



SUGAR-FREE SWEETENERS

SERVING SUGGESTION

SUGAR-FREE SWEETENER FOR SPONGE CAKES

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



2,4 kcal/g

FOR MAKING SUGAR-FREE SPONGE CAKES POLYOL AND ACESULFAME-K BASED

With 40% less calories than sugar, DAYELET SPONGE CAKES is a modern formula of low-calorie carbohydrates which substitutes sugar in a 100% of its weight. It is used to make sponge cakes with vegetable oils: soy, sunflower, olive, etc., 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,
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 frosting and defrosting of dough and cakes. It provides less calories and a low glycemic index.

COMPOSITION:

Bulking agents: maltitol, isomalt, lactitol; potato maltodextrin, vegetable fibres, sweeteners: acesulfame-k and neohesperidine.

NUTRITION INFORMATION PER 100g:

240 kcal / 1007 kJ por 100g. Fat: 0% (Saturated fat: 0%). Carbohydrates: 92% (90 % of them are polyols). sugars: 0%, starches: 2%. Nutritional fibres: 2%. Protein: 0%. Salt: 0%.

'Excessive consumption may cause a laxative effect'.
Low Glycemic index = 15.

MÁS INFORMACIÓN:

<https://www.dayelet.com/es/bizcochos.html>



Emulift Ibérica, s.l.
c/ Copérnico, 40 n.4
08784 Piera (Barcelona).
Reg. Sanitario: 31.25/B.