



# Sweetess

With this sugar substitute you replace sugar in a 1-1 ratio. Sweetess is low in calories and also rich in fibre. Sweetess tastes like sugar, is versatile and suitable for diabetics. You can also sprinkle this sugar substitute over a crème brûlée and burn it off.



1-to-1 with sugar



3-21°C

## Processing

- 1-to-1 sugar substitute
- Suitable for burning off (e.g. for crème brûlée)
- Can be mixed

## Advantages

- Alcohol- and acid-resistant
- 1-to-1 replacement for sugar
- Can be burnt off
- Low in calories

More info &  
serving tips :

