

Organic Agave Sugar



Organic Agave Sugar can be used as a 100% natural sweetener and it is excellent for daily consumption in any form.

Agave sugar represents a great opportunity for food, bakery and the beverage industry because of its elevated sweetener. This represents the opportunity to manufacture food products with significant lower portions of sweeteners which offers great savings and increases margins.

Agave sugar is 33% sweeter than white sugar, when substituting Agave Sugar for White Sugar, use 2/3 Cup Agave Sugar for each 1 Cup of White Sugar.

The Organic Agave sugar is high in fructose content and does not require as much of insulin for the primal stages of the metabolism process.

Agave Inulin

Agave inulin is a natural and functional ingredient. It is highly soluble, and can be mixed with cereals, milk shakes, baked and beverages to enrich meals.

Being a probiotic, Agave inulin consumption improves nutrient absorption; and improves healthy living.



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