



About Sans Sucre Baking Mixes

Sans Sucre, meaning “sugar free” in French, is a line of sugar-free baking mixes and mousses as well as a cinnamon sugar substitute from foodservice industry specialists, Bernard Food Industries, Inc. The baking mixes are flavored with Stevia, an all-natural sweetener and are sugar-free or no sugar added, low cholesterol and low in sodium. The Sans Sucre baking mix line includes four flavors:

- Apple Cinnamon Coffee Cake
- Milk Chocolate Brownie
- Classic Blondie Brownie
- Chocolate Fudge Brownie

Sans Sucre also has a line of Gluten Free and Sugar Free Mixes that are sweetened with all-natural Stevia. This line includes:

- Classic Blondie Brownie
- Chocolate Fudge Brownie

Sans Sucre baking mixes are easy to bake. Calling for minimal ingredients, they require only vegetable oil and water.

About Bernard Food Industries

Since 1947, Bernard Food Industries, Inc. has been dedicated to providing solutions to the foodservice industry. The company is family owned and operated by second generation Chief Executive Officer Steven Bernard. It manufactures 1,000 specialty food products, 350 of them are dietary in nature. Products include:

- Baking Mixes
- Beverages
- Soup Bases
- Salad Dressings
- Desserts
- Spreads, Dips
- Seasonings
- Gravies, Sauces

Bernard products are developed for the following trade areas:

- Retail
- Schools
- Correctional
- Camps
- Restaurants
- Casinos
- Hospitals
- Hotels
- Cruise Ships
- Nursing Facilities

Bernard Food Industries sells its products online through www.edietshop.com and www.amazon.com, as well as at retail stores.

History

Jules Bernard began Bernard Food Industries, Inc. in 1947 by going door to door offering his specialty food products to places such as hospitals and schools. He quickly became successful, and found a need for dietary, sugar-free options. After receiving dietician feedback, Bernard became one of the pioneers in using artificial sweeteners more than 50 years ago. In 1990, Steven Bernard succeeded his father as second generation Chief Executive Officer. He continues the tradition by developing innovative products that help others. For more information about Bernard Food Industries, visit www.bernardfoods.com.

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For product samples, photos, recipes or to set up an interview please contact:
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