



**Natural Sweetener with
low Glycemic Index!**

SUGGESTED DIRECTIONS FOR USE

Refrigerate after opening

Use one spoonful of Yacon Syrup any way you would normally use honey, maple syrup or molasses. Yacon imparts a fruity, honey-like flavor to most foods or baked goods. Use in place of honey for cooking, as a topping over yogurt, cereal or to sweeten juices and smoothies. Please keep refrigerated after opening. Approximately 100 servings

INGREDIENTS

100% Organic Yacon Syrup

(*Smallanthus sonchifolius*)

You hold in your hands the finest traditional botanical available on earth. This botanical is a long standing favorite in South America where it has been empirically selected for its effectiveness over many generations. Only organically cultivated or sustainably wild harvested plants are collected and shipped to our laboratories.

SWEET ORGANIC YACON SYRUP

**Low
Glycemic
Index**



"USE LIKE
HONEY OR
MAPLE SYRUP"

33 fl oz (1 Liter)

Herbs America
541-846-6222 • P.O. Box 446 •
Murphy, Oregon 97533

Certified Organic by
Oregon Tilth
www.tilth.org

TRADITIONAL ETHNOBOTANICAL INFORMATION

This delicious root crop has been grown in the Andes by the Inca and their descendants. Related to sunflowers, Yacon has large succulent roots that have a juicy, watermelon flavor. From this we produce an exceptionally sweet syrup which can be used like honey or maple syrup.

AMAZON THERAPEUTICS

Amazon Therapeutic Laboratories works in conjunction with villages and small research centers in South America for the preservation of rainforest and to uphold the intellectual property rights of native healers and their phyto-medicines. A portion of each purchase helps carry forward a tradition of natural healing and sustainable care taking of forest habitat.

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