



Material Safety Data Sheet



Product Name: MonkSweet+, Organic – Monk Fruit, Stevia, Erythritol Blend
ICON FOODS - USA - Product No: 1512
OR Dept. of Agriculture, Food Safety Division Est #88294
FDA Food Manufacturing Facility # 19174722448

Ingredients: organic erythritol, organic stevia extract and organic monk fruit extract

Identification:

Commercial Name: MonkSweet+ with stevia
INCI Name: Organic monk fruit extract, erythritol, steviol glycoside blend
Manufacturer: Icon Foods, Inc.

Composition:

Proprietary Agglomerated Blend of monk fruit extract, erythritol, stevia rebaudiana extract and powder.
CAS#: 57817-89-7/88901-36-4
CAS # EU: N/A
EINECS Number & Name: 260-975-5 – Steviol Glycoside, mogroside, Sweetener Blend
EINECS # EU: N/A – Steviol Glycoside, mogroside, Sweetener Blend
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 bittersweet aftertaste.
Skin Contact: Wash with water and mild soap.

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Fire Fighting Measures:

Non-combustible and presents no special fire hazard.
Extinguishing media: CO₂, dry foam or dry chemical.
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 and Storage:

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

Exposure and Personal Protection:

In accordance with good industrial practice and handling, use standard eye protection.

Physical and Chemical Properties:

Physical Form: Crystalline Powder
Color: Pure White
Odor: Odorless
Boiling Point: N/A
Melting Point: +2 to -2
Viscosity @ 20°C: --
Flash Point: N/A
Flammability Solid/Gas: N/A
Auto Flammability: -
Specific Refractive: 1.434 – 1.437
Explosive Properties: N/A
pH (100% Concentrate): 4.5-6.5
Oxidizing Properties: N/A
Vapor Pressure: N/A
Density: 0.840 – 0.890
Water Solubility: Soluble
Other Solubility: In Most Solvents
Partition Coefficient: -
(Octanol/Water): -
Explosive Limits: -

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Stability and Reactivity:

Thermal Decomposition: Stable under normal conditions of use.

Toxicological Data:

Oral: LD50 < 36,000 MG/KG (Body Wt.) Ratio.
Essentially non-toxic and edible in small quantity.
Dermal: Expected to be essentially non-toxic
Inhalation: Slight Ethanolic Sting – irritation
Toxic Effects:
Skin: Primary Irritation Index (PII): 0.0 (Non-irritating – Skintex) Not a primary irritant.
Non irritant / Non-sensitizer as per repeated patch insult test on 50 human volunteers.
Human Repeated Patch Test 48 hours: 50/50 completely non-irritating/ non-erythema
causing ingredient at 10% concentrate in water on 50 human volunteers.
Eye: Very Mild/ Minimal – Not a transient Conjunctival Irritant at 10% concentrate in
water (Eyetex classification).

Ecological Information:

Biodegradation: Expected to be ultimately biodegradable.
Fish Toxicity: No Data
Bacterial & Viral Toxicity: No Data
WGK Class: WGK (Self-Classification)

Disposal Conditions:

Dispose of according to Local, State, and Federal regulations.

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

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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.

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