



ecoStick SUPPORTS REFORESTATION IN PATAGONIA



As you know, ecoStick is better for the planet since it uses 46 percent less paper while reducing the overall carbon footprint.

Now, ecoStick is not only saving trees, but also helping to plant native trees in Patagonia through the non-profit organization Reforest Patagonia. With this backing, the organization is planting 2,000 new trees in its effort to recover the Patagonia eco-system, a program that Sugar Foods has committed to support.



REFOREST PATAGONIA

The Patagonia region is one of the world's greatest treasures. Located at the southern end of South America, it is one of the most pristine and unspoiled places on the planet. But in 2012, a devastating wildfire burned at least

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ecoStick: CHANGING THE WORLD ONE TABLE AT A TIME

Sugar Foods Gains Sustainability Certification for Reducing Carbon Footprint

Sugar Foods innovative ecoStick zero-calorie sweeteners have garnered highly coveted sustainability certifications due to their reduced carbon footprint.

In a study of the four ecoStick flavors, SCS Global Services has deemed ecoStick an "Environmentally Preferable Product".

The independent third party, SCS Global, determined, "The ecoStick zero-calorie sweeteners contain 50% less filler ingredients and 34% less packaging material per packet compared

to baseline zero-calorie sweeteners." (Baseline food-service sweeteners are the 2M-count packets.)

The study found Pink (Saccharin) had a 48% reduction in climate footprint, Blue (Aspartame) had a



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CHANGING THE WORLD ONE TABLE AT A TIME

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48% reduction, Yellow (Sucralose) had a 47% reduction and Green (Stevia) had a 52% reduction.

“We are extremely excited about this very important sustainability certification,” said Doug Senn, Sugar Foods Packaging Engineer. “We set out to redesign the traditional sweetener packs in a way that would positively impact the environment and it looks like we have succeeded. This is a big breakthrough for foodservice operators looking to reduce their carbon footprint.”

As a result of reduced material and packaging usage, the ecoStick zero-calorie sweeteners qualify for:

Environmentally Preferable Product

when compared to conventional zero-calorie sweetener, based on 50% reduction in filler and 34% reduction in packaging material. ecoStick zero-calorie sweeteners demonstrate reductions in levels of impact across nearly all relevant impact categories when compared to baseline zero-calorie sweeteners.

Reduced Climate Footprint when compared to conventional zero-calorie sweetener, based on 50% reduction in filler and 34% reduction in packaging material. All of the ecoStick zero-calorie sweeteners demonstrate over 47% reductions in carbon footprint compared to baseline zero-calorie sweeteners. The near-term climate footprints of ecoStick and baseline zero-calorie sweeteners were evaluated across the entire product life cycle.

In line with its desire to reduce their carbon footprint, Sugar Foods also partnered with the National Park Foundation. The ecological effect of ecoStick sweeteners versus traditional sweetener packets is quite impactful: In one



year it would save over 27 million pounds of corn, five million pounds of paper, one million pounds of cardboard and 3,800 gas-guzzling truckloads. Every time an ecoStick sweetener is enjoyed in your favorite beverage, it helps ensure future generations can experience America's beautiful national parks for years to come.



ecoSticks IN PATAGONIA

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42,000 acres of parkland, turning the natural landscape into a charred moonscape.



Why Patagonia? Sugar Foods and Reforest Patagonia have a common goal of protecting trees and ecosystems, no matter where they are. Visitors to Patagonia will find ecoStick sweeteners in Chilean cafes and restaurants. Chilean restaurant operators have made a commitment to reduce their carbon footprint by using ecoStick sweeteners, so Sugar Foods wanted to reciprocate to support their homeland.

Thanks to you, every time an ecoStick is enjoyed, you are not only helping to save one tree, but also helping to save the planet.

Product Showcase

MUSSO'S™ CHEESE CRISPS: THE "TRUE" CHEESE TOPPING



The popular use of mass-produced "toppings" in salads, soups, pizzas and sandwiches can be traced back to the 1980's when croutons burst on the scene.

