

LC-White Sugar Sweetener[®]



Diabetic
Friendly
Low
Carb



with Inulin

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 20
Calories from Fat 0

		%Daily Value*	
Total Fat	0g	0%	Total Carbohydrate 5g 2%
Saturated Fat	0g	0%	Dietary Fiber 5g 20%
Trans Fat	0g		Sugars 0g 0%
Cholesterol	0mg	0%	Protein 0g 0%
Sodium	0mg	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, natural organic stevia rebaudiana leaf herbal extract, natural luo han guo monk fruit.

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



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

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

LC-White Sugar Sweetener[®] Baking Tips:

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

LC-White 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-White 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 Sauce

Combine 1/4 cup of LC-White 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 Simple Syrup

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

www.HoldTheCarbs.com