



SUGAR-FREE SWEETENERS



SUGAR-FREE SWEETENER FOR

SAUCES

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

1000g e



2.4 kcal/g

FOR SUGAR-FREE SWEET AND SALTED SAUCES

POLYOL AND ACESULFAME-K BASED

With 40% less calories than sugar, DAYELET SAUCES is a modern formulation of low-calorie carbohydrates and intense sweeteners, which replaces 100% the weight of sugar in all types of sweet or salted sauce recipes, such as: tomatoes, vinaigrette, ketchup, fruit and chocolate, coulis, etc. It provides the same taste and texture as sugar and substitutes sugar on a "weight to weight" basis in any recipe, without the need of modifying the rest of the ingredients.

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:

sweeteners: lactitol, isomalt, maltitol; potato maltodextrin, tara gum; sweeteners: acesulfame-k and neohesperidine.

NUTRITION INFORMATION PER 100g:

240 kcal/100g. Carbohydrates: 93% (89% of them are polyols). Other hydrates: 4%. Nutritional fibres: 0%. Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 0%.

'Excessive consumption may cause a laxative effect'.

LOW Glycemic index = 15.

MORE INFORMATION:

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

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-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 freezing and defrosting sauces. It provides less calories and a low glycemic index.



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DAYELET RECIPES



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