



Organic Yacon Syrup

The deliciously sweet alternative

Yacon (*Smallanthus sonchifolius*) is a plant native to South America which has been used as nutrition for centuries. The syrup, which is obtained from the juicy-sweet tuber, is an excellent, delicious alternative to conventional granulated sugar. Its high fructo-oligosaccharide content (FOS) and indigestible fibres make Yacon syrup a low-glycaemic index sweetener with low calorific content and therefore of interest to all those wishing to reduce the amount of sugar in their diet. Our 100% pure, natural organic yacon syrup is manufactured from yacon roots, which are cultivated in Peru according to stringent ecological principles. It is characterised by a wonderfully mild taste with a light, fruity sweetness. Yacon syrup is highly flexible in use and is superb for sweetening, for example, drinks, desserts and mueslis, but also can be used for cooking and baking.

Ingredients: 100 % yacon syrup from controlled organic cultivation.

Average nutritional values	per 100 g
Energy value	1119 kJ/267 kcal
Fat	0.6 g
- of which saturated fatty acids	0.3 g
Carbohydrate	53 g
- of which sugars	46 g
Dietary fibres	21 g
Protein	1,5 g
Salt	< 0.01 g



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Non-EU agriculture

Close properly and store in a dry place.

Contents 250 g

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