

Erythritol Plus 1:2

Erythritol Plus is a next-generation sweetener that redefines the concept of sweet flavors and positions it alongside values 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, 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, and natural flavors, providing a sweet and natural taste without the health concerns associated with traditional sugar. These ingredients are recognized among the healthiest and safest sweeteners available in the world today.

Erythritol Plus is manufactured in Tarragona, Spain, using a cutting-edge and innovative process that ensures a 100% homogeneous blend. It replicates the characteristics of the 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

:Dulci Light



Advantages and strengths of Erythritol Plus

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

Erythritol Plus 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 Plus: A commitment to quality and sustainability

Each batch of Erythritol Plus 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

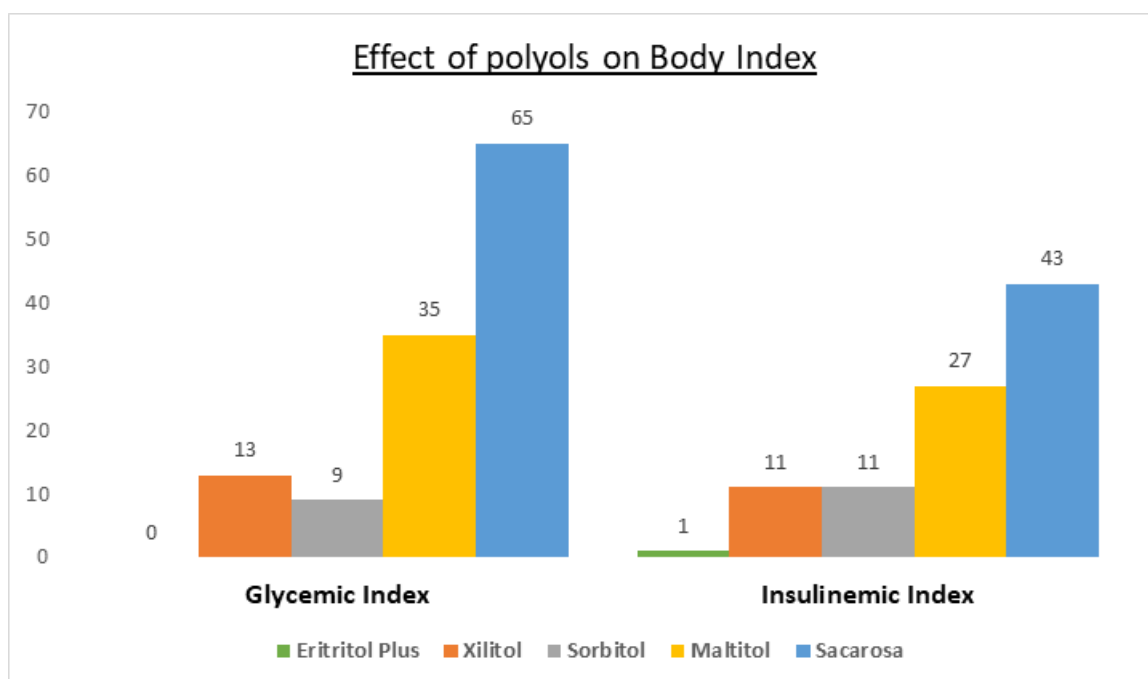
When incorporating Erythritol Plus into your preparations, the dosage should be adjusted, as its sweetening power is twice that of sugar. Using only half will yield the exact same result. It can be combined with a multitude of natural flavors; its versatility knows no bounds. **For example, in baking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



Comparison with sugar

With an identical flavor profile to the sugar, Erythritol Plus 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 Plus | 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 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 Plus. 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 Plus 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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Our ambassador

Martin Berasategui.

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

Since his beginnings, he has shown a deep passion for cooking, which has been characterized by creativity, innovation, and impeccable technique, with a focus on fresh, high-quality ingredients that he has called “KM 0”. His dishes are true works of art, both in terms of flavor and presentation. Berasategui has collaborated with Dulcilight in creating innovative and healthy recipes, using the brand’s products to reduce the sugar and calorie content in his dishes.

Martin Berasategui’s journey is impressive, from his humble beginnings to his current position as one of the world’s most successful and renowned chefs. With 12 Michelin stars and Soles Repsol awards to his name and an unwavering passion for cooking, Berasategui continues to inspire chefs and food enthusiasts around the world.

The collaboration between Martin Berasategui with Dulcilight and Edulcodiet SL has significantly boosted the brand and the company, helping to spread and reinforce their message of healthy and balanced eating to a wider audience. This partnership demonstrates that it is possible to enjoy tasty and healthy food at the same time.

We are honored to count on his guidance and expertise.