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Sugar-Free Gourmet Chocolate Tests Successfully by Diabetics

Phoenix-based confectionery, Eleanor Joseph Confections now offers a full line of sugar-free truffles in flavors ranging from Apricot Brandy to Espresso to their Simply Chocolate truffle. They have perfected this line of sugar-free truffles which has drawn the attention of Type 1 and Type 2 diabetics. *“After tasting a half of three different flavors of EJC truffles, my sugar levels remained unchanged, plus I was overjoyed with the quality of the taste.”* commented Jenna Smith, Corporate Partners Manager for the Juvenile Diabetes Research Foundation and a Type 1 diabetic.

Eleanor (Ellie) Joseph, the owner and truffle master of EJConfections, has been in the confectionery business since 1983. She is passionate about her customers’ taste buds and is continually perfecting the quality of her truffles by adding flavors, textures (such as nibs) and now Maltitol, a sugar alcohol used as a sugar substitute to create her diabetic truffle line. Maltitol has 75-90% of the sweetness of sucrose and nearly identical properties. EJC truffles are good for diabetics because the sugar in this diabetic chocolate is absorbed more slowly than sugar contained in many supposedly harmless foods, such as white bread and potatoes. This means that the blood glucose does not rise right away and the body has more time to process the sugar intake. It is Ellie’s favorite choice because it has no medicinal taste and no bad after taste, plus it is not as heavy a product as opposed to the density of the regular truffles. Some of EJConfections best non-diabetic customers even love the sugar-free line because of the lighter taste. But what is truly the most rewarding result of offering this line of sugar-free truffles is the benefit for a diabetic. Al Schaap, a B2B Consulting CFO, also a Type 2 diabetic says, *“When I met Ellie, I was less than excited about trying another truffle because the ones I have tried are too light, too sweet and never have enough substance for my taste. But, EJC truffles are extraordinary and an experience worth having. After an entire truffle there was no change in my blood sugar level.”*

Eleanor Joseph Confections serves the best truffles you'll ever taste by continually refining and perfecting the intricacies of making premium-quality truffles. Each truffle is created with care and affection by skilled artisans, using only the finest natural ingredients. Our truffles have no air whipped into them, nor do we use molds. They are wheat free, gluten free and non-GMO. Visit www.ejconfections.com for more information or to place an order.

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