

ERYTHRITHIOL 1 kg

EAN: 703290815230

FABRICANTE: THE KONJAC SHOP



It is a natural zero-calorie sugar substitute with a texture similar to powdered sugar. It can be used to sweeten almost anything! You can also bake it as if it were sugar.

DESCRIPTION

Erythritol is a sugar derived naturally from fruits and plants and passes directly through your body without being digested. Therefore, erythritol does not affect blood glucose levels and has zero net carbs! This makes it the perfect sugar alternative for diabetics, low-carb and keto dieters, and anyone reducing calories and their sugar intake.

- 70% of the sweetening power of sugar (without the aftertaste of stevia).
- Zero calories & Zero carbohydrates.
- Suitable for baking.
- Suitable for diabetics.

Features and Benefits:

- Same flavor as sugar (without the bitter aftertaste of stevia).
- 70% of the sweetening power of sugar.
- Suitable for ketogenic, low-calorie or low-carbohydrate diets.
- Does not contain allergens.
- Zero calories.
- Zero carbohydrates.
- It does not affect blood glucose (GI) levels, making it suitable for diabetics.
- It is a powerful antioxidant.
- It does not cause cavities or damage oral enamel.

Ingredients :

100% Erythritol.

Format:

Prices valid except for changes on our website. (IVA/VAT) included. Doc. Version bf-trf-G-20241120
<https://bio-farma.es/buy/f/the-konjac-shop/erythrithiol-1-kg>





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1kg paper bag.


Conservation:

Keep in a cool, dry place.

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