

#### Komplet

## 30963 - One By One Sugar Substitute Gluten



Description: Gluten Free One by One Sugar Substitute is designed to replace table sugar in all sugar-free applications, like cookies, cakes, or muffins. Use as desired, replacing sucrose on an equal basis according to weight.



#### \* Benefits

Description: Gluten Free One by One Sugar Substitute is designed to replace table sugar in all sugar-free applications, like cookies, cakes, or muffins. Use as desired, replacing sucrose on an equal basis according to weight. Gluten Free One by One Sugar Substitute has a powder appearance, white in color, and has a sweet aroma. Ingredients include maltitol and Sucralose.

Ingredients	A Allergens
Maltitol, Sucralose.	Free From:  Specific crustaceans eggs fish milk milk  peanuts fish sesame soy fish tree nuts  wheat

# **Nutrition Facts**

Servings per Container 550 Serving size 100.0g (100g)

# Amount per serving Calories

210

% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 100g	36%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* 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.

# Handling Suggestions Product Specifications

Store in a cool dry environment

### **Serving Suggestions**

Sugar Substitute

## Prep & Cooking Suggestions

Replace Sugar to be sugar free

Brand	Manufacturer
Komplet	Abel & Schafer Inc

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	63066.03	30963	00715803004192		1/25 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
25.45lb	25lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24in	15in	4in	0.83ft3	5x16	273days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	210	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	100g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

<ul><li>Additional Images</li></ul>	

