

SPLENDA® SWEET CREAM COFFEE CREAMER - 8 OZ

Start your morning with the perfect cup of coffee!

Splenda Coffee Creamers, from America's favorite Sweetener Brand. We sweeten our creamers with Splenda brand sweetener, for a rich and creamy taste with no added calories and no guilt. Enjoy a cup of coffee hot or iced with a great-tasting, sugar-free creamer alternative.



Nutritio	n Facts
About 16 servings	s per container
Serving size	1 Tbsp (15 mL)
Amount per serving	4-
Calories	15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate	lg 0 %
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Adde	ed Sugars 0%
Erythritol 1g	
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value tells you serving of food contributes to day is used for general nutriti	a daily diet. 2,000 calories a

Features & Benefits

- Zero Sugar, Zero Corn Syrup
- 15 calories per serving (vs 35 calories in traditional flavored coffee creamers)
- · Rich & creamy taste
- Better Ingredients diabetes friendly

Case UPC:	207-2277600542-6	
Unit UPC:	007-2277600542-2	
Pack Size:	12	
Fill Weight:	8 OZ	
Shelf Life:	12 Months	
FG Code:	SP20252570	
Dot Item #:	761933	

Units per Case:	12	
Cases per Layer:	25	
Layers per Load:	8	
Cases per Load:	200	
Units per Load:	2400	

	Unit	Case ID	Case OD	Pallet
Length (in)	2.310	9.313	9.625	46.188
Width (in)	2.310	7.000	7.313	38.500
Height (in)	5.380	5.625	6.240	55.000
Weight (lb)	0.608		7.500	1565.000
Cube (ft³)	0.017	0.212	0.254	56.598

Ingredients:

WATER, VEGETABLE OIL (CANOLA AND/OR SUNFLOWER OIL), ERYTHRITOL, CONTAINS LESS THAN 2%: SODIUM CASEINATE (A MILK DERIVATIVE)*, MONO- AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, DIPOTASSIUM PHOSPHATE, CELLULOSE GEL, CELLULOSE GUM, SPLENDA SUCRALOSE, CARRAGEENAN, ACESULFAME-K. *NOT A SOURCE OF LACTOSE.



SWEET CREAM & CINNAMON HORCHATA

INGREDIENTS

½ cup uncooked white rice
2 cinnamon sticks
6 cups water, divided
⅔ cup Splenda® Sweet
Cream Coffee Creamer
Ground cinnamon to
garnish

DIRECTIONS

Rinse and drain rice. Place rice, cinnamon sticks and 3 cups of water into a bowl. Cover and refrigerate overnight, or at least 6 hours. Add soaked rice mixture to a blender, discarding cinnamon sticks. Blend until smooth. Pass puree through a fine mesh strainer, pressing on solids to extract as much liquid as possible. Discard solids. Add remaining 3 cups water and Splenda Coffee Creamer, whisking to combine. Cover and refrigerate until cool. Serve over ice and garnish with ground cinnamon.