

TasteSense™ Sweet

Optimizing Taste & Balancing Nutrition

Sugar is High on the Consumer's Agenda

With the spotlight on sugar and artificial ingredients and a pressure to reduce calories across all products, consumers are becoming more aware of the ingredients in their food and beverages. This results in an increased pressure on food and beverage manufacturers to deliver consumer preferred solutions in healthy and tasty formats.

Our Goal is to Optimize the Taste of your Products

We begin by understanding your product goals:

- Label
- Geography
- Cost-in-use
- End use market

We offer a range of taste solutions to optimize the taste experience:

- Addresses reduced calorie product challenges: flavor rebalancing, sweetness optimization, mouthfeel improvement & masking solutions
- Successfully sensory validated to rebalance taste in products that have up to 30% less added sugar
- Delivers a consumer friendly Natural Flavor labeling opportunity
- Available in multiple delivery formats to support a variety of formulation requirements

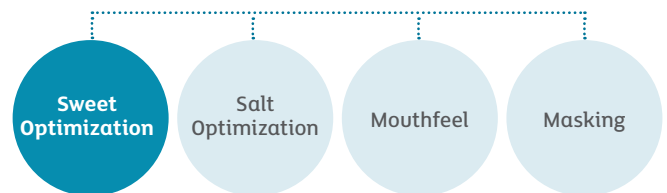


Introducing Kerry's Solution for Sugar Reduction

TasteSense™

By Kerry

Optimizing Taste & Balancing Nutrition



What is the TasteSense™ Sweet Offering?

- Kerry's platform for delivering nutritionally optimized products while still providing consumer inspired, signature tastes
- Leading the way in taste and nutrition delivering sweet taste experiences
- Adding back the overall taste experience that is lost when sugar is removed to meet consumer's taste and nutrition expectations

Sugar Reduction Options with TasteSense™

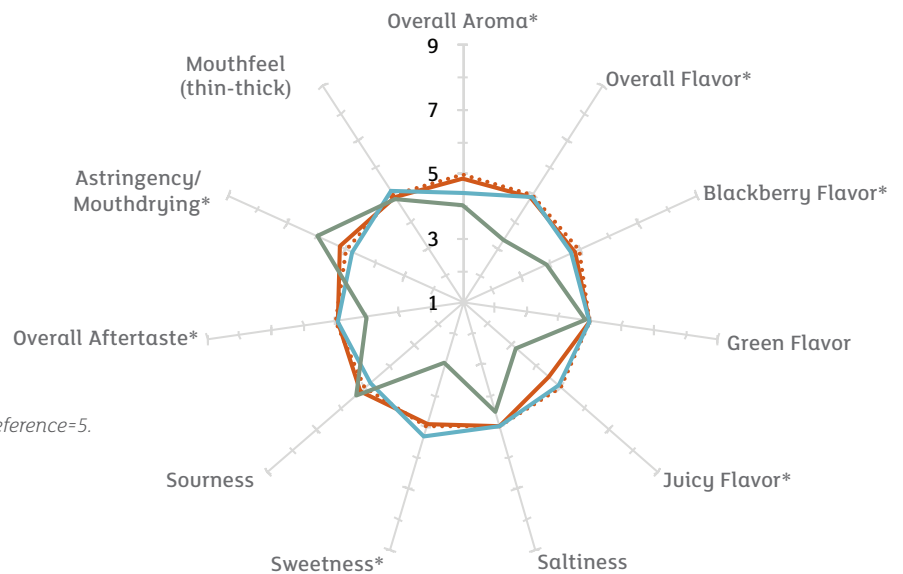
TasteSense™ Portfolio for Sweet Optimization

Product	Item #	Description	Recommended Dosage Rate (%)
NAT TasteSense™ FL SWT	30716411	Liquid Modulator for SWEETNESS	0.10 MAX
NAT TasteSense™ FL SWT PWD	30715177	Powder Modulator for SWEETNESS	0.10 MAX
NAT TasteSense™ FL MTHF	30646665	Liquid Modulator for MOUTHFEEL	0.03-0.10
NAT TasteSense™ FL MTHF PWD	30718736	Powder Modulator for MOUTHFEEL	0.03-0.10
NAT TasteSense™ FL MSK	30652816	Liquid Modulator for MASKING (BITTER/STEVIA)	0.03-0.10

Sensory: Consumer Preference Test – Blackberry Isotonic Beverage

- Full Sugar Reference
- 30% Reduced Sugar + TasteSense™
- Full Sugar Blind Reference
- 30% Reduced Sugar

The 30% reduced sugar sample using TasteSense™ Sweet maintained the same sweetness and general flavor profile as both full sugar references.



n=18 trained panelists
 Scale: 9-point categorical Relative-to-Reference scale where Reference=5.
 Analysis: Student's t-Test ($\alpha=0.05$).
 An asterisk (*) indicates a significant difference.

Regulatory Considerations

- Kerry TasteSense™ Sweet recommended declaration: Natural Flavor
- Kerry TasteSense™ Sweet may be used in any category of flavored food
- Kerry TasteSense™ Sweet is not to be used in food intended for younger than four months of age

Applicable to all food and beverage categories:



Beverages



Alcohol



Bakery



Dairy



Foodservice



Culinary