

SPLENDA® SUGAR BLEND -2LB (4LB EQV) - RRP

Bake your favorites with half the sugar! Splenda Sugar Blend combines Splenda Original Sweetener with real cane sugar, giving you the perfect sweetness with only half the calories and carbs. Ideal for baking, it helps cakes rise, cookies spread, and treats brown beautifully—just like sugar.



Nutrition Facts				
Serving size	1 tsp (4g)			
Amount per serving Calories	15			
	% Daily Value*			
Total Fat 0g	0%			
Sodium 0mg	0%			
Total Carbohydrate 4g	1%			
Total Sugars 4g				
Includes 4g Added Su	igars 8%			
Protein 0g				
Not a significant source of trans fat, cholesterol, dieta D, calcium, iron and potass *The % Daily Value tells you how m serving of food contributes to a daily	ry fiber, vitamin sium. uch a nutrient in a			

Ingredients: SUGAR, SUCRALOSE

Features & Benefits

- Specifically designed for use in baked goods.
- Adds sweetness and achieves moistness to baking.
- Provides browning and volume to baked goods just like sugar.
- Ideal for layer cakes, brownies, and muffins.
- Splenda Sugar Blend is available in a two-pound bag that contains the sweetness equivalency of four pounds of sugar.

Case UPC:	307-2277600231-6	
Unit UPC:	007-2277623001-5	
Pack Size:	4	
Fill Weight:	2LB	
Shelf Life:	36 Months	
FG Code:	SP21769081	
Dot Item #:	681659	

Units per Case:	4
Cases per Layer:	23
Layers per Load:	5
Cases per Load:	115
Units per Load:	460

	Unit	Case ID	Case OD	Pallet
Length (in)	2.750	10.625	11.000	37.500
Width (in)	7.500	6.250	6.625	46.375
Height (in)	9.000	8.625	9.375	53.253
Weight (lb)	2.110		8.670	1057.05
Cube (ft³)	0.107	0.331	0.395	53.594



CHIPOTLE DIP

INGREDIENTS

1 cup lowfat sour cream
½ cup lowfat mayonnaise
1 tablespoon Splenda® Sugar Blend
1 tablespoon chopped canned chipotles in adobo sauce
1 tablespoon adobo sauce

DIRECTIONS

In a bowl, combine all ingredients and stir to blend.

Cover and chill 1 hour before serving; refrigerate for up to 1 week.

½ teaspoon salt