

Delphi *organic*

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- Organic Erythritol, various mesh sizes
 - Erythritol Stevia with the same sweetening power as sugar
 - Organic Xylitol
-

Alternatives to sugar!



Organic Erythritol, various Mesh sizes

Erythritol is a sugar alcohol produced by fermentation. In the process, carbohydrates are converted into erythritol and some by-products. Starch supplier for this is mostly organic corn. With a very **low calorie** content of **20 kcal per 100 g**, erythritol achieves a sweetening power of **70%** of sugar.

As a natural sugar alcohol, it is found in grapes, wine and cheese, among other things. Due to different MESH sizes, we can offer qualities that are visually comparable to sugar or powdered sugar.

Application: Sweetening of beverages or desserts, for baking.

In our product range you can find

Organic Erythritol

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Erythritol-Stevia

The same sweetening power as
sugar



Erythritol Stevia is often used in products to imitate the sweetness of sugar one-to-one. Stevia is a sweetener produced from the **Stevia Rebaudiana** plant of the same name, which can be up to **400 times sweeter** than sugar due to steviol glycosides. This is used in the industry to compensate for the lower sweetening power of erythritol (70% compared to sugar) in order to create a product that is as comparable as possible in sensory terms. The explicitly coordinated ratio of stevia to erythritol is decisive here.

Due to the legislation around steviol glycosides, it is unfortunately not currently possible to offer this product in organic quality.

Application: Beverage industry, baking

Erythritol-Stevia

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Organic-Xylitol



Xylitol is also a sugar alcohol produced by fermentation and is known as a food additive in desserts or chewing gums. The advantage of xylitol is that it is **non-cariogenic** and has a **sweetness** that is **98%** comparable to sugar.

In the conventional sector, birch wood can be used for biological fermentation, which is why the name "birch sugar" is often present.

Organic xylitol, however, is usually produced from the vegetable raw material organic corn.

Application: Sweetening of food

Organic-Xylitol

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You can find our entire range here:

www.delphiorganic.com/files/Sortimentsliste_EN.pdf

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