

TECHNICAL DATA



<b>PRODUCT NAME:</b>	MonkSweet LS
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	1502
<b>DESCRIPTION:</b>	MonkSweet LS combines our monk fruit extract and stevia extract. This optimized blend of highly purified, water extracted steviol glycosides and mogroside V (the sweet constituent in monk fruit) delivers an exceptionally clean flavor that is free from bitter notes commonly found in high intensity sweeteners. MonkSweet LS is a natural, high intensity, zero calorie sweetening solution for use in beverages, fruit products, meal replacement bars, cereals, snacks, desserts, ice cream, confectionery products, jams and jellies.
<b>COMPOSITION:</b>	Stevia extract, monk fruit extract.
<b>COUNTRY OF ORIGIN:</b>	United States
<b>ALLERGENS:</b>	MonkSweet LS does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC
<b>KOSHER:</b>	MonkSweet LS is kosher certified.
<b>BSE:</b>	No animal derived ingredients are used in the production of MonkSweet LS.
<b>LABELING:</b>	MonkSweet LS complies with limits established for residual pesticides as per USP <561>. MonkSweet LS may be labeled as a "natural" ingredient under the regulations of the U.S. FDA and FTC.
<b>PACKAGING &amp; RECOMMENDED STORAGE CONDITIONS:</b>	MonkSweet LS comes in 20-kg, 10-kg, or 1-kg box/bag. MonkSweet LS should be stored in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 36 months when stored under recommended conditions.
<b>REMARKS:</b>	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: MonkSweet LS



PARAMETERS	SPECIFICATIONS	METHODS
STEVIOL GLYCOSIDES	≥ 50%	Internal Method
MOGROSIDE V	≤ 50%	Internal Method
APPEARANCE	Powder	Visual Inspection
COLOR	Golden/Off-White	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	180 – 220	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	USP31<281>
MESH SIZE	70 - 110 mesh	ASTM C136/C136M
METHANOL	≤ 200 ppm	EPA 5021
ETHANOL	≤ 5000 ppm	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	AOAC 993.14
LEAD	≤ 1 ppm	AOAC 993.14
CADMIUM	≤ 0.2 ppm	AOAC 993.14
ARSENIC	≤ 1 ppm	AOAC 993.14
MERCURY	≤ 1 ppm	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	US Pharmacopeia Chapter 60
<i>E. COLI</i>	Negative/10g	US Pharmacopeia Chapter 60
COLIFORMS	≤ 10 cfu/g	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	US Pharmacopeia Chapter 60



  
 Thomas J. King  
 Icon Foods, Inc.

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**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** MonkSweet LS



**LOT CODE:** 1502 UU YY MM DD BB

**MANUFACTURE DATE:** MM/DD/YYYY

**BEST BY:** MM/DD/YYYY

**INGREDIENTS:** Stevia extract, monk fruit extract.

ITEMS	STANDARD	RESULTS	TEST METHOD
STEVIOL GLYCOSIDES	≥ 50%	Complies	Internal Method
MOGROSIDE V	≤ 50%	Complies	Internal Method
APPEARANCE	Powder	Complies	Visual Inspection
COLOR	Golden/Off-White	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	180 – 220	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	Complies	USP31<281>
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<i>E. COLI</i>	Negative/10g	Complies	US Pharmacopeia Chapter 60
COLIFORMS	≤ 10 cfu/g	Complies	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	Complies	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

Oregon department of agriculture, food safety division establishment #88294  
 FDA food manufacturing facility #xxxxxxx6608

Remarks: This item is a raw material for commercial use only.

Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit.  
 For long term storage, please keep refrigerated.

**ISSUED BY:**

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## COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that MonkSweet LS sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the United States.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King  
Icon Foods, Inc.

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**INGREDIENT STATEMENT****PRODUCT INGREDIENT LIST**

PRODUCT NAME: MonkSweet LS

PRODUCT NUMBER: 1502

INGREDIENTS	% RANGE COMPOSITION
Stevia Extract	≥ 50%
Monk Fruit Extract	≤ 50%

**MANUFACTURING FACILITY:**

ICON FOODS, INC.

19250 NE PORTAL WAY

PORTLAND, OR 97230

P: 310.455.9876

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**100G NUTRITIONAL SPECIFICATIONS**

PRODUCT NAME: MonkSweet LS

**NUTRITIONAL FACTS**

Calories	80 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	50 mg	0%
Total Carbohydrate	15 g	5%
Dietary Fiber	0 g	0%
Total Sugars	1 g	
Includes 0g Added Sugars		0%
Protein	4 g	
Vitamin D	0 mcg	0%
Calcium	9 mg	0%
Iron	1 mg	6%
Potassium	19 mg	0%

*\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.*

**CARBOHYDRATES**

**AMOUNTS PER 100G**

Total Carbohydrate	15.3g
Dietary Fiber	0.3g
Starch	0.0g
Sugars	1.3g
Sugar Alcohols	0.0g

