

SMART BALANCE SUBSTITUTION CHART

Substituting with Smart Balance® products is an easy & delicious way to make your favorite recipes healthier. And the best part is they'll bake and taste the same.

CALLS FOR	SUBSTITUTE AND CONVERSION	BENEFITS OF SWITCHING
BUTTER	SMART 1 to 1 Substitution	 28% less saturated fat than butter 50% less cholesterol than butter Excellent source of ALA & EPA/DHA Omega-3s (32mg EPA/DHA, 20% of 160mg DV; 320mg ALA, 20% 1,600mg DV)
BUTTER	1 to 1 Substitution	 60% less saturated fat than butter omg cholesterol Helps support healthy cholesterol levels¹ og trans fat naturally
MILK	1 to 1 Substitution	 Fat Free Milk² omg saturated fat 25% more calcium and protein than whole milk (32mg EPA/DHA, 20% of 160mg DV) Excellent source of EPA/DHA Omega-3s
OIL	1 to 1 Substitution	 omg cholesterol Helps support healthy cholesterol levels¹ 1140mg Omega-3s per serving
COOKING SPRAY	1 to 1 Substitution	 o calories og fat omg cholesterol Helps support healthy cholesterol levels¹
EGGS	1 to 1 Substitution	 25% less sarurated fat than regular eggs 70mg of DHA Omega-3 and 180mg of ALA Omega-3 per serv Good source of Vitamins E, D & A
PEANUT BUTTER	1 to 1 Substitution	All naturalog trans fat

Please note that due to lower fat content, our "Light" varieties of buttery spreads are not intended for cooking or baking and should be used only as spreads.

♦ Excellent source of Omega-3 ALA (320mg ALA, 20% of 1,600mg DV)