

Tate & Lyle upgrades facility in China

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As part of the expansion, the company has said that its manufacturing and quality processes at the facility have been significantly enhanced. Tate & Lyle has also improved the facility's packaging capabilities, and implemented advanced environmental management infrastructure and systems to deliver on its commitment for responsible manufacturing.

The Nantong site creates STA-LITE Polydextrose, a soluble fibre with proven nutritional benefits that food producers use to provide fibre enrichment, and body and texture, in reduced sugars and calorie products. It is used in products such as cereals, drinking yoghurts, fermented beverages, biscuits and pastries.

Tate & Lyle is the only polydextrose manufacturer with production lines on three continents. The company's investment in Nantong significantly enhances the fibre production capabilities, and expands the non-GMO offering.

The company has also achieved Non-GMO Project verification for 18 starch ingredients, including its entire line of Claria Functional Clean-Label Starches.