The term crouton comes from the French word crouton, which is derived from the word croute, meaning crust. As early as the 1700's, the French would serve small crusts of bread with drinks. These crusts, or croute, eventually found their way on top of foods as an accent and a way to provide texture.



We've come a long way from those early baguette crusts. Home cooks and professional chefs have taken to using a variety of seasoned croutons, tortilla chips, wonton strips and crispy onions to flavor dishes over the years.



Musso's Cheese Crisps have taken the cheese topping even further. Made of 100 percent cheese, they have secured "The True Cheese Guarantee" which assures foodservice operators and their patrons that the product is made of real cheese.



The reason this is an issue at all is due to a recent discovery that some cheese makers were using non-food fillers in their products. This "fake cheese" contained cellulose, other cut-rate fillers and even

wood pulp. Not a good message for the cheese world. (To read more: <http://www.bloomberg.com/news/articles/2016-02-16/the-parmesan-cheese-you-sprinkle-on-your-penne-could-be-wood>)

Sugar Foods provides a guaranteed cheese product with its Cheese Crisps. They are an excellent addition to any salad, soup, casserole or pizza.

Musso's cheese toppings are oven-baked, shelf-stable and ready-to-use. They require no refrigeration and, perhaps most importantly, use clean ingredients – No Fillers!





THE COFFEE QUIZ: HOW MUCH DO YOU KNOW?

It doesn't matter if you are walking down a rural Main Street or on Fifth Avenue in New York City, there seems to be a coffee shop on every corner these days and sometimes one or two in the middle of the block.

Throw in home-brewing machines and drive-through java huts and all the restaurants with a percolator and U.S. coffee consumption is at record highs. How high? About 64 percent of Americans have a daily cup and the average per drinker is 2.7 cups.

Test your knowledge of coffee by taking the quiz – <http://foodservice-news.sugarfoods.com/coffee-quiz-much-know-coffee-sell/>

HOW TO BUILD A BETTER SALAD

Salads are a dieter's best friend, but that does not mean they have to be boring piles of lettuce. If done right they can be delicious, filling and nutritious. Also, many salads can cost you more calories than a cheeseburger, so beware!

This article had many good tips: for example, top a salad with a lean protein. Choose proteins such as grilled chicken breast, shrimp, tuna, steak trimmed of fat, or low-fat cottage cheese. Musso's Crispy Cheese are the ideal topping. The combination of the fiber from the veggies and protein will give you sustained energy throughout the day and keep you feeling full. <http://foodservicenews.sugarfoods.com/mussos/>

AMERICANS DRINKING MORE COFFEE

According to a recent National Coffee Associations survey, about 83 percent of adults drink coffee in the U.S., the world's biggest consumer of the beverage. (A year earlier, 78 percent of Americans were drinking coffee.) That's an average of three cups a day per person.

THE LATEST COFFEE HEALTH BENEFIT

Drinking coffee may cut your risk of colon cancer by as much as 50 percent, a new study suggests. The more you drink, the more you may reduce your risk — and it makes no difference whether the coffee is regular or decaf, researchers said.

"The protective effect is not caffeine, per se, but probably a lot of other antioxidant ingredients in the coffee that are released in the roasting process," said senior researcher Dr. Gad Rennert. He is director of the Clalit National Israeli Cancer Control Center in Haifa, Israel.

Read more at: <http://cbsn.ws/1MHNYXy>

ABOUT US

Sugar Foods is a multi-national food products company serving all segments of the food industry. Founded in 1948, Sugar Foods started as a local bulk sugar distributor in the New York metro area. Today, Sugar Foods product portfolio continues to expand and boasts mainstream commodity items and popular consumer brands, such as Fresh Gourmet® and Blue Diamond® Almonds.



For the foodservice market, the company offers a wide range of

products to include its branded NJoy® line of sweeteners and non-dairy creamers. Sugar Foods works with restaurant chains, hotels and institutional foodservice operators to offer private label and contract packaging services. As a healthy milk alternative, Sugar Foods distributes in foodservice America's no. 1 selling almond milk: Almond Breeze®.



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