



PRODUCT NAME: MonkSweet+® 100 Organic

ICON FOODS PRODUCT CODE NUMBER: 1511

DESCRIPTION

MonkSweet+ 100 Organic combines our monk fruit extract and stevia extract with erythritol, a polyol that provides natural low calorie sweetening and bulk, in a 100 mesh fine powder. This proprietary blend of highly purified 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. Erythritol contributes a slight cooling sensation and provides density comparable to sugar. MonkSweet+ 100 Organic can be used to replace sugar in beverages, condiments, sweet pastries, cakes, donuts, muffins, meringues, icings and frostings. In frozen foods, it causes a freezing point depression.



For sales inquiries and questions, please contact:

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COMPOSITION

Organic erythritol, organic stevia extract and organic monk fruit extract.

COUNTRY OF ORIGIN

USA

ALLERGENS

MonkSweet+ 100 Organic 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.

GENETICALLY MODIFIED ORGANISMS

MonkSweet+ 100 Organic is not produced from ingredients or processing aids derived by genetic modification.

KOSHER

MonkSweet+ 100 Organic is certified as kosher.

BSE

No animal derived ingredients are used in the production of MonkSweet+ 100 Organic. There are no animal derived ingredients used in the facility where MonkSweet+ 100 Organic is produced.

LABELING

MonkSweet+ 100 Organic complies with limits established for residual pesticides as per USP <561>. MonkSweet+ 100 Organic may be labeled as a "natural" ingredient under the regulations of the U.S. FDA and FTC.

PACKAGING & RECOMMENDED STORAGE CONDITIONS

MonkSweet+ 100 Organic comes in a 25 kg box with poly inner bag. MonkSweet+ 100 Organic 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.

REMARKS

This item is a raw material for commercial use only.

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PARAMETERS	SPECIFICATIONS	METHODS
Assay: Erythritol	≥ 90%	AOAC 982.14
Assay: Steviol glycosides	≤ 5%	JECFA 2010
Assay: Mogroside V	≤ 5%	Internal Method
Appearance	Powder	Visual Inspection
Color	White to off-white	Visual Inspection
Loss on Drying	≤ 5.0%	USP/NF 731
Sweetness (compared to sucrose)	2 – 3	ISO 5492:2008
Residue on ignition	≤ 5.0%	USP31<281>
Mesh Size	80 – 120 mesh	ASTM C136/C136M
pH (20°C)	5.0 – 7.0	AOAC 973.41
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
<i>Coliform</i>	≤ 10 cfu/g	US Pharmacopeia Chapter 60
<i>Yeast & Mold</i>	≤ 100 cfu/g	US Pharmacopeia Chapter 60
<i>Salmonella</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Staphylococcus aureus</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Pseudomonas aeruginosa</i>	Negative/10g	US Pharmacopeia Chapter 60

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