



CLARIA EVERLAST[®] Clean-Label Starches

A starch line to solve your most extreme challenges

At Tate & Lyle, our CLARIA[®] starches meet increasing consumer demands for more clean-label foods and beverages. We have expanded the CLARIA[®] product line with the launch of CLARIA EVERLAST[®], three non-GMO starches designed for superior stability in moderate, high and ultra-high process tolerance conditions.

From label-friendly starches to process tolerance and shelf stability, CLARIA EVERLAST[®] will meet all of your clean-label formulation needs. Tate & Lyle formulation experts work with you every step of the way to help create products with great taste, and texture.



Why choose CLARIA EVERLAST® Clean-Label Starches?

The clean-label CLARIA EVERLAST® starches provide superior shelf stability and taste as great as they perform

Applications

[Bakery fillings](#) [Fruit preparations](#) [Salad dressings](#) [Sauces](#) [Snacks](#) [Soups](#) [Yogurt](#)

Benefits

- Proven freeze-thaw and shelf stability
- Reformulates easily
- Matches modified starches in process tolerance, storage stability and inclusion level
- Enables a cleaner taste and colour
- Delivers optimal texture and thickening
- Labels as tapioca starch and non-GMO

Introducing CLARIA EVERLAST® Clean-Label Starches

Three process tolerance levels for shelf stability and quality you can count on

CLARIA EVERLAST® 565

Moderate process tolerance targeted to kettle cooking

CLARIA EVERLAST® 575

High process tolerance suitable for retort, high-temperature-short-time (HTST) pasteurisation and low-pH processes

CLARIA EVERLAST® 585

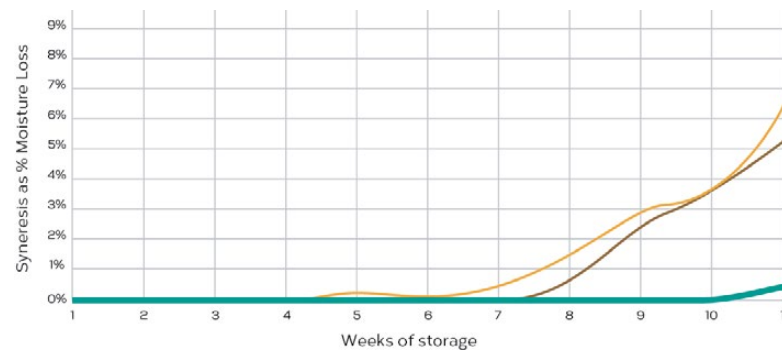
Very high process tolerance suitable for ultra-high-temperature (UHT) dairy applications

How the CLARIA EVERLAST® starch line performs

Superior refrigeration stability

CLARIA EVERLAST® 565 outperforms—far less syneresis vs. modified food starch and other clean-label starches*

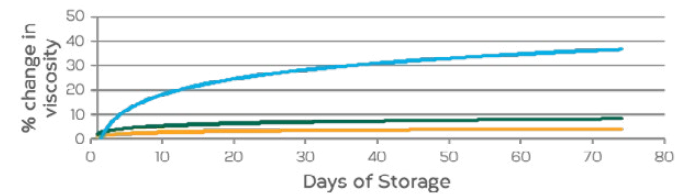
CLARIA EVERLAST® 565 outperforms some alternatives in the refrigeration stability



- Moderately stabilised MFS
- Stable competitive CL
- CLARIA EVERLAST® CL

Exceptional acidic sauce stability

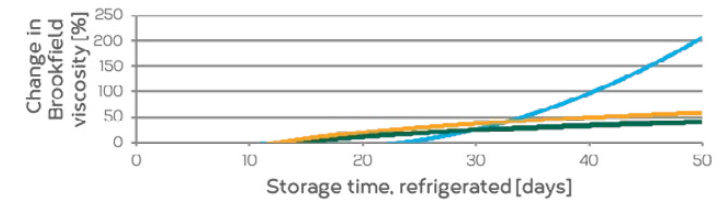
For at least 74 days, CLARIA EVERLAST® 575 indicates good refrigeration stability in acidic sauces:



- Unstabilized starch
- CLARIA EVERLAST® 575
- Highly stabilized MFS

Top-quality yogurt viscosity

At 50 days of refrigerated storage, CLARIA EVERLAST® 585 indicates similar viscosity performance to highly stabilised starch:



- Unstabilized starch
- CLARIA EVERLAST® 585
- Highly stabilized MFS

*Based on internal Tate & Lyle testing

Switch to CLARIA EVERLAST® Clean-Label Starches

The new CLARIA EVERLAST® clean-label product line provides superior stability and flavour, in a broad range of process conditions. All three products—CLARIA EVERLAST® 565, CLARIA EVERLAST® 575 and CLARIA EVERLAST® 585—offer room-temperature storage, refrigerator storage and freeze-thaw stabilities similar to conventional modified starches.

No matter the application or the challenge, the new CLARIA EVERLAST® can help you create foods and beverages with great taste, great texture—and a label that consumers can understand and trust.

About Tate & Lyle

We are a leading global food and beverage ingredients and solutions supplier, with a 160-year history of ingredient innovation. Through our purpose, *Transforming Lives Through the Science of Food*, we believe that together, we can successfully grow our businesses whilst having a positive impact on society. Partner with us to create healthier, tastier and more sustainable food and beverage solutions for consumers.

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