

Erythritol Gold 1:2

Erythritol Gold is a next-generation sweetener that redefines the concept of sweet flavors and positions it alongside concepts like well-being and health. Developed by Edulcodiet SL, a pioneer in natural and healthy flavor solutions, it is an exceptional product that combines natural sweetness and caramel flavor with zero calories, zero sugars, and zero glycemic index.

It is the result of research and development by our medical staff in collaboration with the renowned chef Martín Berasategui, a 12-time Michelin star winner. The team worked to create a sweetener that is not only healthy but also adds volume, texture, and sweetness to any industrial or culinary preparation while maintaining a natural flavor and optimal organoleptic characteristics.

It is made from a 100% homogeneous blend starting from a liquid state, composed of erythritol, sucralose, natural flavors of cane honey, and caramel color, providing a sweet and natural taste without the health concerns associated with traditional brown sugar. These ingredients are recognized among the healthiest and safest sweeteners available in the world today.

Erythritol Gold is manufactured in Tarragona, Spain, using a cutting-edge and innovative process that ensures a 100% homogeneous blend. It replicates the characteristics of brown sugar, its texture and flavor, without the negative health effects associated with sugar. It is also the first polyol that does not cause stomach discomfort or laxative effects.

Edulco
diet

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Advantages and strengths of Erythritol Gold

1. Calorie-free sweetness
2. Ideal for diabetics
3. Aid in weight control
4. Culinary versatility

Erythritol Gold stands out for offering a sweet and clean flavor, free from aftertaste.

Its ability to provide volume, texture, and sweetness in one product, similar to sugar, makes it ideal for countless uses and applications. It is the perfect ally for incorporating and **substituting Maltitol or Sorbitol** in industrial applications.

Erythritol Gold: A commitment to quality and sustainability

Each batch of Erythritol Gold undergoes rigorous quality control measures to ensure it meets the highest standards of flavor, purity, and food safety throughout the entire process.

We are passionate about sustainability, which is why we use ecological and sustainable production practices, prioritizing ingredients of natural origin and only top-quality raw materials in our manufacturing to be environmentally respectful.

Usage and Application Recommendations

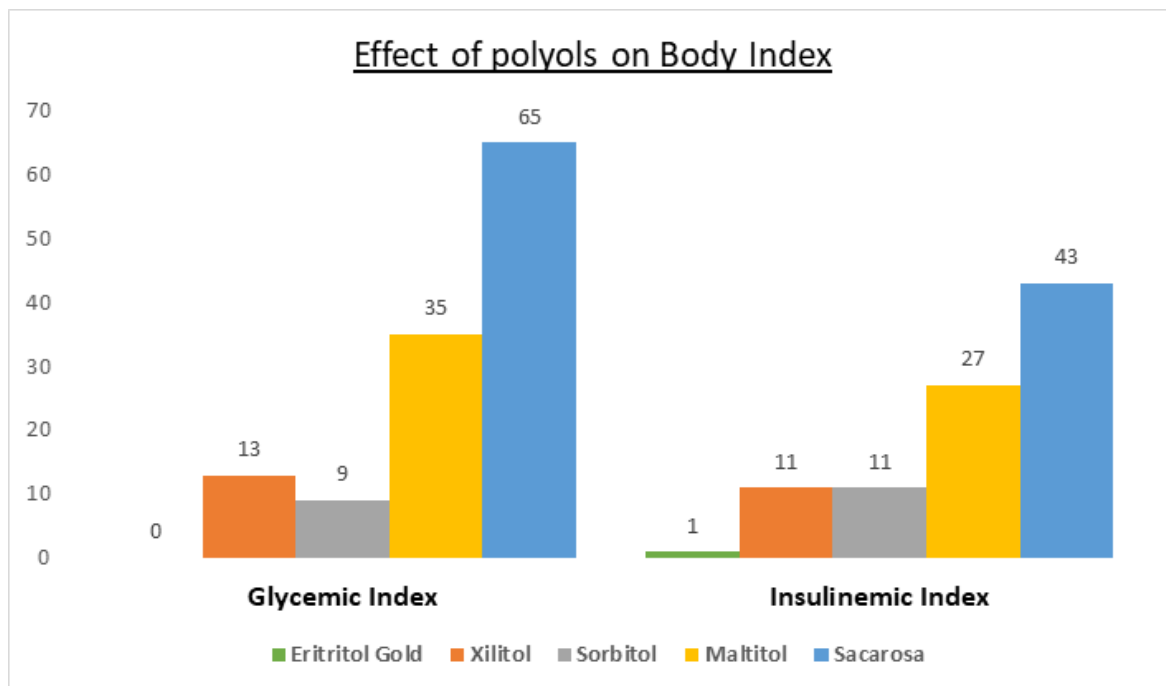
When incorporating Erythritol Gold into your preparations, the dosage should be adjusted, as its sweetening power is twice that of brown sugar. Using only half will yield the exact same result. It can be combined with a multitude of natural flavors; its versatility knows no bounds. For example, in baking processes, dessert preparations, beverages, shakes, incorporation into cereals, cookies, creams, industrial pastry fillings, sauces, marinades, ice creams, yogurts, and countless creative uses.



