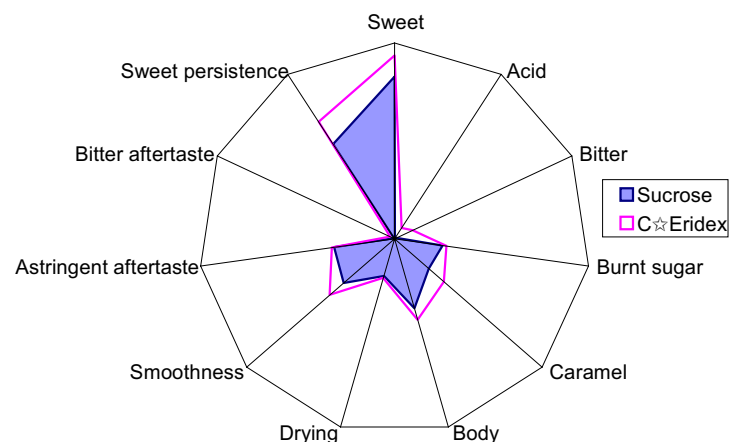
C☆Eridex IN TABLETOP SWEETENERS APPLICATION OVERVIEW

In tabletop sweetener applications a wide range of products can currently be found on the market in the form of cubes, sachets, granular, spoon for spoon, tablets and liquid. This product category was originally developed to replace sugar and satisfy increasingly health-conscious consumers. Wherever sugar is used, a low calorie alternative is now also available.

The functional properties required from new ingredients for use in tabletop are numerous. Not only should they be able to replace the taste and physico-chemical characteristics of sucrose, but they should also exhibit significant health benefits. Providing a good sweetness quality, supporting strict technological constraints and enabling health-related claims is a real challenge. C☆Eridex, Cerestar's erythritol brand, is able to deliver this.

- C☆Eridex is **all natural, non-caloric (<0.2 kcal/g), and non-cariogenic**. It has a **high digestive tolerance** and is **suitable for diabetics**. All these significant health benefits make C☆Eridex an ideal compound for use in tabletop sweeteners.
- Compared to currently available tabletop products, a C☆Eridex-based one contributes to an improved **taste quality** of finished applications to which it is added i.e. mainly in teas and coffees, on cereals, in yoghurt, etc.

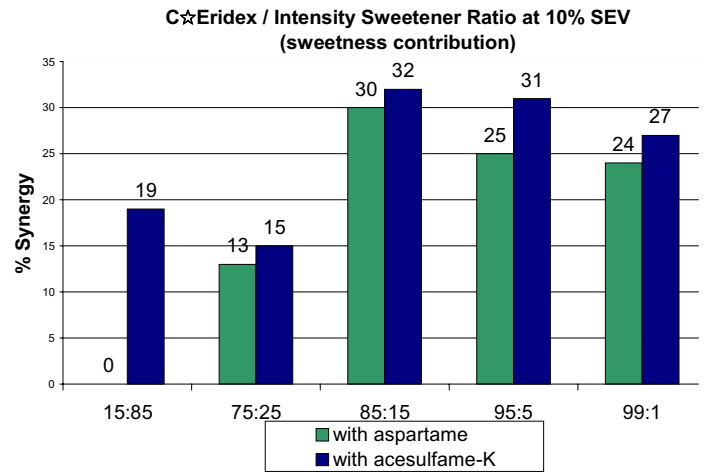
- ⇒ C☆Eridex is a bulk sweetener with a sweetness of 60 to 70% that of sucrose. It has a very clean sweet taste profile, with no unpleasant off-characteristics.



- ⇒ In tabletop applications C☆Eridex will be used at levels up to 99.9%, the additional sweetness being provided by an intense sweetener. When C☆Eridex is the major contributor to the sweetness, additive sweetness synergy occurs in combination with aspartame and acesulfame-K. Only minute amounts of aspartame or acesulfame-K are necessary to boost the sweetness intensity of C☆Eridex by about 30%.

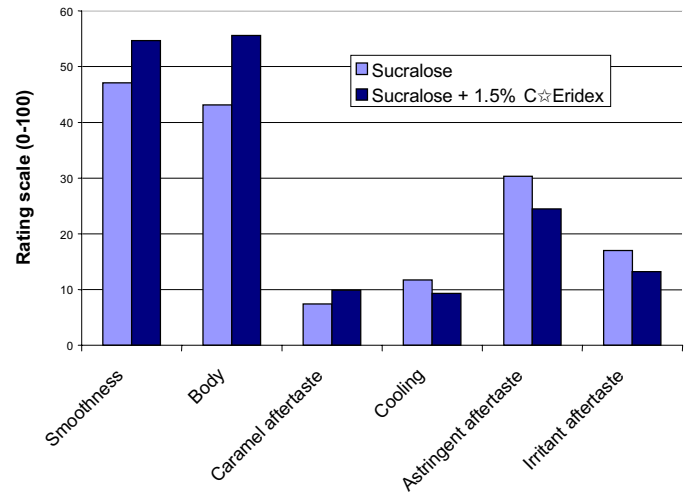
- ⇒ The additive synergy encountered with these blends will translate not only into an enhanced sweetness, but also into an improved quality of the sweetness in end products.

Chart 2 - Additive sweetness synergy of C☆Eridex/aspartame and C☆Eridex/acesulfame-K blends - Only minute amounts of aspartame or acesulfame-K are necessary to boost the sweetness intensity of C☆Eridex by about 30%.



- ⇒ This significant positive impact of C☆Eridex on the sweetness quality, when combined with intense sweeteners, also contributes to an improvement of the overall flavour profile of beverages.
- ⇒ C☆Eridex’s bulk properties provide also mouthfeel and body to finished beverages, a quality lacking with traditional low calorie tabletop products.

Chart 3 - Taste profile of sucralose and sucralose/C☆Eridex blend in water at 10% SEV C☆Eridex increases the smoothness and body mouthfeel as well as the natural caramel aftertaste and decreases potentially unpleasant characteristics such as astringent, irritant and cooling.



- Beyond its significant taste benefits, C☆Eridex exhibits a **crystalline structure and a density similar to sucrose**. It is **non-hygroscopic** and offers **excellent flowability and stability**. C☆Eridex is therefore ideal as a carrier. The fluid-bed technology proved to be the most suited process to blend C☆Eridex with intense sweeteners in various ratios. It allows developing a wide range of tabletop products with a sweetness intensity tailored to consumer needs.

C☆Eridex GRADE

C☆Eridex 16955, a highly purified crystalline coarse grade is recommended for use in tabletop applications. It exhibits a very good flowability, a small particle size distribution and is non-dusting.

With today’s consumer becoming increasingly aware of health issues while very demanding in taste quality, C☆Eridex is offering major advantages to tabletop manufacturers.

Our Application Specialists are experts in finding the right products for your finished formulation needs. With Cerestar's global structure and commitment to customer partnership, we would like to begin working with you today.

Call us today and start seeing a difference tomorrow.