

LC-Brown Sugar Sweetener[®]

with Inulin



**Diabetic
Friendly
Low
Carb**

**Artificial
Sweetener
FREE**



**Net Carbs
0g
Per Serving**

All Natural Fiber Based Sweetener

Nutrition Facts

Serving Size 2 tsp (5.3g)
Servings per container 48

Amount Per Serving
Calories 12

Calories from Fat 0

		%Daily Value*	
Total Fat 0g	0%	Total Carbohydrate 3g	1%
Saturated Fat 0g	0%	Dietary Fiber 3g	12%
Trans Fat 0g		Sugars 0g	0%
Cholesterol 0g	0%	Protein 0g	0%
Sodium 2mg	0%	Net Carbs 0g	

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

Ingredients: Contains a proprietary/patent pending blend of Inulin chicory root fiber, soluble dietary fiber, cocoa, natural organic stevia rebaudiana leaf herbal extracts, natural luohanguo monk fruit, and natural flavoring.

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



Manufactured by LC Foods[™]
Company, Raleigh NC 27604

Net Wt. 8.9 oz. (254g) Approx. 2 cups

LC-Brown Sugar Sweetener[®] Baking Tips:

You can substitute LC-Brown Sugar Sweetener[®] 1 for 1 in your favorite recipes calling for sugar.

LC-Brown Sugar Sweetener[®] is easily reconstituted in water. When mixing directly with butter or eggs, we suggest mixing with the other dry ingredients in the recipe first or slightly hydrate the LC-Brown Sugar Sweetener[®] with water before adding directly to eggs, butter or fat. If additional sweetness in the recipe is desired, use 2-4 drops of LC-Natural Sweet Drops.



Low Carb All Natural Sweet Brown Sauce

Combine 1/4 cup of LC-Brown Sugar Sweetener[®], 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.

All Natural Brown Syrup

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

www.HoldTheCarbs.com