



## SUGAR-FREE ICE CREAMS



# SUGAR-FREE STABILIZER FOR FAST TRUFFLE

PREPARED WITH COCOA  
FOR COLD TRUFFLES

300g e



2.4 kcal/g

### SUGAR-FREE STABILIZER FOR FAST TRUFFLE

IN POWDER FORM WITH COCOA

DAYELET FAST TRUFFLE is a 100% fat-free stabiliser with incorporated cocoa and no added sugars.

It is obtained by a modern roasting technique of high quality cocoa enhancing its authentic flavour.

The added stabiliser perfectly holds the produced whey, which allows whipping cold double cream and making marvelous fillings for mousses, cupcakes, or goblet desserts.

The fat-free cocoa contained in our DAYELET FAST TRUFFLE brings the authentic flavour of chocolate, since it provides

### SUGAR-FREE, GLUTEN-FREE, EGG-FREE, AND FRUCTOSE-FREE.

the same fibres of raw cacao, keeping all its valuable polyphenols and minerals, such as calcium and iron, and its well known theobromide.

DAYELET FAST TRUFFLE is the perfect stabiliser for preserving frozen truffles. It can also be used in breakfast meals, and for preparing milk shakes, many types of desserts, such as sponge cakes, cupcakes, ice creams, etc. Due to its small size particles, it provides a better palatability, a softer texture and a more intense colour.

#### THIS PRODUCT IS:

sugar-free, gluten-free, egg-free and fructose-free.

#### IT IS ALSO SUITABLE FOR:

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

#### COMPOSITION:

corn maltodextrin, fat-free cocoa, modified potato starch, dairy protein, emulsifier E472 and stabilizer sodium alginate.

#### NUTRITION INFORMATION PER 100g:

240 kcal/100g. Carbohydrates: 83% (0% of them are polyols). Other hydrates: 15%.

Nutritional fibres: 68%. Fat: 0.9% (Saturated fat: 0.6%). Protein: 9.5%. Sodium: 0.1%.

MEDIUM Glycemic index = 37.

#### MORE INFORMATION:

<http://www.dayelet.co.uk/fast-truffle.html>



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