

# Dalia Gourmet

## Fruit spreads

The Dalia Gourmet fruit spreads are recognized for their exquisiteness, highly intensive and absolutely genuine flavors, made from fully ripe fruits, using high-quality natural ingredients produced in South-Tyrol (Italy) by traditional methods.

### Incomparable:

- ✓ **85% fruit**
- ✓ **no added sugar**
- ✓ **calorie-reduced**
- ✓ **gluten-free**
- ✓ **vegan**
- ✓ **no preservatives added**



### Apricots fruit spread

**The typically sweet as well as pure genuine aroma of juicy apricots is unfolding in its whole intensity: a special fruity treat!**

Ingredients: **85%** of apricots (EU), sweeteners (erythritol, steviolglycosides).

Gelling agent: pectin

DMD: 24 months      calorific value per 100 g: 43 kcal/181 kJ

### *Nutritional Value 100 g*

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>43</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>23,66</b>
of which sugar	g/100g	7,81
of which polyalcohols*	g/100g	15,00
<b>Fats</b>	<b>g/100g</b>	<b>0,10</b>
<b>Proteins</b>	<b>g/100g</b>	<b>0,90</b>

\* no negative impact on glycaemia, no countable net carbohydrates.

### **Unterhofer & Partner KG**

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### Strawberry fruit spread

**The pleasant sweetness and the delicate fruity aroma of sun ripened strawberries are evolving with full body: a feast for the refined palate!**

Ingredients: **85%** of strawberries (EU), sweeteners (erythritol, steviolglycosides), elderberry concentrate.

Gelling agent: pectin

DMD: 24 months      calorific value per 100 g: 33 kcal/138 kJ

#### *Nutritional Value 100 g*

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>33</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>19,25</b>
of which sugar	g/100g	5,16
of which polyalcohols*	g/100g	14,00
<b>Fats</b>	<b>g/100g</b>	<b>0,50</b>
<b>Proteins</b>	<b>g/100g</b>	<b>1,00</b>

\* no negative impact on glycaemia, no countable net carbohydrates.



### Wild Berries fruit spread

**Fragrance of the forest: the delicate, from sweet to slightly spicy aroma of wild berries – an incomparable fruity mix, wonderfully genuine!**

Ingredients: **85%** of blueberries, cranberries, raspberries and strawberries (EU), sweeteners (erythritol, steviolglycosides).

Gelling agent: pectin

DMD: 24 months      calorific value per 100 g: 37 kcal/154 kJ

#### *Nutritional Value 100 g*

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>37</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>20,99</b>
of which sugar	g/100g	5,84
of which polyalcohols*	g/100g	15,00
<b>Fats</b>	<b>g/100g</b>	<b>0,50</b>
<b>Proteins</b>	<b>g/100g</b>	<b>0,80</b>

\* no negative impact on glycaemia, no countable net carbohydrates.



### Blueberry fruit spread

**Fragrance of the forest: the delicate, from sweet to slightly spicy aroma of blueberry – an incomparable fruity taste, wonderfully genuine!**

Ingredients: 85% of blueberries (EU), sweeteners (erythritol, steviolglycosides).

Gelling agent: pectin

DMD: 24 months calorific value per 100 g: 37 kcal/157 kJ

#### *Nutritional Value 100 g*

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>37</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>20,19</b>
of which sugar	g/100g	6,10
of which polyalcohols*	g/100g	14,00
<b>Fats</b>	<b>g/100g</b>	<b>0,60</b>
<b>Proteins</b>	<b>g/100g</b>	<b>0,70</b>

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### Raspberry fruit spread

**The pleasant sweetness and the delicate fruity aroma of sun ripened raspberries are evolving with full body: a feast for the refined palate!**

Ingredients: **85%** of raspberries (EU), sweeteners (erythritol, steviolglycosides), elderberry concentrate.

Gelling agent: pectin

DMD: 24 months calorific value per 100 g: 34 kcal/140 kJ

#### *Nutritional Value 100 g*

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>34</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>18,05</b>
of which sugar	g/100g	4,04
of which polyalcohols*	g/100g	14,00
<b>Fats</b>	<b>g/100g</b>	<b>0,40</b>
<b>Proteins</b>	<b>g/100g</b>	<b>1,34</b>

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### Strawberry-Rhubarb fruit spread

The pleasant sweetness, the delicate fruity aroma of sun ripened strawberries and marvellous taste of Rhubarb are evolving with full body: a feast for the refined palate!

Ingredients: **51%** of raspberries (EU), **34 %** of rhubarb, sweeteners (erythritol, steviolglycosides), elderberry concentrate.

Gelling agent: pectin

DMD: 24 months      calorific value per 100 g: 34 kcal/140 kJ

#### Nutritional Value 100 g

Nutrition facts	Unit	Amount
<b>Energy</b>	<b>kcal/g</b>	<b>34</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>17,29</b>
of which sugar	g/100g	3,18
of which polyalcohols*	g/100g	14,00
<b>Fats</b>	<b>g/100g</b>	<b>0,30</b>
<b>Proteins</b>	<b>g/100g</b>	<b>0,80</b>

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### Orange-Ginger fruit spread

The pleasant sweetness, the delicate fruity aroma of sun ripened oranges and spicy taste of ginger are evolving with full body: a feast for the refined palate!

Ingredients: **90%** of oranges (Italy), sweeteners (erythritol, steviolglycosides), fresh lemon juice, orange peels, 0,40 % of ginger.

DMD: 24 months      calorific value per 100 g: 42 kcal/ 178 kJ

#### Nutritional Value 100 g

Nutrition facts	Unit	Amount
<b>Energy</b>	<b>kcal/g</b>	<b>42</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>14,14</b>
of which sugar	g/100g	8,02
of which polyalcohols*	g/100g	6,09
<b>Fats</b>	<b>g/100g</b>	<b>0,20</b>
<b>Proteins</b>	<b>g/100g</b>	<b>1,04</b>

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### Apple-Cinnamon fruit spread

The delicate fruity aroma of sun ripened apples and flavorsome aroma cinnamon are evolving with full body: a feast for the refined palate!

Ingredients: **85%** of apples (Italy), fresh lemon juice, sweeteners (erythritol, steviolglycosides), 0,30 % of cinnamon. Gelling agent: pectin

DMD: 24 months      calorific value per 100 g: 56 kcal/ 235 kJ

#### *Nutritional Value* 100 g

<b>Nutrition facts</b>	<b>Unit</b>	<b>Amount</b>
<b>Energy</b>	<b>kcal/g</b>	<b>56</b>
<b>Carbohydrates</b>	<b>g/100g</b>	<b>20,77</b>
of which sugar	g/100g	11,23
of which polyalcohols*	g/100g	8,38
<b>Fats</b>	<b>g/100g</b>	<b>0,10</b>
<b>Proteins</b>	<b>g/100g</b>	<b>0,40</b>

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