



FOR IMMEDIATE RELEASE

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Bernard Foods Introduces Sans Sucre Milk Chocolate Brownie Mix in New Line of Sugar-Free and No Sugar Added Baking Mixes

Evanston, Ill (October 11, 2010) - Foodservice industry specialists Bernard Food Industries, Inc. recently launched a new line of sugar-free and no sugar added baking mixes sweetened with all-natural Stevia. The Sans Sucre line offers four flavors including Milk Chocolate Brownie Mix.

Sans Sucre Milk Chocolate Brownie mix is a great tasting, no sugar added version of a favorite dessert. The brownie is accented by cocoa.



By using Stevia, an all-natural sweetener, the Milk Chocolate Brownie is naturally sweetened without additional sugar. According to the Mintel Sugar-Free Foods Survey, 24 percent of Americans watch their sugar intake. As this increasing number of people is staying away from processed foods that contain high amounts of sugar, preservatives and artificial ingredients, Sans Sucre is a great option for healthy eaters, diabetics and dieters alike.

Along with being no sugar added, the Milk Chocolate Brownie mix includes only 130 calories per serving with low fat, no cholesterol and 25 grams of carbohydrates. These nutritional facts appeal to the 90 percent of adults that consume low calorie or reduced fat foods on a regular basis, according to the Calorie Control Council.

In addition to being healthy, the Milk Chocolate Brownie is easy to prepare. Calling for minimal ingredients, it requires only vegetable oil and water. The mix is available for a suggested retail price of \$3.99 - \$4.49.

For a Chocoholic Brownie twist, make Sans Sucre Milk Chocolate Brownie mix according to instructions and add sugar-free chocolate chips prior to baking. Also follow the instructions below for Brownie Á La Mode.

Brownie Á La Mode

- 1/3 cup water
- 2 tablespoons vegetable oil
- 1 box Sans Sucre Milk Chocolate Brownie mix
- 1 container sugar-free ice cream

Place your favorite sugar-free ice cream in refrigerator to soften (about 30 min.). Prepare brownies as directed. Cool completely. Spoon ice cream on brownie, spreading evenly with spatula to within an inch from the edge. Place in freezer for 30 minutes or until ice cream hardens.

About Sans Sucre Baking Mixes

Sans Sucre is the first line of baking mixes from foodservice industry specialists, Bernard Food Industries, Inc that are flavored with Stevia, an all-natural sweetener. In addition, they are sugar-free or no sugar added, low fat, no cholesterol, lower in calories and lower in sodium. For more information visit: www.bernardfoods.com.

About Bernard Food Industries

Since 1947, Bernard Food Industries, Inc. has been dedicated to providing solutions to the foodservice industry. Family owned and operated by the Bernard family, Bernard Food Industries, Inc. has 1,000 specialty food products, including beverages, soups, seasonings, sauces, baking mixes, and more. Of those products, 350 are dietary in nature. For more information visit: www.bernardfoods.com or www.edietshop.com.

Sans Sucre baking mixes are available in Milk Chocolate Brownie as well as Apple Cinnamon Coffee Cake, Classic Blondie Brownie and Chocolate Fudge Brownie.

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