

Edulco
diet

**:Dulci
Light**

*Natural
Sweeteners*

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Founder's Statement

As a consumer of sweeteners, together with my husband, who is diabetic, founder and CEO of the company, I had always had problems with the taste of conventional diet products. That is why, together with my family, we decided to found Edulcodiet SL, a company dedicated to offering healthy products for all kinds of people, without sugar but with the same taste. Initially, we acquired an artisanal manufacturing method that allowed us to see the success and the great acceptance that our product had in the people, as founder and general manager of the company today I am very proud of the road traveled and the great acceptance of our customers.

After our initial success, 5 years ago, we started the process of increasing our production. During this period, we had the opportunity to travel around the world, learning about local sweetener markets and production processes. After years of excitement, travel, frustration and fond memories, we finally managed to complete our process in a new fully automated plant, with the capacity to supply any market and guarantee the highest quality for our customers. In our experience, the best way to present our products is by testing them.

As a company, we are very clear about where we come from and we know that the family values that have allowed us to grow will be the same ones that will guarantee that we continue along this path. Our goal is to take DulciLight to every corner of the planet and to demonstrate that it is possible to be happy and healthy at the same time.



Lic. Rosa Mora
Director

Corporate Values

In our company, we deeply value our roots and the principles on which we were founded. These core values permeate all levels of the organization, from our suppliers to our customers, including our employees. We are governed by a set of values that guide our daily decisions and actions:



Processes and facilities

In our modern facilities, we have managed to combine innovation in food technology with respect for nature and the health of our products. We have endeavored to equip all our facilities with the latest technology and to certify them to the highest food quality standards.



Manufacturing

The secret of our business success lies in our modern, automated clean rooms. After an arduous research and development process, we have succeeded in perfecting a state-of-the-art manufacturing method that took us 5 years to complete. As a result, we are proud to say that we are the only ones in the world with this particular production and granulation capability for any material.

Thanks to this patented and innovative manufacturing method, we can offer our customers the highest quality handcrafted products, without compromising their natural origin, always ensuring the highest standards of safety and quality.

Thanks to our tireless effort and perseverance, we have managed to increase our production capacity by more than 20 times. This achievement has allowed us to be prepared to expand our commercial reach through our reputation for offering the highest quality and solvency as suppliers.



Víctor Riesco
Sales Department

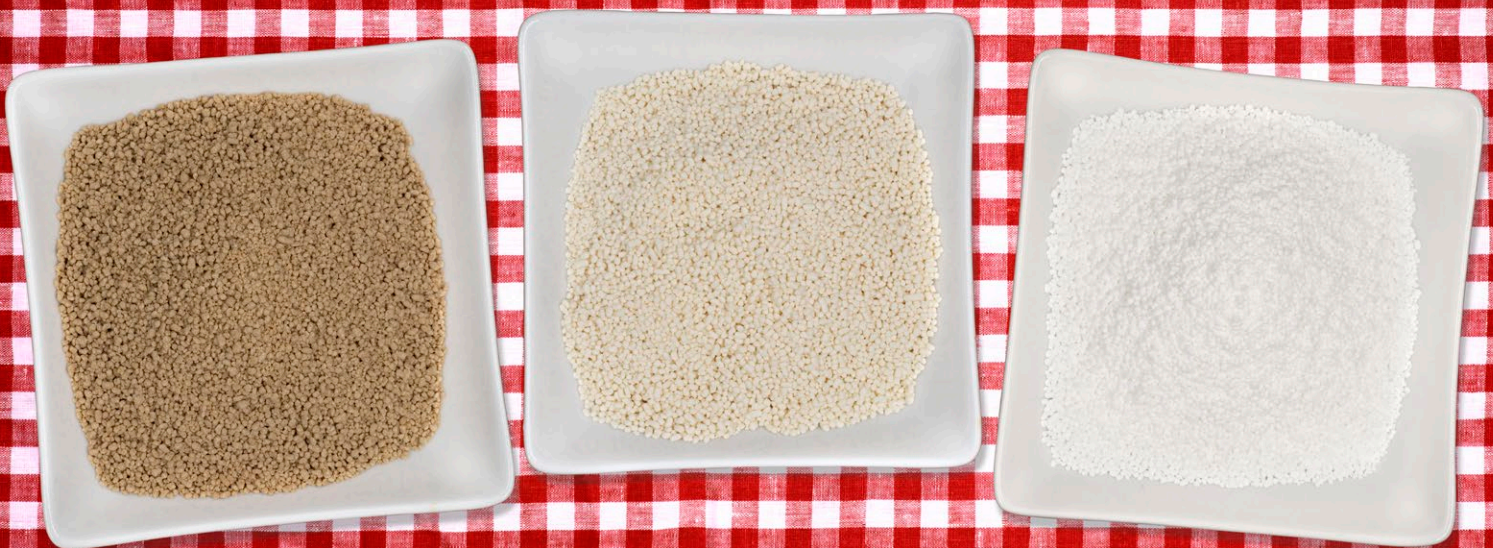
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Spherical Granules, by dehydration 100% Homogeneous and Ecological

