

## Sources for use with Section C

### Extract E

#### ***Tate & Lyle* expands its food laboratory in Mexico**

Demand for healthier food options is growing among consumers in Latin America. *Tate & Lyle*, a multinational supplier of food ingredients, plans to expand and relocate its food laboratory facilities in Mexico. *Tate & Lyle* approved this expansion so that it can provide greater assistance to the manufacturers it supplies, who are looking to produce healthier food and beverage products.

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The upgraded facility will feature ultra-high temperature (UHT) processing equipment for sterilisation, food analysis technology and access to *Tate & Lyle* food advisers. *Tate & Lyle* claims that this combination of equipment and advice will allow Latin American manufacturers in the dairy, beverage, bakery, soup and sauce sectors to develop and trial new ingredients and formulas that satisfy consumer demands.

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The company has also announced that it will expand its Latin American product portfolio. It has introduced a new low-calorie sweetener called Dolcia Prima Allulose. The company claims this has 70% of the sweetness of sugar. The product will be available to food and beverage manufacturers in Mexico.

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Senior vice-president, Oswaldo Nardinelli, said, 'Increasing consumer demand for healthier food and drink is driving more manufacturers in Latin America to turn to *Tate & Lyle* for help in lowering calories, sugar and fat. In 2017, there has been a 32% increase in the launch of products that have a health and wellbeing claim.'