**FATS & FATTY ACIDS**

**AMOUNTS PER 100G**

Total Fat	0.0g
Saturated Fat	0.0g
Monounsaturated Fat	0.0g
Polyunsaturated Fat	0.0g
Total Trans Fatty Acids	0.0g

**PROTEIN & AMINO ACIDS**

**AMOUNTS PER 100G**

Protein	3.56g
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**CARBOHYDRATES**

**AMOUNTS PER 100G**

Vitamin A	0.0 IU
Vitamin C	0.0 mg
Vitamin D	0.0 IU
Vitamin E (Alpha Tocopherol)	0.0 mg

**MINERALS**

**AMOUNTS PER 100G**

Calcium	8.6 mg
Iron	0.7 mg
Potassium	19.2 mg
Sodium	50.2 mg

**OTHER**

**AMOUNTS PER 100G**

Water	≤ 1.0 g
Ash	≤ 1.0 g

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**SAFETY DATA SHEET**

**PRODUCT NAME:** MonkSweet LS

**ICON FOODS, INC. – USA | PRODUCT #:** 1502

**CAS REGISTRY NUMBER:** 57817-89-7/88901-36-4

**OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #**88294

**FDA FOOD MANUFACTURING FACILITY #**\*\*\*\*\*6608

**COMPLIANT WITH JECFA GUIDLINES**

**IDENTIFICATION:** Commercial Name: MonkSweet LS  
 Manufacturer: Icon Foods, Inc.

**COMPOSITION:** Stevia extract, monk fruit extract.  
 CAS# 57817-89-7/88901-36-4  
 Risk Phrases: None  
 Safety Phrases 25-26: Not Mandatory

**HAZARDS:** Not classified as dangerous according to directive 67/548/EEC or its amendments.

**FIRST AID MEASURES:** Eye Contact: Wash with water or standard eye wash solution. Seek medical advice if irritation occurs and persists.

Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste  
 Skin Contact: Wash with water and mild soap.

**FIRE FIGHTING MEASURES:** Non-combustible and presents no special fire hazard  
 Extinguishing media: N/A  
 Protective Equipment: Standard equipment

**ACCIDENTAL RELEASE MEASURES:** Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.

**HANDLING & STORAGE:** Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated.

**EXPOSURE & PERSONAL PROTECTION:** In accordance with good industrial practice and handling, use standard eye protection.

<b>PHYSICAL &amp; CHEMICAL PROPERTIES:</b>	Physical Form: Powder	Explosive Properties: --
	Color: Golden/Off-white	pH (100% Concentrate): --
	Odor: --	Oxidizing Properties: --
	Boiling Point: --	Vapor Pressure: --
	Melting Point: --	Density: --
	Viscosity @ 20 degree C: --	Water Solubility: Soluble
	Flash Point: --	Other Solubility: In most Basic Food Grade Solvents
	Flammability Solid/Gas: --	Partition Coefficient: --
	Auto Flammability: --	(Octanol/Water): --
Specific Refractive: --	Explosive Limits: --	

**STABILITY & REACTIVITY:** Thermal Decomposition: Stable under normal conditions of use.

**TOXICOLOGICAL DATA:** Oral: Essentially non-toxic and edible in small quantity.  
 Dermal: Expected to be essentially non-toxic.

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**ECOLOGICAL INFORMATION:**

Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

**DISPOSAL CONDITIONS:**

Biodegradation: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

**TRANSPORT INFORMATION:**

UN Number: N/A

UN Name: Not Assigned

IMDG Code/Class: Not Hazardous

IMDG Code Page No: N/A

ICAO/IATA Air Class: Non-Hazardous

ICAO/IATA Air Class Packing Group: N/A

RID/ADR Class: Non-Hazardous

ADNR Class: Non-Hazardous

**REGULATORY INFORMATION:**

Occupational Exposure Limits: N/A

**OTHER INFORMATION:**

Supplementary Dietary/Food Use: FDA GRAS Status within the USA

**Note:** Based on its review of information and data submitted by industry, FDA has concluded there is no basis to object to the use of certain refined Stevia preparations in food. These refined Stevia preparations may be lawfully marketed and added to food products sold in the United States.

This conclusion was drawn through a process of self-affirmation which means that the ingredient is found to be safe by an expert panel review, but a notice is not submitted to FDA. In order to obtain a no-objection letter with a GRAS notification, the stevia product must be manufactured under Good Manufacturing Practices regulations and must meet the JECFA specifications for purity, which include the requirement that 95% of the dry weight of the product must consist of the seven glycosides recognized by JECFA.

As published in the Official Journal of the EU as of November 11, 2011, steviol glycosides have been approved for use in foods sold in the European Union. The appropriate regulatory bodies—the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the European Food Safety Authority (EFSA)—agree that the sweetening compound is safe for all populations to consume and is a suitable sweetening option for diabetics.

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

## VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL
1.1	1/28/2025	Reviewed, no changes made	SS

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