Homogeneity is essential in the food, pharmaceutical and chemical industries to ensure the quality and efficiency of mixtures. Self-dissolving granulators are effective in obtaining homogeneous mixtures by dehydrating the ingredients into powder or granules. In the case of Dulcilight sweetener, an innovative 100% environmentally friendly natural heat dehydration process is used to obtain a spherical granule that dissolves easily in water and can be incorporated into different foods and beverages. This process is environmentally friendly and reduces sugar consumption in a safe and natural way.

In addition, this natural heat dehydration process is 100% eco-friendly, which means that it is environmentally friendly and generates no toxic waste. This is especially important in the food and nutrition industry, as consumers are increasingly looking for healthy and sustainable options.



Process Phases

Manufacturing →



Stick dosage →



Packaging →



Storage →



Expansion and Markets

From the beginning, we have conceived our business model on the basis of establishing local commercial alliances in each country or market, thus enhancing the recognition of our brand and company. We rely on the high quality and excellent organoleptic characteristics of our products to achieve this.

We are currently carrying out an ambitious expansion and internationalization plan that aims to reach as many markets as possible in a short period of time, with a very careful niche market penetration strategy.



Vision of Edulcodiet

From Edulcodiet's management, we have a very clear vision that guides our course. We strive to guarantee the highest quality products on the market at highly competitive prices. To achieve this, we work closely with our commercial partners, who have local knowledge and help us grow as a team.

In addition, together with our commercial vision, the company's management is committed to maintaining our family values and principles that led us to found the company and that have allowed us to get to where we are today.



Innovation and Vanguard

As a result of our constant search for improvement, we have created DulciLight Moreno, the world's first calorie-free brown sweetener. This product is considered the crown jewel and the best sweetener because of its cane sugar identical taste, granulated texture, natural origin, easy dissolution thanks to its natural dehydration and an endless list of factors that are immediately experienced upon tasting it.

This factor has been a determining factor for the company, which is why we have decided to make a firm commitment to DulciLight Moreno as our flagship product.



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ZERO



Our Ambassador

Martin Berasategui.

Martin Berasategui is one of the most recognized and acclaimed chefs in international gastronomy. He has been a great advocate of healthy and balanced eating, and his passion for healthy cooking has led him to become an ambassador for the Dulcilight brand and the company Edulcodiet SL.

Since his beginnings, he has shown a great passion for cooking, characterized by creativity, innovation and impeccable technique, with a focus on fresh, highquality ingredients that he has called KM 0. His dishes are true works of art, both in terms of taste and presentation, Berasategui has collaborated with Dulcilight in the creation of innovative and healthy recipes, using the brand's products to reduce the sugar and calorie content of his dishes.

Martin Berasategui's career is impressive, from his humble beginnings to his current position as one of the world's most successful and recognized chefs. With 12 Michelin stars and Repsol suns to his credit and an unwavering passion for cooking, Berasategui continues to inspire chefs and food lovers around the world.

In summary, Martin Berasategui's collaboration with Dulcilight and Edulcodiet SL has been an important boost for the brand and the company, helping them to spread and reinforce their message of healthy and balanced eating to a wider audience, thus demonstrating that it is possible to enjoy tasty and healthy food at the same time.

It is an honor for us to count on your advice and experience.