

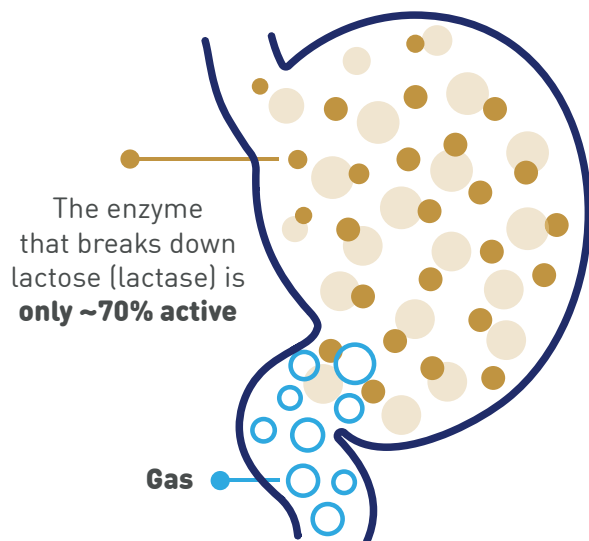


# BEYOND THE BOTTLE:

## Corn syrup solids as a solution for common digestive issues

### Not all babies are ready for lactose as their sole source of carbohydrates

In young infants the enzyme lactase, which breaks down lactose, **may only be 70% active**—causing some lactose to travel to the large intestine without being fully digested.<sup>1</sup> Unabsorbed lactose can ferment in the gut and cause gas, which may lead to fussiness or crying.



### For infants with digestive issues, it may be beneficial to replace some lactose with corn syrup solids

Formula with reduced lactose, like our trusted Enfamil NeuroPro™ Gentlease® formulation, has been clinically shown to reduce fussiness, gas, and crying in as little as 24 hours.<sup>2\*</sup> Corn syrup solids are a plant-based carbohydrate alternative for infants who have difficulty digesting lactose.

### Corn syrup solids are safe and well tolerated

Corn syrup solids are an easily digested carbohydrate source shown in clinical studies (and over many years of consumer use) to be safe, well tolerated, and supportive of normal growth and development in infants. The sweetness of corn syrup solids is similar to lactose and can result in an osmolality similar to breast milk when used in formula.<sup>3</sup>

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\*Among infants identified as very or extremely fussy by parent report receiving a full-lactose cow's milk protein formula for 7 days prior to enrollment, as compared with baseline.<sup>2</sup>

# 73% of babies in the US experience digestive discomfort\*

For some, corn syrup solids can be a more tolerable source of carbohydrates.



**“Corn syrup solids have been shown in clinical studies and many years of consumer use to be safe and support normal growth and development in infants.”**

– Infant Nutrition Council of America



## Experts and authorities support the use of corn syrup solids in infant formula

According to the FDA Code of Regulations, corn syrup solids are “generally recognized as safe” for use in infant formula. The Infant Nutrition Council of America agrees.



## Corn syrup solids are different from high-fructose corn syrup

Corn syrup solids are simply dehydrated corn syrup—which is made of glucose polymers derived from corn. High-fructose corn syrup, on the other hand, is processed to convert some glucose into fructose. High-fructose corn syrup is typically used to sweeten cookies, soda, and other highly processed foods.



## Corn syrup solids are safe for babies prone to allergies

The corn syrup solids used in Enfamil® products are made from hydrolyzed corn starch and are considered hypoallergenic.



## Enfamil NeuroPro™ Gentlease® does not have high-fructose corn syrup or sucrose

Enfamil NeuroPro™ Gentlease® mimics the carbohydrate composition of breast milk with a blend of hypoallergenic, hydrolyzed corn syrup solids and reduced lactose.

## Questions?

Contact your sales representative.

\*Quantitative online digestive concerns survey. Moms with babies from 0 to 12 months. Intuit Research Agency, July 2019  
Scope: MX, PH, TH, US, CN. N = 200 per market.

**REFERENCES:** 1. González HL, García AC, Reynés Manzur JN. Consensus on food in children with food allergy. Mexican Association of Pediatrics. *Acta Pediatr Mex.* 2005;26(5):270-292. 2. Berseth CL, Johnston WH, Stolz SI, Harris CL, Mitmesser SH. Clinical response to 2 commonly used switch formulas occurs within 1 day. *Clin Pediatr (Phila).* 2009;48(1):58-65. 3. Clemens RA, Jones JM, Kern M, et al. Functionality of sugars in foods and health. *Compr Rev Food Sci Food Saf.* 2016;15(3):433-470.

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