



SPLENDA® STEVIA GRANULATED - 9.7OZ POUCH

Cook, Bake, and Sprinkle with No Added Sugar! Introducing Splenda® Stevia Sweetener, a great-tasting, zero-calorie sweetener that is easy to use anywhere you use sugar. Our stevia plants are grown at Splenda Stevia Farms here in the U.S. where they are pollinated by bees and nourished in the fresh air and Florida sunshine. Try Splenda Stevia today!



Nutrition Facts

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 Carbohydrates < 1g 0%

Total Sugars < 1g

Includes < 1g Added Sugars 0%

Protein 0g

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

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

Maltodextrin, Splenda® Stevia Extract (Reb M)

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: 107-2277600576-4

Unit UPC: 007-2277600576-7

Pack Size: 6

Fill Weight: 9.7OZ

Shelf Life: 36 Months

FG Code: SP31000130

Dot Item #: 777044

Units per Case: 6

Cases per Layer: 8

Layers per Load: 6

Cases per Load: 48

Units per Load: 288

| | Unit | Case ID | Case OD | Pallet |
|-------------------------|--------|---------|---------|---------|
| Length (in) | 4.000 | 17.375 | 17.750 | 36.938 |
| Width (in) | 10.000 | 11.938 | 12.313 | 47.813 |
| Height (in) | 11.500 | 7.000 | 7.750 | 52.100 |
| Weight (lb) | 0.700 | | 4.900 | 296.930 |
| Cube (ft ³) | 0.266 | 0.840 | 0.980 | 53.249 |



SIMPLE TERIYAKI SAUCE

INGREDIENTS

1 cup Japanese rice wine
1 teaspoons garlic powder
3 tablespoons Splenda® Stevia Sweetener Pouch
½ cup reduced sodium tamari
1 tablespoon cornstarch

DIRECTIONS

In a medium saucepan, bring rice wine to a boil over medium-high heat; remove from heat and allow to cool for 5 minutes. Return saucepan to medium-high heat and whisk in the remaining ingredients and bring to a boil; stirring constantly until thickened. Remove from heat and use immediately or refrigerate for later use.