

REDUCE MORE SUGAR. DELIVER BETTER TASTE.

# Welcome to a whole new era in sugar reduction



Introducing ENLITEN<sup>®</sup> Fusion stevia sweeteners — a full range of cost-optimized stevia systems for just-right sweetness

Meeting consumer taste expectations in foods and beverages made with nature-based sweeteners just got easier. Ingredion has developed a suite of stevia systems tailored to provide great sugar-like taste at targeted usage levels. You can reduce up to 100% of sugar in a wide range of applications with ENLITEN<sup>®</sup> Fusion stevia sweeteners and still provide deliciously clean sweetness with no aftertaste. Realize the highest possible level of sugar reduction, cost-effectively, with tailored stevia sweeteners designed with your applications in mind.

HEALTH & NUTRITION 

Ingredion  
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IDEAS TO SOLUTIONS

# Now there's a system for bringing the best possible sweetness to your formulations

The food and beverage industry has embraced stevia as a partial replacement for sugar in a wide variety of applications. However, it can be difficult to determine the right steviol glycosides, and the right usage levels, to affordably achieve the sugar reduction your consumers want without compromising the taste they love. Now, Ingredion makes finding the optimal sweetness solution easier than ever with new ENLITEN® Fusion stevia sweeteners.

## Start with your sugar reduction goal

Our sweetness experts have identified the synergies between various steviol glycosides and brought the best attributes together in ENLITEN® Fusion stevia sweeteners. Each system is designed to answer a sugar-reduction goal while bringing true, sugar-like taste to your application.

## Find the ENLITEN® Fusion stevia sweetener that's right for you

There are four ENLITEN® Fusion stevia sweeteners to choose from, allowing you to reduce up to 100% of the sugar in your application.

Target sweetness equivalence	Recommended stevia sweetener	Parts per million (ppm)/ % of formulation	% Sugar reduction
8 TO 10 SE	ENLITEN® Fusion 9200	600 ppm/.060%	up to 100%
6 TO 8 SE	ENLITEN® Fusion 7200	450 ppm/.045%	up to 85%
4 TO 6 SE	ENLITEN® Fusion 6400 ENLITEN® Fusion 5600	300 ppm/.030%	up to 70%

All ENLITEN® Fusion stevia sweeteners are 200 to 300 times sweeter than sugar and have no calories.

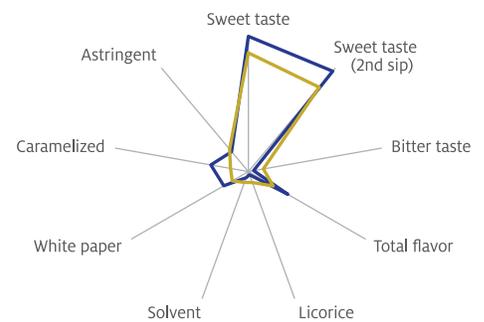
## Sweetness you can count on — from start to finish

The clean, sweet taste of ENLITEN® Fusion stevia sweeteners comes directly from the leaf of the stevia plants. After careful extraction and purification, we have more control in system development and can precisely target the optimized solution.

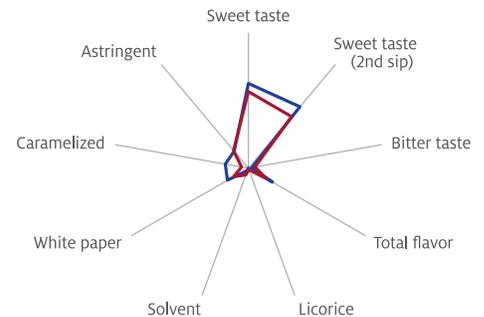
Work with Ingredion to find your ideal sugar reduction solution and leverage our proprietary DIAL-IN® Sweetness Technology and SWEETABULARY® sweetness language to formulate food and beverage products your consumers will love.

## THE PROOF IS IN THE TASTE

Sensory mapping (for ENLITEN® Fusion 9200 and 6400 stevia sweeteners shown below) demonstrates just how close our solutions are to sucrose in flavor profile. You can also see they do not have the bitter aftertaste so often associated with stevia ingredients.



**ENLITEN® Fusion 9200 stevia sweetener**  
**Sucrose**  
 Scale of Evaluation: 0 to 15  
 Samples evaluated in water at 600 ppm and ~70°F  
 Source: Ingredion Global Sensory, Trained Panel



**ENLITEN® Fusion 6400 stevia sweetener**  
**Sucrose**  
 Scale of Evaluation: 0 to 15  
 Samples evaluated in water at 300 ppm and ~70°F  
 Source: Ingredion Global Sensory, Trained Panel



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[ingredion.us/fusion](http://ingredion.us/fusion) | 1-800-713-0208



**Ingredion**

Ingredion Incorporated  
 5 Westbrook Corporate Center  
 Westchester, IL 60154

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