

Product Portfolio



PRODUCT

- CitruSweet *sweetness modulation system (naringin)*
- Erysweet *erythritol in -50 mesh (nonGMO, sourced from France)*
- Erysweet 100 *erythritol in -100 mesh (nonGMO sourced from France)*
- Erysweet+ *erythritol/stevia blend in -50 mesh*
- Erysweet+ 100 *erythritol/stevia blend in -100 mesh*
- Erysweet+ Ultra *erythritol/stevia blend in -150 mesh*
- Fructevia *crystalline fructose/inulin/stevia blend*
- FruSweet *crystalline fructose (nonGMO)*
- HiPro Ice Cream Dry Mix *high protein, low glycemic ice cream dry mix*
- KetoseSweet+ *allulose, stevia extract and monk fruit extract*
- KetoseSweet+ Syrup *allulose, steviol extract and monk fruit extract*
- MonkSweet LS *monk fruit/stevia blend*
- MonkSweet+ *monk fruit/stevia/erythritol blend in -50 mesh*
- MonkSweet+ 100 *monk fruit/stevia/erythritol blend in -100 mesh*
- MonkSweet+ Ultra *monk fruit/stevia/erythritol blend in -150 mesh*
- MonkSweet V25 *monk fruit with minimum 25% mogroside V*
- MonkSweet V40 *monk fruit with minimum 40% mogroside V*
- MonkSweet V50 *monk fruit with minimum 50% mogroside V*
- PreBiotica *inulin from chicory root, agave or Jerusalem artichoke*
- SteviaSweet 95/60 *95% steviol glycosides with a minimum of 60% Reb A*
- SteviaSweet RA75 *95% steviol glycosides with a minimum of 75% Reb A*
- SteviaSweet RA80 *95% steviol glycosides with a minimum of 80% Reb A*
- SteviaSweet RA95 *95% steviol glycosides with a minimum of 95% Reb A*
- SteviaSweet RA98 *98% steviol glycosides with a minimum of 98% Reb A*
- SteviaSweet RA99 *99% steviol glycosides with a minimum of 99% Reb A*
- SteviaSweetSG95e *enzyme treated stevia extract with minimum 95% steviol glycosides*
- ThauSweet *protein based sweetness modulation system (thaumatin)*
- XeroSweet *xylitol*
- XeroSweet+ *xylitol/stevia blend in -50 mesh*
- No added sugar Chocolate Chip *made with Erysweet+ Ultra in both 2M and 4M*



Samples available upon request.

ICON FOODS, INC.
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Contact your Icon Foods Sales Representative

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Certified Organic Options

- **Blue Agave Nectar** *blue agave syrup*
- **CocoSweet** *coconut palm sugar*
- **CocoSweet+** *stevia infused coconut palm sugar*
- **Erysweet Organic** *erythritol in -50 mesh*
- **Erysweet 100 Organic** *erythritol in -100 mesh*
- **Erysweet + Organic** *erythritol/stevia blend in -50 mesh*
- **Erysweet+ 100 Organic** *erythritol/stevia blend in -100 mesh*
- **Erysweet+ Ultra Organic** *erythritol/stevia blend in -150 mesh*
- **MonkSweet+ Organic** *monk fruit/stevia/erythritol blend in -50 mesh*
- **MonkSweet+ 100 Organic** *monk fruit/stevia/erythritol blend in -100 mesh*
- **MonkSweet+ Ultra Organic** *monk fruit/stevia/erythritol blend in -150 mesh*
- **MonkSweet V25 Organic** *monk fruit with minimum 25% mogroside V*
- **MonkSweet V40 Organic** *monk fruit extract with minimum 40% of mogroside V*
- **MonkSweet V50 Organic** *monk fruit extract with minimum 50% mogroside V*
- **Nectevia Original** *stevia infused agave nectar, original flavor*
- **SteviaSweet 95/60 Organic** *95% steviol glycosides with a minimum of 60% Reb A*
- **SteviaSweet RA75 Organic** *95% steviol glycosides with a minimum of 75% Reb A*
- **SteviaSweet RA80 Organic** *95% steviol glycosides with a minimum of 80% Reb A*
- **SteviaSweet RA95 Organic** *95% steviol glycosides with a minimum of 95% Reb A*
- **SteviaSweet RA98 Organic** *98% steviol glycosides with a minimum of 98% Reb A*
- **SteviaSweet RA99 Organic** *99% steviol glycosides with a minimum of 99% Reb A*
- **SteviaSweetSG95e Organic** *enzyme treated stevia extract with minimum 95% steviol glycosides*



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Authorities on Clean Label Sugar Reduction



Ingredients

- Natural Commodity Sweeteners
- Sweetening Systems
- Proprietary Sweetener Blends
- Variable Particle Sizes

Research and Development

- Custom Formulation
- Custom Reformulation
- Custom Product Development
- Food Science Consulting

Co-Packing/Co-Manufacturing

- Powder and Hot Pack Liquid Packing
- Toll Processing
- Co-Packing and Contract Manufacturing
- Custom Blending - Dry and Liquid
- Private Label Manufacturing
- Custom Milling and Grinding



IMPACT ON ECOSYSTEM

- Packaging made with **100%** recyclable materials.
- Fleet vehicles run on alternative fuel.
- Cartons, paper and packaging are recycled.
- Manufacturing and office facilities powered from **renewable energy** resources.





IMPACT ON PUBLIC HEALTH

We are **committed** to working toward these ends by expressing our **values** and serving as agents of change in our workplaces, with our families and friends, and in our communities.





IMPACT ON ENVIRONMENT

At **Icon Foods**, we **believe** that profit and environmental responsibility will increasingly work together as more industries realize **"nature works"** for both sustainability and the bottom-line.



Quality Assurance

- Allergen Free Facility
- All Ingredients 3rd Party Tested
- SQF Level II Facility
- Oregon Tilth Certified Organic Facility



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