



Press Release

**Tate & Lyle Food System's Australian Facility gains
British Retailers Consortium Food Safety Certification**

Brisbane Australia (15 September 2011) -Tate & Lyle's Food Systems production facility in Brisbane, Australia has been awarded certification to the British Retailers Consortium's (BRC) Global Standard for Food Safety.

"For Tate & Lyle, food safety is the top priority and gaining this BRC certification reinforces Tate & Lyle's commitment to deliver highest quality, safe food to consumers. We do this by providing our manufacturing customers with food stabiliser systems that consistently meet the highest quality standards the market is demanding" says Kathy Milburn, Quality and Operations Manager.

"Tate & Lyle always works towards implementing the best manufacturing practices with supporting food safety and quality management systems to continually exceed customers' expectations. We have achieved this through the total commitment of the entire business, from senior management to the production team" said Milburn.

Tate & Lyle Food Systems has been supplying the highest quality proprietary food stabiliser systems to the food industry in Asia Pacific region for over 20 years. Additional to the BRC certification, the Australian production facility has demonstrated their commitment to quality and to the continuous improvement of their business management systems by maintaining certification to ISO 9001 since 1993. To cater for specialist markets, specific halal certified stabiliser systems are also able to be produced onsite.

