

nutiva[®]
NURTURE VITALITY™

coconut sugar

**ORGANIC
SUPERFOOD**

*Lower glycemic index
than cane sugar*

*Light caramel
flavor*

UNREFINED



1 LB (454 g) ©

1% OF SALES GO TO
SUSTAINABLE
AGRICULTURE
\$4 MILLION+

Nutiva donates 1% of sales to support sustainable agriculture around the world. To date we've given over \$4,000,000 to support community gardens, non-GMO advocacy, organic farms, environmental justice and more. Every purchase you make helps us revolutionize the way the world eats. Learn about the organizations we support at nutiva.com.

Nutrition Facts

Serving Size: 1 tsp. (5g)
Servings Per Container: About 90

Amount Per Serving
Calories 18 Calories from Fat 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 2mg **0%**

Potassium 65mg **2%**

Total Carbohydrate 5g **2%**

Dietary Fiber 0g **0%**

Sugars 5g

Protein 0g

Vitamin C 2% Iron 1%

Copper 1% Thiamin 1%

Zinc 1%

Not a significant source of Vitamin A or Calcium.

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on your calorie needs.

INGREDIENTS: ORGANIC COCONUT SUGAR

MANUFACTURED FOR
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Product of Indonesia
CERTIFIED ORGANIC
by QAI

103018-003

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Nutiva Organic Coconut Sugar is made from fresh coconut tree sap collected from cut flower buds. Excellent for baking or in beverages like coffee and tea, it has a subtly sweet taste that is similar to brown sugar with a hint of caramel. Even better, it has a lower glycemic index than cane sugar and is organic and non-GMO. Enjoy in all your favorite recipes!

RECIPE

Chocolate Chip Cookies

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 1/3 cup Nutiva Organic Coconut Sugar
- 1 cup Nutiva Organic Shortening
- 3 eggs
- 2 teaspoons vanilla
- 1/3 cup honey
- 1 cup chocolate chips

Preheat oven to 350°F. Combine flour, salt and baking soda in a small bowl. In a large bowl, blend coconut sugar and shortening, then add eggs one at a time, mixing after each addition. Add vanilla and honey. Blend in dry ingredients, then

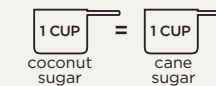


fold in chocolate chips. Drop dough onto a cookie sheet by the spoonful, and bake for 12-14 minutes or until edges are golden brown. Place on baking rack and allow to cool.

QUICK TIPS & STORAGE

Store away from sunlight in a dry place.

Use as a one-to-one replacement for cane sugar in any recipe.



Also try our organic Coconut Oils, Coconut Flour, Shortening, Chia and Hempseed, and

Coconut Manna™. For delicious recipes and info on our sustainability efforts, visit nutiva.com.