



SPLENDA® NATURALS STEVIA SWEETENER GRANULATED - 7.8OZ (4LB EQV)

Cook, Bake, and Sprinkle with No Added Sugar!

Use Splenda Naturals Stevia Granulated Sweetener just like sugar – it measures cup for cup in cooking, baking, and beverages. With Splenda Naturals Stevia Sweetener, you can significantly reduce the calories and carbohydrate that sugar adds! A cup Splenda Naturals Stevia Granulated Sweetener has fewer calories than a cup of sugar, so with Splenda Sweetener Products you can have your cake and eat it too!

Features & Benefits

- Measures cup for cup like sugar.
- Can be used virtually anywhere sugar is used.
- Stays sweet at high temperatures, so it can be used in cooking and baking and works best in recipes where it replaces sugar's sweetness



Case UPC: 107-2277600259-6
Unit UPC: 007-2277600259-9
Pack Size: 6
Fill Weight: 7.8OZ
Shelf Life: 36MO
FG Code: SP10712211

	Unit	Case ID	Case OD	Pallet
Length (in)	4.000	17.188	17.563	47.750
Width (in)	10.000	12.000	12.375	37.125
Height (in)	11.500	8.375	9.125	51.250
Weight (lb)	0.537	4.000	4.000	225.000
Cube (ft³)	0.266	1.000	1.148	52.576

Units per Case	6
Cases per Layer	8
Layers per Load	5
Cases per Load	40
Units per Load	240

Ingredients

ORGANIC TAPIOCA MALTODEXTRIN, STEVIA EXTRACT (REBIANA)



DO NOT PURCHASE IF PACKAGE HAS BEEN OPENED OR DAMAGED

100% Natural Ingredients, Nothing Artificial

You take the time to be healthy, so we take the time to make the best-tasting stevia. We carefully pick and select our stevia leaves, dry them and steep them in water. Unlike other stevia brands that can be bitter, we use the stevia extract Reb D that tastes just like sugar and has no aftertaste. Taste for yourself – we're confident you'll agree.

A Healthier Lifestyle Has Never Tasted So Sweet

CONVERSION

1 Packet = 1 Packet Stevia

1 tsp. = 1 tsp.

1 Tbsp. = 1 Tbsp.

1 cup = 1 cup

50 g = 4 Tbsp. (packed)

500 g = 1/2 cup (packed)

Nutrition Facts

4.1g Stevia per packet

Serving size 4 tsp. (16 g)

Calories 0

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate < 1g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g

Banana Bread

Servings Per Container: 12

INGREDIENTS: Flour, Baking Soda, Baking Powder, Eggs, Oil, Vanilla, Splenda Natural Stevia, Bananas, Walnuts.

INSTRUCTIONS: Preheat oven to 350°F. Grease a 9x5 inch loaf pan. In a large bowl, mix flour, baking soda, baking powder, eggs, oil, and vanilla. In another bowl, mash bananas. Add to the dry ingredients and mix well. Fold in walnuts. Bake for 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack.

PER SERVING: 18g Total Fat, 10g Total Carbohydrate, 1g Total Protein, 0g Total Sugar, 0g Total Fat, 0g Total Sodium, 0g Total Cholesterol, 0g Total Fiber, 0g Total Sugar, 0g Total Protein.

Strawberry Lemonade

Servings Per Container: 12

INGREDIENTS: Water, Splenda Natural Stevia, Lemon Juice, Strawberries, Sugar.

INSTRUCTIONS: In a large pitcher, combine water, Splenda Natural Stevia, lemon juice, and strawberries. Stir well. Refrigerate for at least 2 hours before serving.

PER SERVING: 10g Total Fat, 10g Total Carbohydrate, 1g Total Protein, 0g Total Sugar, 0g Total Fat, 0g Total Sodium, 0g Total Cholesterol, 0g Total Fiber, 0g Total Sugar, 0g Total Protein.

Teed Tea

Servings Per Container: 12

INGREDIENTS: Water, Splenda Natural Stevia, Tea, Lemon Juice, Sugar.

INSTRUCTIONS: In a large pitcher, combine water, Splenda Natural Stevia, tea, and lemon juice. Stir well. Refrigerate for at least 2 hours before serving.

PER SERVING: 10g Total Fat, 10g Total Carbohydrate, 1g Total Protein, 0g Total Sugar, 0g Total Fat, 0g Total Sodium, 0g Total Cholesterol, 0g Total Fiber, 0g Total Sugar, 0g Total Protein.

Nutrition Facts

220 servings per container

Serving size 2 tsp. (1.0 g)

Amount Per Serving

Calories 0

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate < 1g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.