

TECHNICAL DATA



<b>PRODUCT NAME:</b>	MonkSweet V40 PuRefine
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	1515
<b>DESCRIPTION:</b>	With MonkSweet V40 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 V40 PuRefine delivers low-calorie natural sweetness and great taste. Consumers trust and associate fruit with healthy great-tasting sweetness. MonkSweet V40 PuRefine provides a natural source of pure sweetness from the goodness of fruit. MonkSweet V40 PuRefine is 200 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 40% mogroside V.
<b>COUNTRY OF ORIGIN:</b>	China
<b>ALLERGENS:</b>	MonkSweet V40 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 V40 is kosher certified.
<b>BSE:</b>	No animal derived ingredients are used in the production of MonkSweet V40.
<b>LABELING:</b>	MonkSweet V40 complies with limits established for residual pesticides as per USP <561>. MonkSweet V40 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 V40 comes in a 20 kg box, 10 kg box, or 1 kg bag. MonkSweet V40 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.

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TECHNICAL DATA (CONT.)



PRODUCT NAME: MonkSweet V40 PuRefine

PARAMETERS	SPECIFICATIONS	METHODS
ASSAY: MOGROSIDE V	≥ 40%	Internal Method
APPEARANCE	Powder	Visual Inspection
COLOR	Golden/Off-white	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	200	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.

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**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** MonkSweet V40 PuRefine



**LOT CODE:** 1515 UU YY MM DD BB

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

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

**INGREDIENTS:** Monk fruit extract with minimum 40% mogroside V.

ITEMS	STANDARD	RESULTS	TEST METHOD
ASSAY: MOGROSIDE V	≥ 40%	Complies	Internal Method
APPEARANCE	Powder	Complies	Visual Inspection
COLOR	Golden/Off-white	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	200	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 5.0%	Complies	USP31<281>
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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:**

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## COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that MonkSweet V40 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.

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**INGREDIENT STATEMENT****PRODUCT INGREDIENT LIST****PRODUCT NAME: MonkSweet V40 PuRefine****PRODUCT NUMBER: 1515****INGREDIENTS    % RANGE COMPOSITION**

INGREDIENTS	% RANGE COMPOSITION
Monk fruit extract with minimum 40% mogroside V	100%

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

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## 100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: MonkSweet V40 PuRefine

### NUTRITIONAL FACTS

Calories	380 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	250 mg	11%
Total Carbohydrate	76 g	28%
Dietary Fiber	1 g	4%
Total Sugars	7 g	
Includes 0g Added Sugars		0%
Protein	18 g	
Vitamin D	0 mcg	0%
Calcium	43 mg	4%
Iron	4 mg	20%
Potassium	96 mg	2%

\*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	76.3g
Dietary Fiber	1.3g
Starch	0.0g
Sugars	6.7g
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	17.8g
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### 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	43.0 mg
Iron	3.6 mg
Potassium	96.0 mg
Sodium	251.0 mg

### OTHER

### AMOUNTS PER 100G

Water	≤ 5.0 g
Ash	≤ 5.0 g

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## SAFETY DATA SHEET

PRODUCT NAME: MonkSweet V40 PuRefine

ICON FOODS, INC. – USA | PRODUCT #: 1515

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 V40 PuRefine Manufacturer: Icon Foods, Inc.																				
<b>COMPOSITION:</b>	Monk fruit extract with minimum 40% 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: Off-white/Golden</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: Off-white/Golden	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: --
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<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.																				

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**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).

**DISPOSAL CONDITIONS:**

Biodegradation: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

**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.

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**VERSION HISTORY**

VERSION #	DATE	REVISIONS	APPROVAL

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