

TECHNICAL DATA



<b>PRODUCT NAME:</b>	MonkSweet V25 PuRefine
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	1514
<b>DESCRIPTION:</b>	With MonkSweet V25 PuRefine, clean label sugar reduction and superb flavor profile can finally coincide seamlessly and successfully. Food and beverage companies have been challenged for years to develop natural, healthy, great tasting alternatives to sugar. MonkSweet V25 PuRefine delivers low-calorie natural sweetness and great taste. Consumers trust and associate fruit with healthy great-tasting sweetness. MonkSweet V25 PuRefine provides a natural source of pure sweetness from the goodness of fruit. MonkSweet V25 PuRefine is 125 times sweeter than sugar. This sweetness comes from unique natural antioxidants called mogrosides which are found only in monk fruit and have a delicious sweet taste, without the calories of sugar.
<b>COMPOSITION:</b>	Monk fruit extract with minimum 25% mogroside V.
<b>COUNTRY OF ORIGIN:</b>	China
<b>ALLERGENS:</b>	MonkSweet V25 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 V25 is kosher certified.
<b>BSE:</b>	No animal derived ingredients are used in the production of MonkSweet V25.
<b>LABELING:</b>	MonkSweet V25 complies with limits established for residual pesticides as per USP <561>. MonkSweet V25 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 V25 comes in a 20 kg box, 10 kg box, or 1 kg bag. MonkSweet V25 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.

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.

## TECHNICAL DATA (CONT.)

PRODUCT NAME: MonkSweet V25 PuRefine



PARAMETERS	SPECIFICATIONS	METHODS
ASSAY: MOGROSIDE V	≥ 25%	Internal Method
APPEARANCE	Powder	Visual Inspection
COLOR	Yellow/Brown to Off-white	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	125	ISO 5492:2008
RESIDUE ON IGNITION	≤ 5.0%	USP31<281>
MESH SIZE	≥ 80 mesh	ASTM C136/C136M
pH (20°C)	4.5 – 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
COLIFORM	≤ 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.

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.

**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** MonkSweet V25 PuRefine



**LOT CODE:** 1514 UU YY MM DD BB

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

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

**INGREDIENTS:** Monk fruit extract with minimum 25% mogroside V.

ITEMS	STANDARD	RESULTS	TEST METHOD
ASSAY: MOGROSIDE V	≥ 25%	Complies	Internal Method
APPEARANCE	Powder	Complies	Visual Inspection
COLOR	Yellow/Brown to Off-white	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	125	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 5.0%	Complies	USP31<281>
MESH SIZE	≥ 80 mesh	Complies	ASTM C136/C136M
pH (20°C)	4.5 – 7.0	Complies	AOAC 973.41
METHANOL	≤ 200 ppm	Complies	EPA 5021
ETHANOL	≤ 5000 ppm	Complies	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	Complies	AOAC 993.14
LEAD	≤ 1 ppm	Complies	AOAC 993.14
CADMIUM	≤ 0.2 ppm	Complies	AOAC 993.14
ARSENIC	≤ 1 ppm	Complies	AOAC 993.14
MERCURY	≤ 1 ppm	Complies	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	Complies	US Pharmacopeia Chapter 60
<i>E. COLI</i>	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:**

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.

## COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that MonkSweet V25 PuRefine sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in China.

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.

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.

**INGREDIENT STATEMENT****PRODUCT INGREDIENT LIST****PRODUCT NAME: MonkSweet V25 PuRefine****PRODUCT NUMBER: 1514**

<b>INGREDIENTS</b>	<b>% RANGE COMPOSITION</b>
Monk fruit extract with minimum 25% mogroside V	100%

**MANUFACTURING FACILITY:****ICON FOODS, INC.****19250 NE PORTAL WAY****PORTLAND, OR 97230****P: 310.455.9876**

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.

## 100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: MonkSweet V25 PuRefine

### NUTRITIONAL FACTS

Calories	390 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	150 mg	7%
Total Carbohydrate	69 g	225%
Dietary Fiber	2 g	7%
Total Sugars	1 g	
Includes 0g Added Sugars	0%	
Protein	26 g	
Vitamin D	0 mcg	0%
Calcium	71 mg	6%
Iron	8 mg	45%
Potassium	0 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	69.2g
Dietary Fiber	2.0g
Starch	0.0g
Sugars	0.8g
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	25.5g
---------	-------

### VITAMINS

#### 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	70.5 mg
Iron	7.9 mg
Potassium	0.0 mg
Sodium	150.0 mg

### OTHER

#### AMOUNTS PER 100G

Water	≤ 5.0 g
Ash	≤ 5.0 g

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.

## SAFETY DATA SHEET

PRODUCT NAME: MonkSweet V25 PuRefine

ICON FOODS, INC. – USA | PRODUCT #: 1514

CAS REGISTRY NUMBER: 88901-36-4

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

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

COMPLIANT WITH JECFA GUIDLINES

<b>IDENTIFICATION:</b>	Commercial Name: MonkSweet V25 PuRefine Manufacturer: Icon Foods, Inc.																				
<b>COMPOSITION:</b>	Monk fruit extract with minimum 25% mogroside V. CAS# 88901-36-4 Risk Phrases: None Safety Phrases 25-26: Not Mandatory																				
<b>HAZARDS:</b>	Not classified as dangerous according to directive 67/548/EEC or its amendments.																				
<b>FIRST AID MEASURES:</b>	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.																				
<b>FIRE FIGHTING MEASURES:</b>	Non-combustible and presents no special fire hazard Extinguishing media: N/A Protective Equipment: Standard equipment																				
<b>ACCIDENTAL RELEASE MEASURES:</b>	Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.																				
<b>HANDLING &amp; STORAGE:</b>	Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated.																				
<b>EXPOSURE &amp; PERSONAL PROTECTION:</b>	In accordance with good industrial practice and handling, use standard eye protection.																				
<b>PHYSICAL &amp; CHEMICAL PROPERTIES:</b>	<table border="0"> <tr> <td>Physical Form: Powder</td> <td>Explosive Properties: --</td> </tr> <tr> <td>Color: Yellow/Brown to Off-white</td> <td>pH (100% Concentrate): --</td> </tr> <tr> <td>Odor: --</td> <td>Oxidizing Properties: --</td> </tr> <tr> <td>Boiling Point: --</td> <td>Vapor Pressure: --</td> </tr> <tr> <td>Melting Point: --</td> <td>Density: --</td> </tr> <tr> <td>Viscosity @ 20 degree C: --</td> <td>Water Solubility: Soluble</td> </tr> <tr> <td>Flash Point: --</td> <td>Other Solubility: In most Basic Food Grade Solvents</td> </tr> <tr> <td>Flammability Solid/Gas: --</td> <td>Partition Coefficient: --</td> </tr> <tr> <td>Auto Flammability: --</td> <td>(Octanol/Water): --</td> </tr> <tr> <td>Specific Refractive: --</td> <td>Explosive Limits: --</td> </tr> </table>	Physical Form: Powder	Explosive Properties: --	Color: Yellow/Brown to 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: --
Physical Form: Powder	Explosive Properties: --																				
Color: Yellow/Brown to 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: --																				
<b>STABILITY &amp; REACTIVITY:</b>	Thermal Decomposition: Stable under normal conditions of use.																				
<b>TOXICOLOGICAL DATA:</b>	Oral: Essentially non-toxic and edible in small quantity. Dermal: Expected to be essentially non-toxic.																				

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.

**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).

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

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.

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.

## VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL

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.