



SUGAR-FREE ICE CREAM



ICE CREAM STABILISER FOR LEMON

SUGAR-FREE AND IN POWDER FORM
STABILISER AND EMULSIFIER

200g e



3.5 kcal/g

NEUTRAL STABILISER FOR LEMON ICE CREAMS

SUGAR-FREE AND IN POWDER FORM

DAYELET NEUTRO LEMON is an essential texture agent for stabilising and retaining liquids in all types of lemon ice creams. It totally or partially substitutes the traditional egg yolks, achieving a lighter, thinner and coldest ice cream with substantially less cholesterol. Its basic composition is a synergic mix of three vegetable gums which act as: Thickeners – increasing viscosity in ice cream mixes; Emulsifiers – incorporating more air into ice creams; Stabilisers – avoiding crystallization and providing texture, consistency and homogeneity.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, soy-free, fructose-free, cholesterol-free and salt-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

corn and rice starch, guar gum, cellulose gum, tara gum and lemon aroma.

NUTRITION INFORMATION PER 100g:

350 kcal/100g. Carbohydrates: 95% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 25%.

Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 0.1%.

The three gums are metabolized as dietary fibre.

MEDIUM Glycemic index = 50.

MORE INFORMATION:

<http://www.dayelet.co.uk/neutro-pistachio.html>

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE,
CHOLESTEROL-FREE AND SALT-FREE.**

DAYELET NEUTRO LEMON is made of three vegetable gums: Guar gum – extracted from the seeds of the leguminous guar plant; Tara gum – obtained from the seeds of the leguminous tara plant; and Cellulose gum – derived from the cellulose contained in plant stems. They are three soluble polysaccharides with great hydration and stabilising properties which may be used in a large variety of food and dietary products.



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