

## MonkSweet plus®

### Product Information

MonkSweet plus® combines our Monk Fruit extract and SteviaSweet 95-60 with Erysweet® Non-GMO erythritol, a polyol that provides natural low calorie sweetening and bulk. 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. Erysweet® Non-GMO erythritol contributes a slight cooling sensation and provides density comparable to sugar. MonkSweet plus® 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.

### REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

#### Chemical and Physical Properties

Sweetness compared to sugar	2
Particle Size	30 Mesh
Optical Rotation	-37°
Residue on Ignition (ash)	0.05%
pH in aqueous solution	5.0 – 7.0
Color of solution	off white top clear
Calories/100g	20

#### Typical Carbohydrate Profile

#### Typical Nutrient Profile

Weight	100.0 g
Kilocalories	20
Protein	0.00
Carbohydrate	99.8 g
Fat, Total	0.00
Sugar Alcohol	99.8 g
Sugar	0.00 g

### Sensory Characteristics

Appearance	Off White Crystalline
Taste	Sweet, slight cooling
Odor	Characteristic

### Basic Characteristics

- LoSweet plus® is heat stable to 180°C
- Does not participate in Maillard browning reaction
- Water Activity (aw) 0.094
- Non-hygroscopic in an environment of 90% relative humidity
- **Highly soluble (60% at 25°C)**
- Maximum digestive tolerance - 0.8 gram per kilogram of body weight

### Regulatory/Labeling Data

United States  
Labeling : Erythritol, mogroside V and steviol glycosides

JEFCA compliant

### Shelf Life and Storage

The recommended storage temperature range for MonkSweet plus® is 30 - 85°F. If stored for extended periods (over 36 months) should be evaluated periodically for fitness of use.

### Microbiological Limits

Standard Plate Count	<1,000 cfu/gm
Coliform	Negative
E. coli	Negative
Salmonella	Negative
Yeast and Mold	<50cfu/gm

#### R & D Support

Steviva Ingredients provides expertise to maximize efficiency. Our services include formulation, food processing, nutritional and technical assistance.

#### contact

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**Steviva**  
INGREDIENTS  
Where Sweeteners Come Naturally



*technical*

**MonkSweet plus®**  
**Nutritional Information**

**Nutritional Profile**

The following typical information may be of use in answering questions regarding calorie count and nutritional labeling process.

<b>Nutrient</b>	<b>Amount</b>	<b>Nutrient</b>	<b>Amount</b>
Weight	100.000 g	Phosphorus	0.000 mg
Kilocalories	20.000	Iodine	0.000 g
Protein	0.000	Magnesium	0.000 mg
Carbohydrate	99.800	Zinc	0.000 mg
Fat, Total	0.000	Copper	0.000 mg
Alcohol	0.000	Manganese	0.000 mg
Cholesterol	0.000	Selenium	0.000 g
Saturated Fat	0.000	Fluoride	0.000 g
Monounsaturated Fat	0.000	Chromium	0.000 mg
Polyunsaturated Fat	0.000	Molybdenum	0.000 g
MFA 18:1, Oleic	0.000	Dietary Fiber	
PFA 18:2, Linoleic	0.000	Soluble Fiber	0.000 g
PFA 18:3, Linolenic	0.000	Insoluble Fiber	0.000 g
PFA 20:5, EPA	0.000	Crude Fiber	0.000 g
PFA 22:6, DHA	0.000	Sugar (alcohol)	99.800 g
Trans Fatty Acid	0.000	Glucose	0.000 g
Sodium	0.001 mg	Galactose	0.000 g
		Fructose	0.000 g
		Sucrose	0.000 g

<b>contact</b>	
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