

# Edulcodiet SL

## Quality, Innovation and Vanguardism



**Edulco**  
diet

**:Dulci  
Light**

# Quality, Innovation and Vanguardism :

Since its founding, Edulcodiet sl has been at the forefront of innovation in sweetener production. The company has developed unique capabilities in homogeneous mixing, granulation, self-dissolving spherical, drying and incorporation of liquids and solids.

These capabilities have enabled Edulcodiet sl in its modern plant and laboratory to produce high quality sweeteners that are appreciated by customers around the world. Over the years, the company has scaled its leadership position in the industry.

## Edulcodiet's advantages:

Edulcodiet sl's products stand out for their quality and efficacy compared to similar products from other companies. Edulcodiet sl's sweeteners have a more natural taste, a more pleasant texture and greater stability under various storage and use conditions. In addition, the company has developed innovative solutions to meet the specific needs of different market segments, such as the beverage, food and pharmaceutical industries.

## Our customers say:

*“Edulcodiet SL sweeteners are the best we have ever used”.*

Their taste and texture are unmatched, and their stability allows us to offer high quality products to our customers”, “We have been working with Edulcodiet sl for the last 5 years and have been satisfied with the quality of their products and their excellent customer service”, says María García, purchasing manager of a Dietetic food company in Valencia.



The application of these values are its innovative products, together with its avant-garde production techniques, focused on the new plant in Tarragona, its facilities, laboratories and the commitment of its workers, evidence of a sustainable and efficient commitment that respects the environment.

Data and statistics support the quality and efficacy of Edulcodiet sl's products. For example, Edulcodiet sl's sweeteners have a 20% longer shelf life than competing products, and their taste is preferred by 85% of consumers in blind taste tests.

## International Awards and Brand Ambassador:

Edulcodiet sl has received numerous international awards and recognitions reflecting its commitment to innovation and quality in the production of sweeteners. In recent months, the company has won the **award for innovation at the International Food Show in Paris, France, 2022 (SIAL 2022)**, and the **award for Healthy Product Manufacturing Company in Dubai in (GULFOOD 2023)**, and several others, Edulcodiet sl has had the honor of having the advice and incorporation into the project of the renowned chef winner of 12 Michelin stars in desserts, Martin Berasategui. These achievements are accompanied by more than 10,000 exceptional and favorable reviews obtained from customers on Amazon Europe.

These recognitions encourage Edulcodiet sl to continue innovating and reinforce its confidence that it is on the right track, offering a product with far superior organoleptic characteristics, with natural flavor compared to any competitor.

Martin Berasategui.



# Dulcilight blends brand of La Casa.

-Low Glycemic Index Sweeteners-

## Stevia Zero Dulcilight 1:10

Dulcilight's Stevia Zero represents a major milestone in natural sweetener innovation. Earning worldwide recognition, this product combines the best of nature with the advanced science of Edulcodiet sl. Its authentic taste, without bitter aftertaste, distinguishes it from other sweeteners, offering an unparalleled sweet experience.

In addition, its healthy profile makes it the perfect choice for those looking for calorie-free and sugar-free alternatives. With Dulcilight's quality guarantee, Stevia Zero is the perfect ally for a sweeter and healthier life.



## Dulcilight Zero 1:10

Dulcilight Zero Sweetener, made with sucralose, is a healthy and delicious alternative to sugar. Sucralose is a natural molecule derived from sugar cane, which offers a sweet taste without the calories of sugar.

Dulcilight Zero is perfect for those looking to reduce their sugar intake without sacrificing taste.

It is also suitable for diabetics and those looking to maintain a healthy weight. Unlike sugar, it does not raise blood glucose levels or contribute to tooth decay. With Dulcilight Zero, you can enjoy the sweetness you love in a healthier way.

## Edulcorante Moreno Zero 1:10

Dulcilight's Zero Brown Sweetener is a healthy and delicious option for those seeking a sweet taste without the calories of sugar. Made from a natural molecule derived from sugar cane, this sweetener combines the best of nature with innovation.

Its granulation process and the incorporation of natural molasses aroma and flavor give it a pleasant caramel aroma with a sweet aftertaste. It is ideal to enhance hot beverages such as coffee or tea, without adding calories. Unlike brown sugar, it does not raise blood glucose levels or contribute to tooth decay.

With Dulcilight's Zero Brown Sweetener, you can enjoy the sweetness you love in a healthier way.



# R&D Laboratory, Blending Unit, Self-Dissolving Spherical Granules and Drying.

Our R&D team has state-of-the-art technologies and equipment, ready to drive innovative industrial projects. The scaled laboratory allows for rapid testing and prototyping, while the production units offer large scale production capabilities.

Are you ready to take your projects to the next level? We want to develop your project, together we will leverage our unique capabilities. Don't miss this opportunity to innovate and stand out in your industry.

Contact us today and find out how we can help you achieve your goals.

