



# SPLENDA® FRENCH VANILLA SUGAR-FREE SYRUP 6/750ML

Splenda Syrups provide a delicious addition to your morning coffee, afternoon tea, or evening cocktail. This smooth and flavorful delight will have you saying “enchante” to your morning cup of coffee. Our rich and creamy sugar-free French Vanilla Syrup has the same smooth and delicious taste while containing zero-calories and zero sugar to help you reach your health and wellness goals.



## Nutrition Facts

25 servings per container

Serving size 30 mL (2 Tbsp)

Amount per serving

**Calories** 0

% Daily Value

Total Fat 0g 0%

Sodium 10mg 0%

Total Carbohydrate 6g 2%

Erythritol 5g

Protein 0g

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

## Features & Benefits

- Splenda's sugar-free Syrup offers a delicious blend of rich and creamy flavors that will turn your drink into a tasty treat.
- Same great taste, but with zero-calories and zero sugars.
- Add Splenda Syrup to your hot coffee, iced beverage, and more to make your drink a flavorful delight.

Case UPC:	107-2277600583-2
Unit UPC:	007-2277600583-5
Pack Size:	6
Fill Weight:	25.4OZ
Shelf Life:	18 Months
FG Code:	SP575A0160
Dot Item #:	770230

Units per Case:	6
Cases per Layer:	32
Layers per Load:	3
Cases per Load:	96
Units per Load:	576

	Unit	Case ID	Case OD	Pallet
Length (in)	2.913	9.089	9.125	39.750
Width (in)	2.913	6.152	6.188	46.250
Height (in)	12.000	11.973	12.063	41.787
Weight (lb)	1.984	12.000	12.000	1213.730
Cube (ft <sup>3</sup> )	0.049	0.387	0.394	44.458

## Ingredients:

Water, Erythritol, Natural Flavors, Propylene glycol, Citric acid, Sucralose, Potassium Sorbate (Preservative), SODIUM BENZOATE (PRESERVATIVE), Xanthan Gum, Sodium Citrate.



## VANILLA STRAWBERRY CHEESECAKE SMOOTHIE

### INGREDIENTS

2 cups strawberries  
2 cups almond milk, unsweetened  
½ cup non-fat cream cheese  
¼ cup Splenda® French Vanilla Coffee Syrup- Sugar Free  
8 ounces Ice

### DIRECTIONS

In a blender, combine all ingredients. Blend until smooth and enjoy!