



TECHNOLOGICAL SWEETENER



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GRANULAR ISOMALT

PARTIAL SUGAR SUBSTITUTE
IN GRANULAR FORM

1500g e



2.4 kcal/g

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With 2.4 kcal per gram, DAYELET GRANULAR ISOMALT is a carbohydrate obtained by catalytic hydrogenation of sucrose. It is therefore regular sugar enzymatically modified. Its sweetening properties are low (50/60%) compared to sugar, almost half of sugar's sweetness. For this reason, it is only used as a partial substitute in many sugar-free desserts. Its high melting point and transparency make it essential for producing artistry patisserie. It also substitutes sugar in cotton candy.

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:

isomalt.

NUTRITION INFORMATION PER 100g:

240 kcal/100g. Carbohydrates: 95% (95% 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 (ADR): 30 g/ 40 g per day.

LOW Glycemic index = 20.

MORE INFORMATION:

<http://www.dayelet.co.uk/granular-isomalt.html>

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

It is metabolized as the rest of carbohydrates. Its insulin demand is very low. If possible, do not consume it right after beans, vegetables or fruits, to prevent excessive fibre consumption. It provides calorie reduction and a Low Glycemic Index.



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