



MARKETING

Agave Syrup is an exciting new sweetener naturally extracted from the pineapple shaped core of the Agave (a cactus-like plant native to Mexico, best known for its use in making tequila). With 70% fruit sugars, agave syrup absorbs slowly into the body, decreasing the highs and lows associated with sucrose intake. Agave syrup is sweeter than sugar so you can use 25% less for equal sweetness and lower calories.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
F400		60071238880643		6/64 oz		
Brand		Brand Owner		GPC Description		
Natural American Foods		Natural American Foods		Honey (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
38 LBR	36 LBR	No	Mexico	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15 INH	10.5 INH	10.25 INH	0.9342 FTQ	10x3	730 Days	70 FAH / 80 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Store in cool, clean, dry area, ambient temperature 75 Degrees Fahrenheit +/- 5 Degrees and not above 50% relative humidity.

- ALLERGENS
- C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included' ; **SD** = 'Derived from Ingredients' ; **ND** = 'Not Derived From Ingredients' ; **NI** = 'No Info'
- Milk - NI

Eggs - NI

Soybean - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree - NI

Fish - NI

Shellfish - NI

Nutrition Facts

Servings per container	
Serving Size	
Amount Per Serving	
Calories	
% Daily Value*	
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%
* The % Daily Values (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.	

PREPARATION & COOKING SUGGESTIONS

When baking, replace 1 cup sugar with 3/4 cup Agave. Reduce recipe liquids 1/3 and oven temperature 25 Degrees Fahrenheit.

SERVING SUGGESTIONS

Replace sugar or honey with Agave to enhance any food or beverage.

MORE INFORMATION

