

What is Apple Sugar? It's a sweetener from Apples, of course!

Only ONE ingredient, 100% Apple Juice

- The taste of sugar, made from Apples
- Low Glycemic Sweetener, 58% less than cane sugar
- ½ tsp. Apple Sugar = approx. 1 tsp cane sugar
- Shelf stable (3-years)
- Soluble in hot & cold beverages, even cocktails
- Try in your favorite recipes

Only 10 Calories

NO Added Sugar Not Genetically Engineered NO Artificial Flavors NO Artificial Colors

GLUTEN FREE SHELF STABLE









Apple Sugar vs. Cane Sugar

- · Apple Sugar uses less for similar sweetening.
- ½ tsp. Apple Sugar = approx. 1 tsp of cane sugar
- Apple Sugar has lower Glycemic Index (GI) 28 compared to cane sugar 67.
- Apple Sugar is easier to dissolve in liquids.

Apple Sugar vs. Agave Syrup

- Apple Sugar has a clear color compared to agave syrup's darker amber color.
- Apple Sugar is fewer calories per serving ½ tsp (10) vs agave 1 Tbsp (60).
- Apple Sugar is a lower cost per serving* ½ tsp (\$0.07) vs agave 1 Tbsp (\$0.16) *Walmart comparison pricing

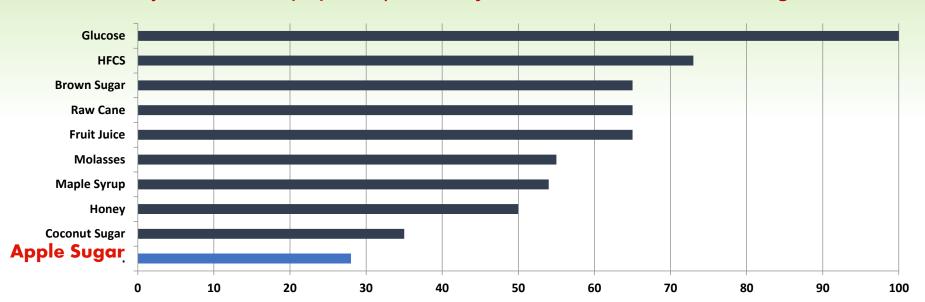
Apple Sugar vs. Honey

- Apple Sugar is Vegan friendly
- Apple Sugar has a lower GI (28) vs honey (50)
- Apple Sugar uses less for similar sweetening.

Apple Sugar vs. Artificial Sweeteners

- Apple Sugar is natural & not genetically engineered
- Apple Sugar has a clean, crisp sugar flavor, compared to Artificial Sweetener's aftertaste.
- Apple Sugar comes from "Apples". Artificial sweeteners have unpronounceable ingredients Dextrose, Maltodextrin, and Sucralose, Saccharin, Aspartame

Glycemic Index (GI): Comparison of Fruit and Botanical Based Sugars



Specifications

Unit Dimension: 2.75" | x 1.75" w x 5.00" h

Net weight: 6.0 lb.

Gross weight: 6.678 lb.

Case Pack: 8/12 oz

Case Dimension: 8.00" | x 5.75" w x 5.75" h

Case cube: 0.15 cu ft 8

Case/Pallet: 288 (36 per layer/8 high)

Item Description	Pack	Product Code	GTIN
Apple Sugar	8/ 12 oz	FCSAR0100MUS01	10037323781009

