



PRODUCT NAME: Nectevia®

ICON FOODS PRODUCT CODE NUMBER: 1601

DESCRIPTION

Nectevia is a proprietary blend of two organic, naturally extracted sweeteners. The sweetness of agave nectar is enhanced by the addition of purified steviol glycosides, resulting in a syrup that is 4 times sweeter than sucrose. Ideal for reduced calorie, diabetic safe or clean label formulating, Nectevia contributes nutritive solids, mouthfeel and improved overall sweetness in baked goods, beverages, dressing, sauces, jams and fillings.

For sales inquiries and questions, please contact:

ICON FOODS, INC.

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COMPOSITION

Organic agave nectar, organic stevia extract

COUNTRY OF ORIGIN

USA

GRAS STATEMENT

All ingredients of Nectevia are “generally recognized as safe” (GRAS) by the U.S. Food and Drug Administration.

ALLERGENS

Nectevia 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

Nectevia is not produced from ingredients or processing aids derived by genetic modification.

KOSHER

Nectevia is certified as kosher.

BSE

No animal derived ingredients are used in the production of Nectevia. There are no animal derived ingredients used in the facility where Nectevia is produced.

LABELING

Nectevia complies with limits established for residual pesticides as per USP <561 Nectevia may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.

PACKAGING & RECOMMENDED STORAGE CONDITIONS

Nectevia comes in a 5 gallon pail, 55 gallon drum or 275 gallon tote. Nectevia should be kept in a tightly closed container in a cool area. Keep refrigerated and protect from freezing. Shelf life is 24 months when stored at recommended conditions.

REMARKS

This item is a raw material for commercial use only.



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PARAMETERS	SPECIFICATIONS	METHODS
Assay: Agave	≥ 90%	Internal method
Assay: Steviol glycosides	≤ 10%	JECFA 2010
Appearance	Viscous liquid	Visual Inspection
Color	Slightly caramel	Visual Inspection
Brix	70 – 80%	ICUSMA Methods
Sweetness (compared to sucrose)	4 – 5	ISO 6564-1985
pH (20°C)	4.0 – 6.0	AOAC 973.41
Total Heavy Metals	≤ 10 ppm	AOAC 993.14
Lead	≤ 1 ppm	AOAC 993.14
Cadmium	≤ 0.2 ppm	AOAC 993.14
Chromium	≤ 1 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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