

SAFETY DATA SHEET

PRODUCT NAME: MonkSweet+ Ultra

ICON FOODS, INC. – USA | PRODUCT #: 1508

CAS REGISTRY NUMBER: 149-32-6/57817-89-7/88901-36-4

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

FDA FOOD MANUFACTURING FACILITY #*****6608

COMPLIANT WITH JECFA GUIDLINES

IDENTIFICATION:	Commercial Name: MonkSweet+ Ultra Manufacturer: Icon Foods, Inc.
COMPOSITION:	Erythritol, stevia extract, monk fruit extract. CAS# 149-32-6/57817-89-7/88901-36-4 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.
PHYSICAL & CHEMICAL PROPERTIES:	Physical Form: Crystalline powder Color: White/Off White Odor: -- Boiling Point: -- Melting Point: -- Viscosity @ 20 degree C: -- Flash Point: -- Flammability Solid/Gas: -- Auto Flammability: -- Specific Refractive: -- Explosive Properties: -- pH (100% Concentrate): -- Oxidizing Properties: -- Vapor Pressure: -- Density: -- Water Solubility: Soluble Other Solubility: In most Basic Food Grade Solvents Partition Coefficient: -- (Octanol/Water): -- 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. Inhalation: Slight Ethanolic Sting – irritation

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ECOLOGICAL INFORMATION:

Toxic Effects: None

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

Biodegradation: Expected to be ultimately biodegradable.
Fish Toxicity: No Data.

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

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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