

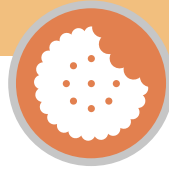


# SUGAR-FREE SWEETENER

SERVING SUGGESTION

## SUGAR-FREE SWEETENER FOR COOKIES

POLYOL, ACESULFAME AND SUCRALOSE BASED  
WITH NO ADDED SUGARS, GLUTEN-FREE AND WEIGHT 1:1



2,4 kcal/g

### FOR MAKING SUGAR-FREE COOKIES

POLYOL, ACESULFAME AND SUCRALOSE BASED

With less calories than sugar, DAYELET COOKIES is a modern formula of low-calorie carbohydrates and intense sweeteners which substitutes sugar in a 100% of its weight. It is used for making all types of home-made cookies, leaving the same sweetness and texture of sugar. It substitutes sugar in any recipe on a 'weight to weight' basis, without modifying the rest of the ingredients.

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

Easy substitution on a 'weight to weight' basis (1:1). It is not necessary to modify the ingredients or the weight in the original recipe. It provides the same texture and sweetness of sugar. It allows dough frosting and defrosting and microwave baking. It provides less calories and a low glycemic index.

### COMPOSITION:

Bulking agents: lactitol, isomalt, maltitol; soluble fiber, potato maltodextrine and sweeteners: sucralose, acesulfame-k and vanilla flavour.

### NUTRITION INFORMATION PER 100g:

240 kcal / 1007 kJ. Fat: 0%. Carbohydrates:84%. of them are polyols: 80%, starches:4%.  
nutritional fibres: 10%. Proteins: 0%. Salt: 0%.  
'Excessive consumption may cause a laxative effect'.  
LOW Glycemic index=17.

### MORE INFORMATION:

<https://www.dayelet.com/en/cookies.html>



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