

healthsweet



Support proper weight and blood sugar levels with the only natural, healthy, calorie-free replacer that tastes the same as sugar.

healthsweet™

- Contains a unique complex of natural healthy, non-glycemic sweeteners
- Tastes like sugar, bakes & cooks like sugar
- Measures spoon for spoon, cup for cup like sugar
- Can be used everywhere sugar is used, even in cooking and baking
- Has no aftertaste
- Has no calories
- Is safe for diabetics and hypoglycemics
- Is 100% natural, vegan and kosher
- Is free of saccharin, sucralose, aspartame, sugar, cyclamates, maltodextrin, fructose and stevia

healthsweet is the ideal choice for healthy, calorie-free sweetening of your drinks, foods, baking and cooking.



Health4All **healthsweet™**

contains:

Functional Ingredients:

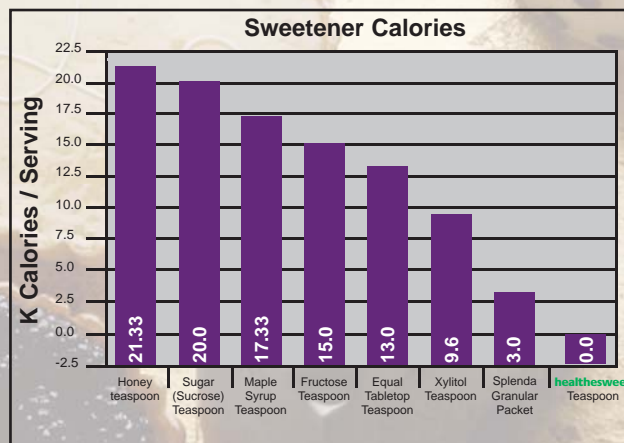
Tagatose	Is natural and can be found in dairy products but it does not affect those who are lactose intolerant. As it is only partially absorbed, it has a minimal (almost none) impact on blood glucose (low glycemic effect) and insulin levels. The low glycemic effect of tagatose is confirmed in several clinical studies. It provides a healthy prebiotic effect. Does not promote cavities.
Erythritol	Is natural in many fruits and vegetables. Has been part of the human diet for thousands of years. Erythritol is processed through an entirely natural process. Clinical studies have proven that erythritol does not affect blood glucose or insulin levels. Erythritol is safe for people with diabetes. Does not promote cavities. It is not metabolized and is excreted unchanged in the urine.
Fiberrific	Excellent soluble fiber source. Enhances absorption of calcium and magnesium. Clinical studies have proven that Fiberrific does not affect blood glucose or insulin levels. Improves digestion. It provides a healthy prebiotic effect.

Foods & Drinks:

Add **healthsweet** the same way you would sugar in drinks. Sprinkle **healthsweet** the same way you would sugar on foods.

Cooking & Baking:

Add **healthsweet** the same way you would sugar in cooking. When using **healthsweet** in baking, note that it holds moisture far better than sugar does. As such you should aim to reduce the recipes liquid ingredients by approximately 10%.



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The statements in this document have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.