310.455.9876 SALES@ICONFOODS.COM ICONFOODS.COM 19250 NE PORTAL WAY | PORTLAND, OR 97230

CERTIFICATE OF ANALYSIS

PRODUCT NAME: IconiSweet Gold

LOT CODE: 1216 99 25 12 22 A1 MANUFACTURE DATE: 12/22/2025 BEST BY: 12/21/2028

INGREDIENTS: Erythritol, vegetable glycerin, allulose, natural flavor, caramel color, monk fruit extract.

ITEMS	STANDARD	RESULTS	TEST METHOD
ERYTHRITOL	≥ 90%	Complies	Internal Method
MOGROSIDE V	≤ 5%	Complies	Internal Method
APPEARANCE	Crystalline	Complies	Visual Inspection
COLOR	Brown/Light Brown	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	1 – 2	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 5.0%	Complies	USP31<281>
METHANOL	≤ 200 ppm	Complies	EPA 5021
ETHANOL	≤ 5000 ppm	Complies	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	Complies	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	Complies	US Pharmacopeia Chapter 60
E. COLI	Negative/10g	Complies	US Pharmacopeia Chapter 60
COLIFORM	≤ 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: Sarah Standley

Digitally signed by Sarah Standley
Date: 2025.12.29 08:21:54 -08'00'

The information contained in this bulletin should not be construed as recommending the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests, studies, and regulatory review to determine the fitness of Icon Foods products for their particular purposes, product claims, or specific applications.