

**OUR CLEAN LABEL INFORMATION
MAKES EVERYONE AN EXPERT**

*Just read the simple labels!
Check your allergies here.*

INGREDIENTS

This is what is in Wax Orchards products. No water, pectin, preservatives or additives. Check the nutrition panel for analysis and diabetic exchanges.

Fat-Free Fudge Toppings: Six dark cocoa blends sweetened with concentrated fruit juices and natural flavorings. According to the USDA, dark chocolate contains the highest antioxidant level of any food.

Classic Fudge - bittersweet European style
Fudge Fantasy - sweet, rich and intense
Oh Fudge! - medium sweetness, mellow

Peppermint Stick - zingy mint
Orange Passion - clear natural orange

GOURMET MAGAZINE: "Heavenly, wholesome hot fudge."

Only Fruit™ Syrup is pourable fruit containing berry juice thickened with puree and sweetened with concentrated grape.

THE OLYMPIAN: "Syrup...tastes like fruit fresh from the vine."

A HISTORY OF GOOD TASTE

During the years that Wax Orchards products were sold primarily in specialty stores, many people with special dietary needs were searching for healthy foods with good taste.

The first group to discover our products was the American Diabetes Association, who promptly featured us in their first gourmet fund-raising catalog for people with Diabetes.

Other groups became equally excited at finding our products; and today, "gourmet" and "natural" are crossing over into each other's markets.

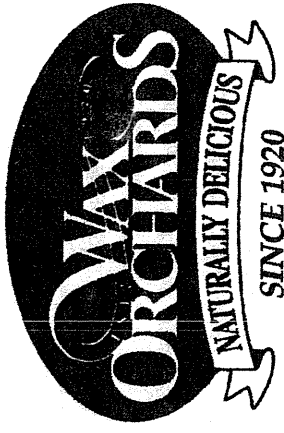
Low calorie, low carbohydrate and high fiber content meet today's needs for healthy diets - for Diabetes, heart, fitness, allergy and vegan concerns.

NO ARTIFICIAL SWEETENERS. Only natural concentrated fruit juice is used to sweeten our products. We also offer these sweeteners for your own cooking projects.

Bakers are discovering that Fruit Sweet™ and Pear Sweet are especially useful for fine baking and extended shelf life.

The high fiber content shows the large amount of fruit in the preserves. This accounts for the unusually fresh, intense fruit flavors.

Total sugars and calories are lower in our Butters and Spreads than in sugared preserves. Great taste and good for you!



**DIABETIC-FRIENDLY
FRUIT-SWEETENED
FRUIT-THICKENED
HEART-HEALTHY
LACTOSE-FREE
GLUTEN-FREE
FAT-FREE
VEGAN**

**HOW CAN ANYTHING TASTE SO
GOOD AND STILL BE HEALTHY?**

Chicago Tribune: "The sugar may be missing, but not the flavor. High quality ingredients are the company's hallmark."

USA Today: "Delicious all-natural fruit butters, toppings, sauces... luxuriously thick and fruity."

San Francisco Chronicle: "...an outrageously wonderful fudge sauce."

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WAX ORCHARDS CHOCOLATE FUDGE TOPPINGS

A dream come true for those who thought fudge was taboo."

(From ADA's first gourmet food catalog)
Recently cocoa and chocolate products have been identified as a dietary source of antioxidants called polyphenols.

Wax Orchards dark chocolate class is at the top of the list.

Why are antioxidants important?
They keep our veins and arteries clear of platelets that can clog them. In many ways, they keep our blood vessels healthy.

Wax Orchards chocolates have the extra healthy advantage of being fruit-sweetened and free of the added fat that is usually in chocolate products.

PREVENTION magazine: "Classic Fudge sauce satisfies deep fudge yearnings. Delicious."

SAN FRANCISCO CHRONICLE: "Fudge Sweet, an outrageously wonderful fudge sauce."

◆ SWEET-HEART FUDGE BROWNIES ◆ RICH & FAT-FREE

- 1 cup Wax Orchards Fudge Fantasy™
- 2 tsp real vanilla
- 4 Tbsp Apple Butter or puree
- 1 cup Fruit Sweet®
- 1-1/3 cup flour
- 1 tsp baking powder
- 1 tsp baking soda
- 8 egg whites

Pre-heat oven to 350 degrees. Mix moist ingredients. Add dry ingredients and blend. Whip fresh or powdered egg whites to stiff peaks and fold in gently but thoroughly. Pour mixture into 2 square 8"x8" greased and floured baking pans.
Bake for about 20-25 min until the center of the brownie springs back at a light touch. Do not over-bake. Makes 18 brownies.
Add nuts if desired.
Per serving: Calories: 110. Calories from fat: 3
Add shine with a layer of Fudge on top, or top with pecan halves before baking.
FOR EXTRA RICH BROWNIE, substitute 2 Tbsp fat-free sour cream for 2 Tbsp puree. Same low calories. *Naturally Yours brand.

TOP ANTIOXIDANT FOODS COMPARISON CHART	
ORAC units per 100 grams	
Dark Chocolate	13,120
Milk Chocolate	6,740
Blueberries	2,400
Blackberries	2,036
Strawberries	1,540
Raspberries	1,220
Brussel Sprouts	980
Plums	949
Alfalfa Sprouts	930
Broccoli Florets	890

Source: Data from US Department of Agriculture and the Journal of the American Chemical Society.

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