LC-Thick'n Saucy®

Oq

Friendly Gluten

abetic



Smooth & Even Texture

Nutrition Facts

Serving Size 1 tsp (2.9g) Servings per container 36

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No

Lactose Low Carb

Amount Per Serving

Calories from Fat 0

Calories 8

%Daily Value* Total Fat 0g 0% Total Carbohydrate 2g 1% 8% Saturated Fat 0g Dietary Fiber 2g 0% Trans Fat 0g Sugars Og 0% 0% Protein 0g Cholesterol 0q 0% Net Carbs 0q Sodium 102ma **4**%

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

Ingredients: Contains a proprietary/patent pending blend of natural vegetable, natural plant, and natural tree gums.

Warning: Processed in a facility that also uses wheat gluten

Find out more at HoldTheCarbs.com 919-510-6688

Net Wt. 3.7 oz. (107g) Approx. 3/4 cups

Thick'n Saucy[®] Will thicken both hot and cold liquids <u>Thinner sauce</u> add 1 tsp per cup of liquid <u>Medium gravy or dressing</u> add 1-1/2 tsp per cup <u>Thicker syrup</u> add 2 tsp per cup of liquid





To thicken, sprinkle Thick'n Saucy[®] into your hot or cold liquid, broth or stock. Stir thoroughly with a whisk and allow to stand and settle for 5-10 minutes. This time will allow the remainder of the thickener to be absorbed by the liquids. Boiling to thicken is not necessary and does nothing to help the thickening process. Stir additionally as needed for any remaining lumps. Your finished sauce , gravy, or dressing will be smooth and perfect!

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