

Date Sweetener 1:2

Date Sweetener emerges as a pioneer in the sweetener industry, reimagining the delight of sweet taste by blending it with key elements such as total well-being and health. Created by the avant-garde company Edulcodiet SL, a leader in the sector of natural flavoring alternatives that promote health, this product stands out by combining the natural sweetness and caramel-like taste of dates with a calorie-free, sugar-free, and glycemic-index-free formulation.

This revolutionary sweetener from Edulcodiet is the result of intense research and development by our team of medical specialists, in unique collaboration with the distinguished chef Martín Berasategui, who holds 12 Michelin stars. We have dedicated ourselves to perfecting a sweetener that is healthy and simultaneously enhances the body, texture, and sweetness in various culinary preparations, whether industrial or domestic, without compromising authentic taste and maintaining unbeatable organoleptic quality.

The production process for Date Sweetener begins with a 100% uniform liquid mixture, composed of erythritol, sucralose, pure date honey extracts, and caramel coloring, before crystallizing it, thus achieving exquisite and pleasant sweetness without the health drawbacks associated with conventional date sugar. These components have been meticulously chosen from the most optimal and reliable sweeteners available on the international market.

The manufacturing of Date Sweetener is carried out in Tarragona, Spain, in plants equipped with cutting-edge technology and innovative production processes that guarantee a perfectly balanced and consistent mixture. This product not only replicates the qualities of date sugar in texture and taste but also prevents health risks linked to sugar consumption. Moreover, it stands out as the first polyol on the market that does not produce gastrointestinal discomfort or laxative effects.

Edulco
diet

:Dulci Light



Benefits and Strengths of Date Sweetener:

1. Sweet taste without calories
2. Suitable for diabetics
3. Promotes weight reduction and control
4. Applicability in cooking

Date Sweetener is characterized by providing a pure sweet taste, without bitter or synthetic aftertastes.

Its exceptional ability to provide body, texture, and sweetness in a single solution, imitating traditional sugar, makes it a perfect ingredient for a wide range of uses both in the food industry and in home cooking, being an ideal substitute for Maltitol or Sorbitol in large-scale applications.

Date Sweetener Commitment to Excellence and Sustainability

Every batch of Date Sweetener undergoes rigorous quality tests to ensure that all final products meet the strictest standards of taste, purity, and food safety throughout the entire production chain.

Our dedication to sustainability is decisive and enthusiastic; therefore, we employ ecological and sustainable production methods, prioritizing natural ingredients and materials of supreme quality in our manufacturing. We strive to be environmentally respectful and contribute to a more sustainable future.

Usage Suggestions and Applications

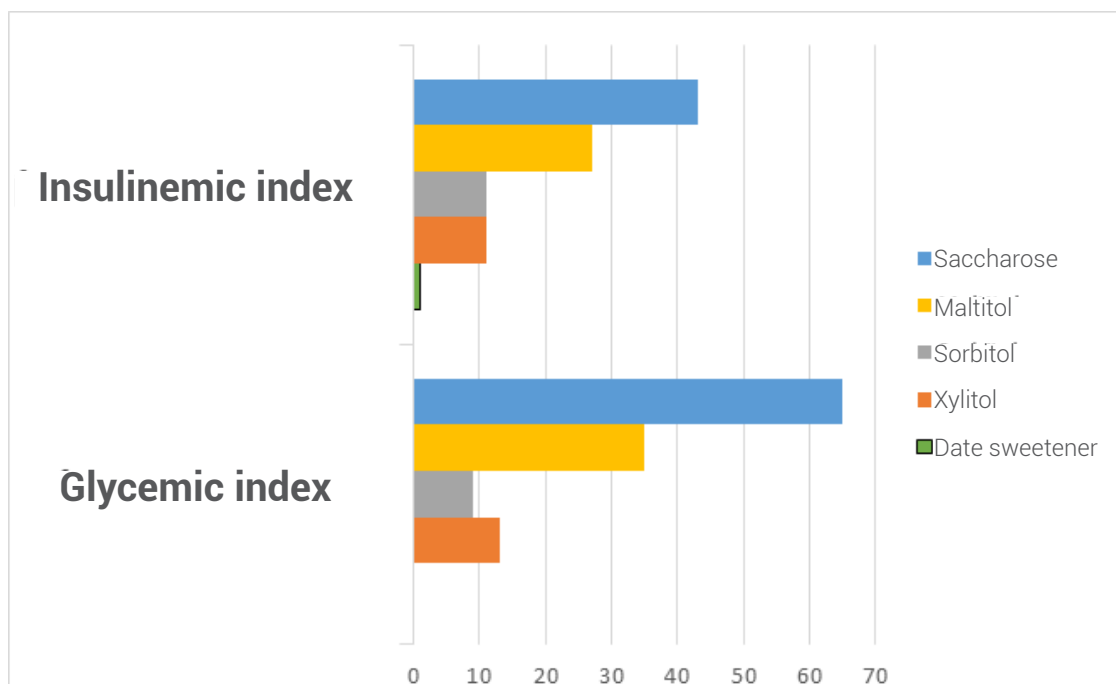
To incorporate Date Sweetener into your dishes, it is advised to adjust the appropriate proportions, considering that its sweetening power is double that of traditional sugar. Therefore, only half the amount is needed to achieve the same intensity of sweetness. This sweetener blends perfectly with a variety of natural flavors, offering unlimited versatility. It is optimal for use in multiple culinary procedures, such as confectionery, sweet-making, beverages, shakes, and also in cereals, cookies, creams, fillings for industrial baking, sauces, marinades, ice cream, yogurts, and many other innovative culinary creations.



Comparison with Date Sugar

Date Sweetener provides a range of flavors similar to that of date sugar, but with significant advantages in terms of calorie intake reduction, lowering blood glucose levels, and insulin index, eliminating blood sugar spikes. It is a completely safe sweetener for regular consumption.

Characteristics	Date Sweetener	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 Date 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		



Commercial Presentations and Orders:

Join us in the quest for a healthier and sweeter future using Date Sweetener. Experience the perfect balance of taste, 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 start a pleasant conversation about how we can collaborate to bring the benefits of Date Sweetener to your industrial products.

Together, we will create a world... sweet and healthy, where sweetness, flavor, and well-being form a balance.



Doypack of
200 g, 500 g, 1 Kg



Boxes 25 Kg



Bigbag of 500 Kg

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Our Ambassador

Martín Berasategui.

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

From the beginning, he has shown a great passion for cooking, characterized by creativity, innovation, and impeccable technique, with a focus on fresh and high-quality ingredients known as 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, utilizing the brand's products to reduce the sugar and calorie content in his dishes.

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

In summary, Martín Berasategui's collaboration with Dulcilight and Edulcodiet SL has been a significant boost for the brand and the company, helping 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 have his advice and experience.