

ABOUT OUR SWEETENERS



We have found over the past 7 years of baking and research, (4) four different sugar substitutes we feel very comfortable with and that are very safe for diabetics. Below is a brief description of each.

Steviva Blend: Stevia & Erythritol (all natural gluten free grain extract.) This product is easy on digestion, and with a zero glycemic index, is also safe for diabetics. It also is low calorie-low carb-gluten free - No Maltodextrin & No GMO's. It is made here in Portland by Thom King. Thom recently developed a blend of Steviva and Xylitol. We are working with it now. He also developed a powdered blend and it works great in our butter cream frostings. www.steviva.com

Sucralose: Has been confirmed to be safe from more than 100 studies over the past 20 years including toxicology, oncology, neurology, pediatrics, etc. Sucralose is in the liquid flavorings that we use and in our brown sugar substitute.

Fruit Sweet: A natural product from Wax Orchards located in Washington State. Made from the juice of Apples & Pineapples & slow to process. It is gluten free, Diabetic friendly & NO preservatives! It will not spike your sugar. In Wax Orchard products, you will find nothing but real, pure food: no additives, no chemicals. www.waxorchards.com

Xylitol: We are purchasing the Xylitol made from the American Birch tree. Our bodies naturally make up to 15 grams of it daily and is a normal part of the human metabolism. Xylitol helps prevent tooth decay, reduces bone loss caused by osteoporosis, enhances mineral absorption in tooth enamel, increasing its strength, & increases absorption of calcium. The use of Xylitol increases our ability to create new products that we couldn't before with our other sweeteners.

We DO NOT USE aspartame, Maltitol, saccharin, honey, fruit juice, Nutri-Sweet, or molasses as sweeteners. Our milk chocolates candy does have some Maltitol, but not all the dark chocolate candy does. That's when we have to check the box for you.

Maltitol: We do not use this sweetener as a sweetener. It is in two products we receive and cannot be taken out, BUT we want you to be aware that some of our products have this sweetener as a garnishment. Maltitol is a sweetener made from corn. It is in our melting chocolate and melting caramel. It can cause intestinal distress so let us know if you have a sensitivity.