



TECHNOLOGICAL SWEETENER



TECHNOLOGICAL SWEETENER ERYTHRITOL

PARTIAL SUGAR SUBSTITUTE
CRYSTALLINE POWDER

1200g e



0 kcal/g

SWEETENER WITH ZERO CALORIES

PARTIAL SUGAR SUBSTITUTE

With zero calories per gram, DAYELET ERYTHRITOL is a modern polyol extracted by enzymatic fermentation. It has less sweetening properties than sugar, therefore it is used as a partial substitute of sugar in chocolates, candy, chewing gum, cookies and biscuits. It is used as a moisturiser, anti-freeze and stabiliser agent. When combined with other polyols, it may be applied to all types of sugar-free desserts and ice creams.

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

It provides an outstanding reduction of sugar and a Very Low Glycemic Index. Its demand for insulin is virtually zero.

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:

erythritol.

NUTRITION INFORMATION PER 100g:

0 kcal/100g. Carbohydrates: 97% (97% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%. Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 0%.

Excessive consumption may cause a laxative effect. *It is not recommended for children under three years old*.

Acceptable Daily Intake (ADI): 70 g per day.

VERY LOW Glycemic index = 7.

MORE INFORMATION:

<http://www.dayelet.co.uk/erythritol.html>



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