



LC-Brown Sugar with Erythritol



Diabetic Friendly • Low Carb • Artificial Sweetener Free

All Natural Sweetener

Nutrition Facts

Serving Size 2 tsp (8.16g)
Servings per container 144

Amount Per Serving
Calories 36

Calories from Fat 0

Manufactured by:

LC Foods Corp
Raleigh NC 27610

www.lowcarbfoods.com

		%Daily Value*	
Total Fat 0g	0%	Total Carbohydrate 9g	3%
Saturated Fat 0g	0%	Dietary Fiber 2g	8%
Trans Fat 0g		Alcohol Sugars 7g	
Cholesterol 0g	0%	Protein 0g	0%
Sodium 1mg	0%	Net Carbs 0g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Erythritol, oligosaccharides (inulin chicory root fiber) cocoa, natural organic stevia rebaudiana leaf herbal extract, natural luohanguo monk fruit, and natural flavoring.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts

Net Wt. 41.48 oz. (1176g) Approx. 6 cups

LC Brown Sugar Sweetener® Baking Tips:

You can substitute LC Brown Sugar Erythritol® 1 for 1 in your favorite recipes calling for brown sugar. When mixing directly with butter or eggs, we recommend mixing with the other dry ingredients in the recipe first, or slightly hydrate the LC-Brown Sugar Erythritol Sweetener® with water, before adding directly to eggs, butter or fat. Do not use erythritol or any alcohol sugar when baking with yeast. You can use LC Brown Sugar Inulin instead with yeast.



Low Carb All Natural Sweet Brown Sauce

Combine 1/4 cup of LC-Brown Sugar Erythritol®, with 2 tsp of water to reconstitute into a naturally sweetened sauce consistency. Add flavoring as desired for a semi-sweet rich sauce for your favorite recipes.

Low Carb All Natural Brown Sugar Syrup

Combine 1/4 cup of LC-Brown Sugar Erythritol®, 2 Tbsp of water and LC-Thick'n Saucy to make a natural simple syrup.

www.LowCarbFoods.com