

Whey Low® Products

Whey Low® Granular (catalog #1028 & #1029), the all-natural one-for-one sugar replacement **for low-calorie and low-carbohydrate dieters and all health-conscious folks**, is ideal for cooking, baking, and table-top use. With exactly the same great taste of sugar, this healthful blend of fruit sugar, milk sugar, and table sugar offers a 75% lower caloric value than sugar, a 60 to 80% lower glycemic index than sugar, and a 75% lower effective carbohydrate count than sugar. Whey Low® Granular browns in baked goods just like sugar. For baking, always reduce the oven temperature 10° and use the minimum oven time recommended in the recipe. Available as sugar sticks or in a 2-lb reclosable Stand-Up Pouch, 8-lb quantity (4 x 2-lb stand-up pouches), 16-lb quantity (8 x 2-lb stand-up pouches), and 25-lb & 50-lb boxes.

Whey Low® Sugar for Diabetics (catalog #1030 & #1036) is the all-natural one-for-one sugar replacement **for Type 1 / Type 2 diabetics and pre-diabetics**, who need to control after-meal blood sugar levels most carefully. This healthful blend of fruit sugar and milk sugar, which is sold in stores as Sugar for Diabetics, offers the Type 1 or Type 2 diabetic the lowest glycemic index (GI less than 12 vs. 100 for glucose) for diabetics, with a slightly higher caloric value than Whey Low® Granular. Taste is just like that of sugar. Thermal stability is fully acceptable in hot foods and beverages. When using this all-natural sugar blend in place of sugar in baked goods, use the minimum oven time recommended in the recipe (watch for browning as item bakes) and a 10° lower oven temperature to control browning. Available as sugar sticks or in a 2-lb reclosable Stand-Up Pouch, 8-lb quantity (4 x 2-lb stand-up pouches), 16-lb quantity (8 x 2-lb stand-up pouches), and 25-lb & 50-lb boxes.

Whey Low® Gold (catalog #1031) is the ideal blend of three natural sugars for food applications that require **brown sugar**. The one-for-one brown sugar replacement has all of the great taste and healthful properties of Whey Low® Granular. Functional properties in foods are like those of brown sugar. Available in a 2-lb reclosable Stand-Up Pouch, 8-lb quantity, 16-lb quantity, and 25-lb & 50-lb boxes.

Whey Low® Powder (catalog #1032) is the ideal blend of three natural sugars for food applications that require **confectioner's sugar**. The one-for-one confectioner's sugar replacement has all of the great taste and healthful properties of Whey Low® Granular. Functional properties in foods are like those of confectioner's sugar. Available in 2-lb, 8-lb, 16-lb quantities, (25-lb and 50-lb boxes).

Whey Low® for Ice Cream (catalog #1033) is the ideal blend of three natural sugars for **sweetening homemade ice cream**. The one-for-one sugar replacement has all of the great taste and healthful properties of Whey Low® Granular when incorporated in ice cream. Functional properties in ice cream are like those of sugar in ice cream. Available in 2-lb, 8-lb, 16-lb quantities, (25-lb and 50-lb boxes).

Whey Low® Maple (catalog #1034) is the ideal blend of three natural sugars for making **maple syrup**. The World's Ultimate Maple Sugar Replacement! Prepare easily your own maple syrup substitute. Nothing else comes close! Just check out the natural maple flavor of your waffles, pancakes, or French toast. Available in 2-lb, 8-lb, 16-lb quantities, (25-lb and 50-lb boxes). Not suitable for diabetics due to the large quantity usually needed for each use as a syrup.

To order Whey Low® products, fill out and send the enclosed Fax or Mail Order form or visit us on the Internet at wheylow.com to order online. You may also call us toll-free 1 (888) 639-8480.