Comparison with Brown sugar

With an identical flavor profile to brown sugar, Erythritol Gold provides radically different values - healthy values - in terms of content, impact on blood sugar levels, and insulin index. Additionally, it does not cause spikes in blood sugar. It is a 100% safe sweetener for consumption. It does not contain harmful chemicals.

Characteristics	Erythritol Gold	Maltitol	Sorbitol	Sugar
Glycemic index	0	35	9	65
Calories per gram	0	2.1	2.6	4
Sweetness vs. sugar	200%	75-90%	60%	100%
Impact on blood sugar	Does not raise blood sugar	Moderately raises blood sugar	Moderately raises blood sugar	Raises blood sugar
Gastrointestinal effects	Does not cause stomach discomfort or laxative effects	Causes stomach discomfort or laxative effects	Causes stomach discomfort or laxative effects	Does not cause stomach discomfort or laxative effects
Suitable for diabetics	Yes	With relative moderation	With relative moderation	No
Flavor	Deeper and richer flavor, similar to brown sugar	Flavor similar to sugar, with and aftertaste	Less sweet flavor than sugar, with and aftertaste	Sweet flavor
Culinary versatility	High, can be used in baking, beverages, sauces, marinades, etc.	Moderate, may alter the texture of some baking goods	Moderate, may alter the texture of some baking goods	High
Impact on dental health	Does not contribute to dental caries	May contribute to dental caries	May contribute to dental caries	Contributes to dental caries
Origin	Natural, derived from fruits, vegetables, and cane sugar	Artificial, derived from corn starch	Artificial, derived from glucose	Natural, derived from sugarcane or sugar beet
Food safety and process quality	Very high, produced in Europe with high quality and environmental commitment standards	Low, produced in Asia in industrial production with significant environmental impact	Low, produced in Asia in industrial production with significant environmental impact	Low, produced in Asia in industrial production with significant environmental impact



Commercial presentations and orders

Join us in the pursuit of a healthier and sweeter future by using Erythritol Gold. Experience the perfect balance of flavor, health, and sustainability. Edulcodiet SL will be your trusted partner in supplying natural-flavored sweeteners and healthy alternatives.

Contact us for more information and let's talk about how we can collaborate to bring the benefits of Erythritol Gold to your industrial products.

Together, we will create a sweet and healthy world, where sweetness and well-being walk hand in hand.



**Doypack of
200 g, 500 g, 1 Kg**



Boxes 25 Kg



Bigbag 500 Kg

Edulcodiet SL
 Vial Interior Privat 1, nave 4, 43152 Perafort, Tarragona, Spain
 ☎ +34 977615929 ☎ +34 697338234 ✉ ventas5@edulcodiet.com

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